

Mark Graham - “*Innovating Through Scenario Planning*”

Mark attended Columbia University in the City of New York, and The Culinary Institute of America, Hyde Park, NY.

His career highlights include: Chef/Owner the Winking Sow, New York, NY; Managing Partner, Bois d’arc, Red Hook, NY; Executive Chef for local television and radio station NBC Chicago, IL; Executive Chef at the Walnut Room in Marshall Field’s State Street Chicago, IL; Syndicated Food Writer, Test Kitchen Chef and Lead Food Stylist, Good Eating section of the Chicago Tribune Chicago, IL; Chef Instructor at Sur la Table, the Chopping Block, and Saucee & Savoree, Chicago, IL; Senior Corporate Chef at National Starch Food Innovation Bridgewater, NJ; Product Development Manager at Starbucks Coffee Company Seattle, WA; featured speaker at the January 2009 conference, World of Healthy Flavors, at the Greystone campus of the Culinary Institute of America Napa, CA; Corporate Executive Chef at Basic American Foods Walnut Creek, CA; Corporate Executive Chef at New Seasons Market Portland, OR; Global Director of Culinary, Kellogg Corporation Battle Creek, MI/Chicago, IL; Managing Partner at New Food Studio Chicago, IL,.

Currently, Mark is the Global Director of Innovation for Windoria Foods, a venture capital firm focused on global food manufacturing. Instagram: @newfoodstudio. Mark sits on the advisory board of Stellar Menus and Grow It Yourself, Ireland, as well as a founding member of the Chefs’ Manifesto, a division of the United Nation’s Sustainable Development Goals.

