

# Chefs, Trends, and Tastes at the World's Best Restaurants and Beyond

## Crystyl Mo (Founding editor of *Time Out Shanghai*)

June 5, 2017, 18:00-19:30

Room 301, 3F, Bldg.10, Sophia University Yotsuya Campus



The world of restaurant accolades used to be much simpler 20 years ago. There was Michelin for Europe, The New York Times for New York and, well, did anywhere else really matter in (the Western-world's definition of) fine dining? How food has changed. Now we have celebrity chefs in every city, on every channel, online reviewing has become so democratic that every self-proclaimed foodie can praise or slam a restaurant and impact its success or failure, cities that were unknown as culinary capitals outside their borders (Lima, Copenhagen) are now destinations for obsessed gastronomes and there are global awards with influence that rivals Michelin: The World's 50 Best Restaurants. In

this talk Crystyl Mo will discuss the rapidly changed landscape of fine dining around the world, including the trends of bringing into the restaurant: a social conscience, environmental responsibility, foraged ingredients, "waste" food, traditional recipes made novel, genuine cultural fusion that works, high technology and advanced chemistry, primal cooking techniques (pickling, salting, fermenting) and more.

Mo will also share her insights into the kitchens and personalities of some of the World's 50 Best Restaurants including White Rabbit in Moscow, Osteria Francscana in Modena, Italy, Blue Hill at Stone Barns & Eleven Madison Park in New York, Gaggan in Bangkok and many more. What does it take to be one of the 50 Best? What should it take? Come join the discussion!



Crystyl Mo has worked in the food scene in Shanghai for 15 years as an editor, consultant and TV host. She's covered food and travel for Conde Nast Traveler, Food&Wine, Travel+Leisure and many other publications. She was a founding editor of Time Out Shanghai, a global award-winning magazine published in 30 countries. As food editor for five years she covered Shanghai's massive dining scene. She is the Academy Chair for China & Korea for the World's 50 Best Restaurants. She is also a partner and the Strategic Advisor for Bon App, a restaurant review and social dining app which covers six cities and is rapidly expanding. She has been featured on dozens of TV shows and documentaries on networks including the BBC, The Discovery Channel and National Geographic. See Crystyl's full bio at [www.crystylmo.com](http://www.crystylmo.com).

This talk is organized for the "Global Food Project" Unit by James Farrer  
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