



# *New Frontiers of Taste*

## UMAMI SYMPOSIUM

The Umami Information Center is proud to welcome you to a special event celebrating the 100th year anniversary of Dr. Kikunae Ikeda's discovery of umami, the fifth taste.

Sit in on a discussion about the science of food and the sense of taste — hear what the experts have to say, then share your own thoughts. Explore cutting-edge food, wine, and umami pairing ideas. And savor umami through the cuisine of some of the world's leading chefs.

**July 21, 2008 (Mon.)**

Hyatt Regency San Francisco, 5 Embarcadero Center, San Francisco, CA 94111, U.S.A.

### **Ballroom Foyer** (Street Level)

**11:30am** Badge Pick-Up  
and Reception

### **Ballroom B/C** (Street Level)

**12:00pm** Welcome  
**12:10pm** Panel Discussion  
**1:30pm** Break

### **Ballroom A** (Street Level)

**1:45pm** Luncheon  
**4:30pm** Close



To register, go to **[www.umamiinfo.com](http://www.umamiinfo.com)**.  
General admission \$100, students with valid I.D. \$50.

# Panelists and Chefs

## MC & Chair

### Kathy Sykes, Ph.D.



Professor of  
Sciences and  
Society, University  
of Bristol

Dr. Sykes is one of Britain's best-known and most active scientists. In addition to being a professor at the University of Bristol, she is also a trustee of NESTA (the National Endowment for Science, Technology and the Arts) and co-director of the Cheltenham Festival of Science. She has been featured on various BBC TV series, including "Rough Science," "Ever Wondered About Food..." and the BBC2 and Open University series "Alternative Therapies." She also trains scientists in media, communication and dialogue skills.

## Panelist

### Gary Beauchamp, Ph.D.



Director,  
Monell Chemical  
Senses Center

Ever since he had the opportunity to join the International Workshop on Molecular and Physical Aspects of Gastronomy in Sicily in the 1990s, Dr. Beauchamp has been fascinated by the concept of molecular gastronomy. The Director of Philadelphia's Monell Chemical Senses Center, Beauchamp leads a team of world-renowned scientists who investigate the basic mechanisms and functions of taste and smell. Beauchamp is a leader in the development of the scientific understanding of umami and has collaborated with Japanese research fellows on various research projects. He is also an avid cook with a deep understanding of the importance of umami in culinary art.

## Panelist

### John Prescott, Ph.D.



Associate  
Professor of  
Psychology,  
The University of  
Newcastle

Dr. John Prescott is an Associate Professor of Psychology at The University of Newcastle in Australia, and former Director of the Sensory Science Research Centre (University of Otago, New Zealand) and the Sensory Research Centre (CSIRO, Australia). Prescott's research has explored various aspects of the human perception of taste, odor and somatosensory qualities, and he has published extensively on topics such as genetic variations in taste and flavor perception, and interactions between sensory systems important for food perceptions. He was recently awarded the inaugural Sense of Smell Institute Science of Fragrance Award for his work on the impact of odors on pain, and he edits several journals such as *Food Quality and Preference*.

## Panelist

### Harold McGee, Ph.D.



Food Writer

Harold McGee writes about the science of food and cooking. He is the author of the award-winning book *On Food and Cooking: The Science and Lore of the Kitchen* (Scribner, 2004). In 2005, he was *Bon Appétit* magazine's choice for food writer of the year. He has published original research in *Nature* and *Physics Today*, and writes a monthly column about food science, "The Curious Cook," for *The New York Times*. He appears on the 2008 Time 100 (Scientists & Thinkers) — *Time* magazine's list of the world's most influential people.

## Panelist & Master of Wine

### Tim Hanni



Master of Wine,  
Wine Educator

A professional chef and one of the first two resident Americans to earn the title of Master of Wine, Tim Hanni is a renowned figure in the world of gastronomy. He has been involved in various business, education and research activities over the past 35 years, and has lectured in over 27 countries. He is recognized worldwide for introducing umami to the wine and food community, and his ideas on balancing food and wine flavors have been highly influential. Hanni, a Certified Wine Educator, is currently CEO of the Napa Seasoning Company, and serves on the boards of several wine-affiliated institutions.

## Panelist & Chef

### Kunio Tokuoka



Executive Chef,  
Kyoto Kitcho

At the age of 15, Chef Kunio Tokuoka began his training at the flagship Arashiyama Kyoto Kitcho restaurant — a revered purveyor of Kyoto's *kaiseki* haute cuisine. 20 years later, in 1995, he was named Head Chef, a position that he still holds today. Based out of Kyoto, Japan, Tokuoka is an eager participant in international culinary events. He was the first representative of Japanese cuisine to be invited to the International Summit of Gastronomy in Madrid in 2005, and he has participated in a number of events organized by the Italian Slow Food Association. Tokuoka published a series of books on seasonal foods in 2007, and is the writer of a food column in Japan's *Mainichi* newspaper.

## Chef

### Thomas Keller



Chef &  
Restaurateur,  
The French  
Laundry,  
Per Se and  
Bouchon

Chef Thomas Keller, one of the most inventive American chefs working today, is as renowned for his well-honed culinary skills as he is for his ability to establish a restaurant that is both relaxed and exciting. He began his culinary career at a young age, holding a series of apprenticeships in France and chef positions around America. He is the author of the award-winning *The French Laundry* and *Bouchon* cookbooks.

## Chef

### Hiro Sone



Chef & Owner,  
Terra and Ame

The 2003 winner of the James Beard Foundation's award for best chef in California and the first Japanese chef to have two restaurants with Michelin stars has certainly come a long way from his beginnings on his family's Japanese rice farm, but his cuisine still pays homage to the great respect for food he gained there. After going from culinary school in Osaka, Japan to French and Italian restaurant kitchens in Tokyo, Chef Hiro Sone ended up in the kitchens of the renowned Wolfgang Puck. It was while training at Hollywood Spago, in preparation for the opening of Tokyo Spago, that Sone met his future wife and business partner Lissa Doumani. A few years later, the pair opened Terra restaurant in Napa Valley to overwhelming acclaim. In November 2005, they opened Ame in San Francisco.