



**For Immediate Release:**

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**#50BESTTALKS COMES TO SAN FRANCISCO IN SEPTEMBER**  
*Engage with us on Facebook ([Miele US](#)) and Instagram ([@MieleUSA](#)) for in-depth coverage of this thought provoking conversation*

**San Francisco, CA** – #50BestTalks, presented by Miele, an integral part of The World’s 50 Best Restaurants’ global celebration of culinary diversity, will come to San Francisco, USA, this September. First launched in 2014, the #50BestTalks series brings together influential figures from across the restaurant industry to debate and discuss issues at the heart of today’s food landscape. The theme of the September event is “Voices for Change: Championing a Diverse Future”. Events will take place from 11th-12th September, with the keynote presentations and discussion to be held at Dogpatch Studios in San Francisco from 2:00-4:30pm on Wednesday, September 12<sup>th</sup>.

“With a large presence in the United States, Miele is honored to be the presenting partner for #50BestTalks, in San Francisco, and to be among such an inspiring group of chefs and restaurateurs,” said Jan Heck, President, Miele USA. “We see a natural alignment with the purposeful work these chefs are doing to elevate the future of gastronomy and their investment in culinary innovations. At Miele, we are pushing forward innovations both in and out of the kitchen and find the conversations at the Talks to guide how we can inspire a world of change.”

Speakers include some of the world’s most highly acclaimed chefs and restaurateurs, with a truly global spread. Lara Gilmore, from Osteria Francescana, in Modena, Italy, voted No.1 at The World’s 50 Best Restaurants awards in June 2018, will speak on championing social projects. Gilmore has helped to spearhead Food for Soul, a non-profit organization formed to encourage the creation of community kitchens across the world.

Virgilio Martínez, chef and co-owner at Central, in Lima, Peru, voted The Best Restaurant in South America for the past four years, will lead a discussion on biodiversity and how this is reflected in his work. Gaggan Anand, chef-owner at Gaggan, in Bangkok, Thailand, voted The

Best Restaurant in Asia a record four times, will speak about re-evaluating perceptions of Asian gastronomy and restaurants.

Chef Enrique Olvera of Pujol in Mexico City and his business partner and chef at New York's acclaimed Cosme, Daniela Soto-Innes, will discuss how they are championing Mexican gastronomy, drawing on their own experiences and career trajectories to illustrate. Lastly, Dominique Crenn of San Francisco's own Atelier Crenn, will speak on diversity within the industry, looking beyond gender issues to a holistic view on how the world's kitchens and dining rooms can become more diverse and positive workplaces. The chef presentations will be followed by a panel discussion and audience Q&A.

Engage with us on social media during the Talks for in-depth coverage, [www.facebook.com/mieleus](https://www.facebook.com/mieleus) and Instagram [@MieleUSA](https://www.instagram.com/MieleUSA).

### **About #50BestTalks**

An integral part of The World's 50 Best Restaurants since 2014, #50BestTalks is a series of thought leadership events where leading chefs and restaurateurs from all over the globe discuss issues at the heart of the gastronomy scene through inspirational speeches and thought-provoking debates. The 50 Best brand and events are owned and organized by William Reed Business Media'.

### **About Miele**

Miele is the official kitchen appliances partner of The World's 50 Best Restaurants and the world's leading manufacturer of premium domestic appliances. Founded in Germany in 1899, the company's products include cooking, baking and steam cooking appliances, refrigeration products, coffee makers, dishwashers and laundry and floor care products.

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