

Grecian Delight Foods Attends CIA Worlds of Flavor  
The Culinary Institute of America at Greystone  
November 6-8, 2008

The Culinary Institute of America hosted its 11<sup>th</sup> annual *Worlds of Flavor* conference on November 6-8 at Greystone, California. Grecian Delight's Corporate Chef, John Matchuk, was in attendance among many others from around the world. The theme for the conference this year was "A Mediterranean Flavor Odyssey: Preserving and Reinventing Traditions for Modern Plates."

Mediterranean flavors are the growing favorites of American diners today; however, the American foodservice industry is barely touching the realms and depths of what exists over the various regions of the Mediterranean. This international conference presented the opportunity for guests to refresh and extend their knowledge of culinary trends ranging from Southern Europe, North Africa, over to the Eastern Mediterranean. Featured countries included Italy, Spain, Southern France, Greece, Turkey, Tunisia, Morocco, Lebanon, and the Middle East.

Elements of the conference touched on aspects of the health benefits to the Mediterranean Diet, flavor spectrums, vegetarian options, traditions of meze and tapas, and quality of olive oils. The immersion of this program provided attendees with a thorough understanding of how to integrate and leverage Mediterranean trends to stay ahead in the industry.

Chef Matchuk's attendance at this event is featured in this month's Culinary Corner, where he discusses his experience, the presented menu items, and the tradition of meze and tapas in the Mediterranean.