Edward Lee

Award-Winning Chef, Author, and Culinary Director of Succotash

Exploring the Boundaries of American Cuisine and Identity in Contemporary America Our definitions of what is American food is changing partly from immigration demographics, migration trends, the foodie revolution, and social media. Edward talks about how we can expand our definitions of American food which can lead to an open-minded discussion about who we are as Americans.

The Innovation of the Modern Workplace The restaurant industry is leading the charge for an innovative leadership strategy that highlights the individual contributions of workers. It is no longer a top-down structure, but rather a community-driven workplace and one that restaurants have been practicing for years. In this speech, Edward shares how he's witnessed this evolution first-hand, and how businesses of all kinds can embrace diversity and the unique perspectives of each employee in order to disrupt their industry.