## Education Forum Agenda
### January 19 – 21, 2020
Moscone Center, San Francisco, Second Floor

### January 19 (10am-3pm)

**Session 1:**
10:00am-10:40am  
**WELCOME REMARKS:** Clark Guittard (Diamond Sponsor) and Bill Guyton/FCIA  
**CHOCOLATE AND TEA PAIRING:** Ruth Kennison/The Chocolate Project

**Session 2:**
11:00am-11:40am  
**IMPACT AND INFLUENCE OF LOCAL FLAVOR ON BEAN TO BAR CHOCOLATE (SAMPLING):** Andal Balu/Cocoatown, Shadel Nyack - Belmont Estate, Princess Aguilar - Caliente, Philippines, and Reyna Forest/Sijj Chocolates

**Session 3:**
1:00pm – 1:40pm  
**HEIRLOOM CACAO PRESERVATION FUND (HCP): CELEBRATING CACAO FLAVOR, DIVERSITY & FARMERS THAT PRODUCE THEM:** Ed Seguine/Seguine Cacao – Guittard Chocolate

**Session 4:**
2:00pm-2:40pm  
**CHOCOLATE AND CHEESE PAIRING:** Lauren Adler/Chocolopolis and Janet Fletcher/Planet Cheese

### January 20 (10:00am-10:40am ONLY)

**Session 5:**
10am-10:40am  
**PASTRY CHEF PRESENTATION:** Derek Poirier, L’École Valrhona Pastry Chef, Western USA

### January 21 (10am-3pm)

**Session 6:**
10am-10:40am  
**WELCOME REMARKS AND MODERATOR:** Jean Thompson/Seattle Chocolate (Diamond Sponsor)  
**NEW TRENDS IN FINE CHOCOLATE:** Clark Guittard/Guittard, Brad Kintzer/Tcho, and Matt Caputo/A Priori Distribution

**Session 7:**
11:00am-11:40am  
**THE ART OF CHOCOLATE TASTING:** Maricel Presilla/IICCT and Gran Cacao

**Session 8:**
1:00pm-1:40pm  
**CACAO AND TEA: FINDING THE RIGHT BALANCE:** Erin Andrews/indi Chocolate

**Session 9:**
2:00pm-2:40pm  
**CHOCOLATIERS & CHOCOLATE MAKERS PERSPECTIVES: BUSINESS PRACTICES, SUPPORT & SOURCING FROM FARMERS:** Moderator: Bill Guyton/FCIA, Julie Bolejack/Chocolate for the Spirit, James Le Compte/To’ak Chocolate, and Ursula Schnyder/Sweet55
Session Description and Bios

Session 1: Chocolate and Tea Pairing
Chocolate and tea are carefully crafted artisan products that both focus on terroir—geography, soil, climate, altitude. When paired together they bring out distinctive and delicious elements in each other. At this session guided by two experts, you will learn about the growing regions of tea and chocolate and you will discover the rare and subtle notes that emerge as you taste and sip two beloved flavors in tandem.

RUTH KENNISON, THE GOURMANDISE SCHOOL OF SWEETS AND SAVORIES
Ruth Kennison is the resident chocolate diva and educator at The Gourmandise School of Sweets and Savories in Santa Monica and founder of the The Santa Monica Chocolate Society. She is among a select group of instructors in America teaching bean-to-bar chocolate making, and her classes and private workshops are extremely popular with professionals and recreational chefs alike. She is a popular speaker about all aspects of chocolate and a frequent judge for chocolate awards. She created The Chocolate Project to share her love of chocolate. Find her at @chocproject and @smchocsociety.

Session 2: Impact and Influence of Local Flavors on Bean to Bar Chocolate
The discussion will explore how cocoa bean from two different cocoa-producing countries impacts and influences flavors on bean to bar chocolates. The Philippines and Grenada are both sources of flavor beans used in high quality, specialty chocolates.

SHADEL NYACK, BELMONT ESTATE CHOCOLATE
Grenada Cocoa and chocolate are my passion. I was raised on my family's cocoa plantation in Grenada, Caribbean, and learnt the value of cocoa to the livelihoods of our people. After studying law in the US. I returned to my country and diversified the then floundering family farm to agri-tourism, and chocolate making. Cocoa and chocolate allow us to transform lives while contributing to our local economy, and that’s special. We focus on sustainable farming and tourism. We are a social enterprise that uses our business as a platform for environmental awareness, philanthropy charity and education. I am grateful for the opportunity to give back to our people and country, and to collaborate with ethical companies like Cocoa town, to make positive change.

PRINCESS AGUILAR, CALIENTE – PHILIPPINES
I started cacao farming 3 years ago and was able to implement intercropped cacao project for a 200-hectare area in the Philippines in partnership with individual farmers and cooperatives. Now I am importing chocolate processing machinery for the farmers to add value to the beans they produce. My mission is to uplift the lives of Philippine farmers through Agriculture, starting now with cacao.”

ANDAL BALU, COCOATOWN – USA
I have a Masters degree in Botany and experience working with Sugarcane and Cotton Research in India before moving to USA. I co-founded CocoaTown with my husband Dr. Balu Balasubramanian to provide machines for the bean to bar industry. We are in the business of creating Chocopreneurs and help them with education, equipment and exposure in the international arena. We are glad to be part of bean to bar revolution that has enabled thousands of farmers, women entrepreneurs and other chocopreneurs in more than 100 countries around the world.
Session 3: Heirloom Cacao Preservation Fund (HCP)

The Heirloom Cacao Preservation Fund (HCP) was formed in response to the global pressures of environmental change, deforestation, and economic influences threatening the world’s supply of high quality, flavorful cacao. The HCP mission is to identify fine flavor cacao - the best of the best. HCP’s goal is to not only protect and propagate fine flavor cacao for future generations, but to also improve the livelihoods for cacao growing families. These efforts will ultimately help farmers scale up and strengthen commercial links to the fine chocolate market. HCP’s work is supported by donations from chocolate industry professionals, chocolate makers, farmers, and chocolate enthusiasts from around the world. Ed Seguine, Seguine Cacao - Guittard Chocolate and HCP Tasting Panel Chair, will lead a discussion diving into the diversity and uniqueness of our Heirloom Designees fine flavor cacao and explore the farmers who produce them.

ED SEGUINE, SEGUINE CACAO – GUITTARD CHOCOLATE

Ed Seguine has created craft chocolate from bean-to-bar for more than a third-century. His passion for the diversity and purity of flavor in chocolate has led him to chair the ICCO Fine and Flavour Panel, chair the Cocoa of Excellence Technical Committee, and chair the Fine Chocolate Industry Association-Heirloom Cocoa Preservation Sensory Committee. His lab processes and evaluates cocoa beans providing liquor and chocolate evaluations and he continues to consult for Guittard Chocolate as it nears its 150th year and fifth generation of family management. While we work to develop sustainable supply chains we must not lose sight of the reason that cocoa exists—to provide flavor that delights and creates memories.

Session 4: Chocolate and Cheese Pairing

Have you ever tasted artisan cheese & artisan chocolate together? Paired carefully, these two hand-crafted foods have a synergy that may surprise you. But don’t just take our word for it. Join Lauren Adler, Chief Chocophile of Chocolopolis, and Janet Fletcher, publisher of the Planet Cheese blog and a James Beard Award-winning journalist, for a cheese and chocolate pairing at the FCIA Chocolate Pavillion on January 20 at 10am. Learn how to taste and evaluate chocolate and cheese while you follow along with our experts in a live tasting. You’ll walk away with ideas for expanding your customers’ enjoyment of these two categories.

LAUREN ADLER, CHOCOLOPOLIS

Lauren Adler is the Founder and Chief Chocophile of Chocolopolis, a chocolate retail store in Seattle and online at www.chocolopolis.com that offers hundreds of craft chocolate bars. A pioneer in the craft chocolate industry, Lauren has over a decade of experience introducing consumers to fine chocolate. She is the incoming Vice President of the Fine Chocolate Industry Association (FCIA), a non-profit organization that promotes quality, innovations, ethical sourcing, and best practices in the fine chocolate industry. She has been a speaker and panelist at numerous FCIA conferences, the Northwest Chocolate Festival and the Dallas Chocolate Festival. She has been a judge in the chocolate category at the Good Food Awards, and she is a co-founder of the Pacific Northwest Chocolate Society. She writes about chocolate at blog.chocolopolis.com and you can find her on social media @ChiefChocophile and @Chocolopolis.

JANET FLETCHER, PLANET CHEESE

Janet Fletcher is the author or co-author of 30 books on food and beverage, including Cheese & Wine, Cheese & Beer and Wine Country Table. Janet publishes the weekly Planet Cheese blog and is the cheese columnist for Specialty Food and Somm Journal magazines. She teaches cooking and cheese-appreciation classes around the country. A former staff food writer for the San Francisco Chronicle, Janet received three James Beard Awards and the IACP Bert Greene Award for her journalism. Her food writing has appeared in numerous other national publications, including The New York Times, Saveur, Fine Cooking and Food & Wine. (www.janetfletcher.com)
Session 5: Pastry Chef Demonstration
This session is specifically tailored to the true chocolate lover. Join and learn from one of L'École Valrhona’s top pastry chefs.

DEREK POIRIER, L'ÉCOLE VALRHONA PASTRY CHEF, WESTERN USA
Derek Poirier, L'École Valrhona Pastry Chef Western USA brings his experience and skills honed in the top hotels of the U.S. and Canada in his work with the French chocolate maker. He teaches and conducts demonstrations in restaurants, hotels and culinary schools throughout North America.

He also develops recipes and teaches master classes attended by an international array of Pastry Chefs who travel to l'École Valrhona. He has represented the U.S. and Canada in world pastry competitions, including in 2003 and 2005, as a member of Team USA at the Coupe du Monde de la Pâtisserie in Lyon, France, which brings together the top Pastry Chefs from 22 countries. He also advised the Team USA Chefs who were training for the 2009 and 2011 competition.

In June 2014, Dessert Professional magazine, the nation's leading publication of pastry, ice cream and chocolate, inducted Chef Derek Poirier into the Top Ten Pastry Chefs in America.

Session 6: New Trends in Fine Chocolate
Fine chocolate is one of the fastest growing segments of the market. Industry leaders will discuss some of the new trends they are noticing in fine chocolate consumption and the importance of companies to collaborate together and with other partners to promote and expand the sector.

JEAN THOMPSON, SEATTLE CHOCOLATE COMPANY
Jean Thompson is many things: mother, marketer, entrepreneur, innovator and chocolate lover. She is owner and CEO of Seattle Chocolate Company, and founder of jcoco chocolate, a culinary inspired chocolate line with a built in give back. Jean has been profiled in More and Success magazine, Entrepreneur, and has a chapter in Goddess Shift: Women Leading for a Change. More recently, Jean has been recognized as one of the leading “Women of Influence” by Puget Sound Business Journal and named one of 2015’s “Most Enterprising Women of the Year.” Additionally, under her leadership Seattle Chocolate Company was named Seattle Business’s 2015 “Washington Manufacturer of the Year.” Beyond success for Seattle Chocolate Company, Jean is passionate about furthering the chocolate industry as a whole, encouraging young women to enter the executive field, and fighting hunger in America by giving back to local communities. She also served on the National Confectioner’s Association (NCA) Board and on the Confectionery Foundation Board, the philanthropic arm of the trader organization and was nominated for the 2018 Kettle Award, the highest achievement within the confectionery industry. She also served as a member of the board of Entrepreneur’s Organization - Seattle chapter. Jean continues her passion for giving back by serving as the Chairman of the Board of Cancer Pathways, formerly Gilda’s Club Seattle.

CLARK GIUTTARD, GIUTTARD CHOCOLATE COMPANY, PRESIDENT, FINE CHOCOLATE INDUSTRY ASSOCIATION
Guittard Chocolate Company is one of the oldest chocolate makers in the United States. An expert team at Guittard travels the world, working closely with growers, long before harvest, to assess the development of individual crops and to oversee the fermentation and drying process of the cacao beans.

E. Guittard is the artisan line of chocolates made by Guittard Chocolate Company. It is named to honor company founder, Etienne Guittard. E. Guittard chocolates use only all-natural ingredients, such as pure cane sugar, real vanilla beans and full cream milk in the case of milk chocolate. They are also free of any genetically modified ingredients (GMO Free). All E. Guittard chocolates are kosher certified by the Orthodox Union.
BRAD KINTZER, TCHO CHOCOLATE; HCP BOARD MEMBER
Brad Kintzer serves as Chief Chocolate Maker of TCHO Ventures, Inc. Mr. Kintzer spent months working on cacao plantations throughout Latin America, learning firsthand the crucial agricultural and post-harvest processes that influence chocolate flavor. Continuing his quest for chocolate knowledge, he began product development work with pioneer artisan chocolate producer Scharffen Berger Chocolate Maker, in 2003. Following the 2005 acquisition of Scharffen Berger by Hershey’s, his product development responsibilities expanded to include Joseph Schmidt Confections and Dagoba Organic Chocolate. In addition, he has worked with other fine chocolate industry leaders including Lake Champlain Chocolates, Michael Recchuiti Confections and others. He studied botany at the University of Vermont.

MATT CAPUTO, A PRIORI SPECIALTY FOODS
Matt Caputo is President of A Priori Specialty Foods, a leading importer and distributor of craft chocolate brands based in Salt Lake City, UT. He has over 10-year-experience in the import and distribution of premium chocolate, and together with his wife Yelena has to make decisions on which chocolate brands to include in their elite catalog.

Session 7: The Art of Chocolate Tasting

MARICEL E. PRESILLA, MEMBER OF THE FCIA BOARD
Maricel E. Presilla is the first Latin American woman to have been invited as a guest chef at the White House. A culinary historian, award-winning author, chef, and restaurateur, she is widely recognized as an expert on Latin American cuisines, cacao, chocolate, and capsicums. Her magnum opus, Gran Cocina Latina: The Food of Latin America, was honored as Cookbook of the Year by the James Beard Foundation and Best General Cookbook by the International Association of Culinary Professionals. Presilla earned a Ph.D. in medieval Spanish history and has taught medieval history at New York University and Rutgers University. She is a board member of the Fine Chocolate Industry Association, a founding member and the Director of the Americas and Asia-Pacific rounds of the International Chocolate Awards, the world’s largest independent chocolate competition.

Session 8: Cacao and Tea, Finding the Right Balance.
indi Chocolate and a tea maker will discuss and sample cacao teas specifically. This event will be the first time indi is offering their tea line for wholesale customers and these will be a brand new product at the event. These teas were developed over 1 1/2 years with a master tea blender.

ERIN ANDREWS, INDI CHOCOLATE
Erin Andrews has founded two bean to bar chocolate companies and has been making chocolate for over a decade. She got her start making chocolate in Belize before founding indi chocolate in the heart of Seattle’s Pike Place Market, where guests can watch the entire bean to bar process from the indi chocolate cafe. Erin continues to source the best tasting beans in the world for indi chocolate and can often be found in the factory or teaching about chocolate internationally. USA Today named Erin in their feature “10 of the Best Bean-to-Bar Craft Chocolate Makers in the Country.”

Session 9: Chocolatiers and Chocolate Makers Perspectives
This session will explore perspectives from a chocolatier who sources semi-finished products from a European supplier, and an artisan chocolate maker who purchases cocoa beans and locally process fine chocolate in the United States. The panelists will discuss their approaches to making fine chocolate and the measures taken to ensure that the sourcing of their high-quality products is ethical and environmentally friendly. Attendees will have the opportunity sample products from both company members of FCIA.
JULIE BOLEJACK, CHOCOLATE FOR THE SPIRIT
Julie is a chocolate maker in the US with many years of experience. She uses couverture that costs at least twice as much as candy-grade counterparts. Most of hers is Grand Cru single-origin, among the best one percent of chocolate in the world. Occasionally, she gets her hands on cacao designated as heirloom by the Fine Chocolate Industry Association, meaning the flavor is special and worth preserving. She has a dedicated machine for tempering the rare Peruvian chocolate she gets to work with. The other types each have their own stirring paddle in the tempering machine and their own mold, to avoid the mingling of flavors. “Other chocolatiers can't believe the lengths I go to to keep different varieties separate,” she says. She polishes the molds without chemicals that would dull the chocolate's shine.

JAMES LE COMPTE/TO’AK CHOCOLATE
James Le Compte is the CEO at To’ak Chocolate, the Ecuadorian luxury tree-to-bar chocolate brand. James is originally from Australia and now lives in Ecuador, where To’ak harvests and produces its chocolate from a rare heirloom variety of cacao. Prior to joining To’ak, James co-founded a technology firm in Australia and worked in finance and international development in the Asia Pacific region. He has a passion for fine food, whisky, social entrepreneurship, and traveling to experience new cultures. He has lived and worked in Australia, East Timor, Cambodia, China, and Ecuador.

URSULA SCHNYDER, SWEET55
Manufacturing the best Swiss chocolates and confections in the United States is the mission of Ursula Schnyder, a former journalist who always wanted to be a professional chef. After writing a series of articles on the “Food Revolution in the Western United States” in 2008, her career path changed forever. Reporting from the field and witnessing the energy of commercial kitchens like The French Laundry brought back her dream of manufacturing great food. She graduated from the San Francisco Baking Institute and returned to her home country of Switzerland to train under Rolf Mürner, a winner of the World Cup in Pastry. In 2013, she opened SWEET55, an online and retail business specializing in Swiss Chocolate. SWEET55 is a winner of the Good Food Awards in Confectionery 2018 and 2019.