

FUTURE OF FOOD ROADSHOW

DELEGATES

OCTOBER 7-12, 2019 | SINGAPORE & HONG KONG

ALEJANDRA ESPINOZA, EXECUTIVE CHEF & OWNER, SOMOS



alejandra@somos.one

Alejandra Espinoza is the executive chef, co-owner and creative force behind SOMOS, the new Quito-based restaurant that is reinterpreting the flavors of the Ecuadorian kitchen to create a new, contemporary cuisine. Born and raised in Quito, Alejandra attended culinary school at the Institut Paul Bocuse in Lyon, France. She moved to San Francisco in 2014 and found her niche within the city's exciting "pop-up" and social dining movement powered by platforms such as DinnerLab, Cozymeal, Feastly, and EatWith. The prototyping, testing and connection to diners that these experiences enabled inform Alejandra's philosophy at SOMOS, which opened in June 2019. She is now focused on delivering conscious, delicious gastronomic experiences to guests through her four-part framework, which includes restoring endemic ingredients to the Ecuadorian larder, transforming "waste" products into surprising new ingredients, using technology to elevate the guest experience and streamline operations, and partnering with charities and farms to put unused ingredients to generative use. Ecuador's vast biodiversity, micro-climates, and multiculturalism make it one of the most interesting places in the world to forge new gastronomic experiences. Alejandra is thrilled to bring SOMOS to the global stage and highlight her homeland as a next frontier for culinary innovation.

CÉLINE SCHIFF-DEB, PH.D., SENIOR DIRECTOR PRODUCT INNOVATION, CALYSTA

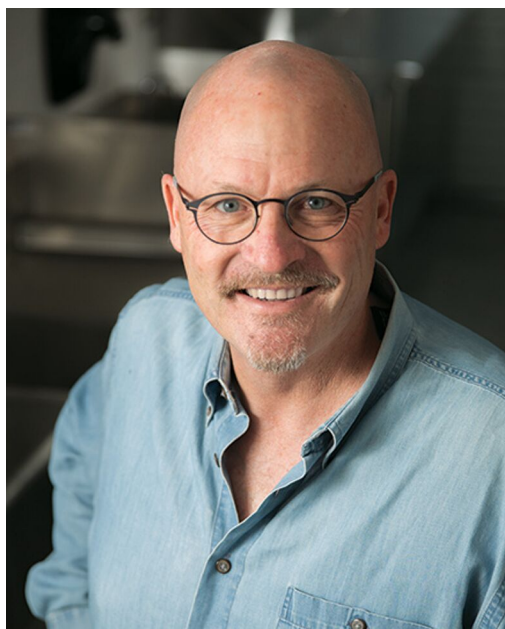


Dr. Céline Schiff-Deb joined Calysta, a leading company in the development and manufacture of new alternative proteins in January 2018, as Senior Director Product Innovation. For over fifteen years, Dr. Schiff-Deb has been working at the interface of science and business, turning biotechnological innovations into relevant commercial products and services, both in Europe and in the USA. Native from France, she completed a Master's degree in agronomy delivered by Agro Paris Tech and went on to receive her Ph.D in plant genetics and molecular biology at Agro Paris Tech and Stanford University. Having acquired a strong sense of the potential of biological systems to produce compounds of interest, she decided to leverage her scientific background to help companies translate these innovations into commercial products. For seven years, she worked in consulting and strategy in the biotechnology space, both with a specialized consulting firm – Alcimed – and as an independent consultant. Since 2011, she has been leveraging her expertise by joining biotechnology companies built around microbial platforms: Intrexon, Solazyme/TerraVia/Corbion and now Calysta. She has a solid track record of securing strategic partners, developing new products and successfully launching them in the market place in the areas of nutrition, cosmetic, chemicals, oil and gas. Since joining Calysta, she is leading the development of new sustainable products and applications to improve worldwide food security, leveraging Calysta's proprietary fermentation platform.

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JIM COLLINS, CEO, KITCHEN UNITED

Jim Collins is the founder, owner and operator of Town Kitchen and Grill in Montrose, CA, a 100 seat new American restaurant that recently won 10 best new American restaurants in Los Angeles. But that's just his night job. During the days Jim has CEO'd a series of national, venture-backed distributed enterprises including Affinity Internet, a hosting company with more than 500,000 websites and Pictage, a B2B2C enterprise connecting professional photographers and their clients. Today Jim is CEO of Pasadena, CA based Kitchen United, a commercial kitchen outsourcer and operator serving the delivery, restaurant and entrepreneurial food community.



MANUEL GONZÁLEZ, MANAGING PARTNER, GLOBAL RIFF

Manuel González was born in Guadalajara, Mexico and is currently the founder and Managing Partner of the Global RIFF (Revolution in Food Fund) investment fund, located in San Francisco, California. Previously, Manuel was the Global Executive Director of "Startup Innovation" for Rabobank. In that position, I create and founded the platforms for food startups in FoodBytes! And TERRA, and created the international team that has led them to be two great global successes. Manuel was also General Director of Rabobank on the West Coast of the United States and General Director of Rabobank in Mexico. Before working for Rabobank, Manuel was the founder and CEO of González Guzmán Alimentos, a yogurt and cream production and distribution company, in Guadalajara, Mexico. Manuel has an MBA from Georgetown University

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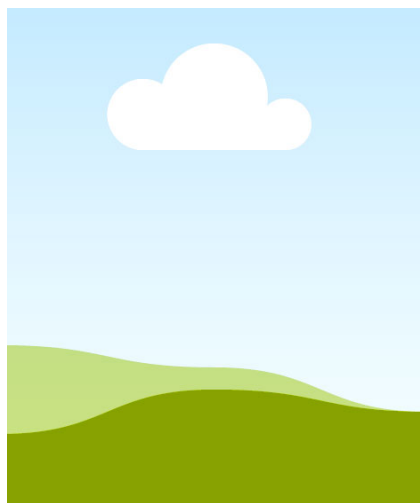


MICHAEL NGIN, CEO, ONE ORGANIC INC. / LOLOYUM

Michael Ngin is the CEO of ONE ORGANIC and is a seasoned executive in the grocery business. He founded his own organic food company ONE ORGANIC in 2013 with the goal of partnering with farmers and suppliers around the globe to deliver, nutritious, minimally processed foods to the U.S. market. In 2017, the company expanded into the better-for-you snack category and launched the LoloYum brand. Prior to founding ONE ORGANIC, Michael started and managed his own import/export business iEnergy in 2009. He first specialized on toys, and then expanded into food and groceries. Michael gained much of his grocery and food industry experience during his tenure at supermarket chain Smart and Final. He was with the company for fifteen years starting as a management trainee in 1994 and worked his way up to district project manager. In this position, he had the opportunity to open new Smart and Final stores and train new managers. From 1989 to 1994, Michael was with EBJ Wholesale in San Francisco where he served as manager. Michael holds a B.S. degree in international business management from San Francisco State University.

RHONDA DIAZ, MANAGING PARTNER CUSHMAN WAKEFIELD

Rhonda is a native to the San Francisco Bay Area and a weekend resident of Napa Valley. She has a deep understanding of urban hospitality-oriented environments, trends and psychographics. Her creative talents, real estate and technology experience deliver innovative solutions to Retail, Entertainment, Restaurant and Hospitality Real Estate. Her recent high profile assignments include the new Golden State Warriors Chase Arena, Piers 1.5 to 5, and the Historic Pier 70 on San Francisco and City Center Bishop Ranch, a 300,000 SF retail project designed by Renzo Piano. Mixed-use, retail, and hotel clients include W Hotels, Pebblebrook Hotel Group, The Riverfront Napa, Ritz Carlton, Kimpton Hotel Group, JDV Hotels, Orton Development, Invesco, Hudson Pacific ADIA, and Viceroy Hotels. Rhonda is a consistent top producer in the country, honored as such for 15 plus years in a row at Terranomics/DTZ/Cassidy Turley (DTZ and Cushman & Wakefield merged in 2015). She has received recognition for several years for the top Restaurant Deals and Retail Deals of the Year. She was honored as one of San Francisco's Most Influential Women three years in a row and was inducted into the Forever Influential Women three years in a row and was inducted into the Forever Influential Women in Business Hall in 2017. She has served on the Chainlinks National Retail Advisors Board, and is a past board member of the Financial Women's Association. Rhonda has been featured in The Registry, SF Chronicle, SF Business Times, BISNOW and regularly in the Allen Matkins/UCLA Anderson Forecast.



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BELINDA LEONG, PASTRY CHEF & CO-OWNER B. PATISSERIE

Belinda Leong began and honed her skills as a pastry chef over eight years at Restaurant Gary Danko in San Francisco. She moved to Europe staging at Pierre Hermes in Paris, Bubo in Barcelona, In de Wulf in Belgium, and the two Michelin starred Noma in Copenhagen. Returning to the Bay Area, she became pastry chef at Manresa in Los Gatos. While at Manresa, Belinda decided to introduce her pastries to the public through "pop-ups" and partnerships with select coffee shops. San Francisco Magazine named her 2012's Best Pastry Chef of the Year. The success of her "pop-ups" encouraged Belinda to focus solely on b. Patisserie, which opened to critical acclaim in February 2013. In recognition of her work, she became a James Beard Best Pastry Chef 2014 Finalist and Outstanding Baker Finalist in 2015, 2016, 2017 and 2018. She won the James Beard Outstanding Baker Award in 2018.



BRANDON JEW, EXECUTIVE CHEF & OWNER, MISTER JIU'S

After a decade of cooking around the globe, from Bologna to Shanghai to restaurants all over the Bay Area, Brandon found his greatest inspiration in his hometown of San Francisco.



TANYA HOLLAND, EXECUTIVE CHEF & OWNER, BROWN SUGAR KITCHEN

Known for her inventive take on modern soul food, as well as comfort classics, Tanya Holland is the executive chef/owner of the famous and beloved Brown Sugar Kitchen restaurants, located in the San Francisco Bay Area. The author of The Brown Sugar Kitchen Cookbook and New Soul Cooking, she competed on the fifteenth season of Top Chef on Bravo, and was the host and soul food expert on Food Network's Melting Pot. A frequent contributor to the James Beard Foundation as a writer and chef, her Oakland, CA based Brown Sugar Kitchen has received multiple Michelin Bib Gourmand awards. An in-demand public speaker and lecturer, Holland frequently leads the conversation on inclusion and equity in the hospitality industry.

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GLOBALSF STAFF

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DARLENE CHIU BRYANT, EXECUTIVE DIRECTOR, GLOBALSF

Darlene Chiu Bryant is Founder and Executive Director of GlobalSF. After Bryant was appointed by the late San Francisco Mayor Edwin M. Lee to head up ChinaSF, she was instrumental in attracting more than \$5 billion in foreign direct investment to San Francisco. With public and private sector experience, including a decade based in Hong Kong, Darlene has worked in communications and public affairs for Mayor Gavin Newsom, East West Bank and PG&E.



LAURA JENKINS, DIRECTOR OF PARTNERSHIPS, GLOBALSF

Laura Jenkins is the Director of Partnerships for GlobalSF, a not-for-profit partner of the City of San Francisco dedicated to strengthening our international ties and shaping the future of the San Francisco Bay Area as a resilient, global, and inclusive economy. Prior to this role, she worked in international media development throughout Asia. Laura has an MA in International Communication from the School of International Service, American University.



LEANNE WANG, DEPUTY DIRECTOR OF CHINASF, GLOBALSF

Leanne Lee Wang is Deputy Director at ChinaSF and supports both inbound and outbound investment in San Francisco. She develops and maintains programs to foster relationships between government agencies and private organizations in both the US and China. Prior to joining the ChinaSF team, Leanne managed global real estate and land acquisition projects in mainland China and Hong Kong and served as a consultant to the administration of the Guangzhou New High-Tech Industrial Development Zone to attract foreign direct investment.