

Global Congress on

Biochemistry, Glycomics & Amino Acids

December 08-09, 2016 San Antonio, USA

**Ken Botts***Humane Society of the United States, USA*

It's about the food: Tips, tricks and trends

Market forces are shifting the ground beneath institutional food services, and most of them are far beyond what operators have the power to control. While they are hard to predict, they are easy to understand, because they all spring from evolving consumer demand for more plant-based proteins. Major moves from the large food service organizations toward more humane supply chains, plant-based proteins and sustainable menus are just a few of the changes being dictated by consumer preferences. The author will review the most current trends and share how universities, hospitals, restaurants and even the military are developing menus putting plant proteins at the center of the plate. He will also share how manufacturers are helping to meet that demand by creating innovative proteins that are replacing farmed-animal proteins on the plate.

Biography

Ken Botts has over 35 years of food service experience. He was previously with the University of North Texas where he helped launch the nation's first vegan dining hall. His work has been covered by USA Today, ABC News, and Food Service Director Magazine. In 2014, he joined the Humane Society of the United States as a Food Policy Manager. Since then, he has helped food service leaders around the world to meet the demand for more sustainable dining through menu design, culinary education and concept development. His mission in life is to help make the world a better place, one plate at a time.

kbotts@humanesociety.org