

# PULSES



DRY PEAS, BEANS, LENTILS & CHICKPEAS  
THE FUTURE OF FOOD

# SAVE THE DATE

## JOIN US IN CELEBRATING THE INTERNATIONAL YEAR OF PULSES !

### **WHAT: PULSE INNOVATION MIAMI**

**An edible exploration of pulses: dry peas, beans, lentils & chickpeas**

Sponsored by the American Pulse Association AND  
FIU Chaplin School of Hospitality & Tourism Management

### **WHEN: SATURDAY, OCTOBER 22, 9AM - 1PM**

### **WHERE: FLORIDA INTERNATIONAL UNIVERSITY**

Biscayne Bay Campus,  
Chaplin School of Hospitality & Tourism Management,  
Wine Spectator Restaurant Management Lab,  
3000 NE 151st Street, North Miami, FL 33181

The American Pulse Association and FIU Chaplin School of Hospitality & Tourism Management proudly invite you to Pulse Innovation Miami, an invitation-only event celebrating the nutritious, sustainable, versatile, and affordable super foods known as pulses (dried beans, peas, lentils & chickpeas).

- ✓ Chef Ron Pickarski, UN Food and Agriculture Organization's Pulse Chef, will lead a hands-on demo.
- ✓ Award-winning nutritionist Robyn Webb will share how pulses benefit our health and nutrition.
- ✓ Progressive Miami chefs will experiment with pulse dishes reflecting local cultural diversity, from classic Cuban black beans to Caribbean pigeon peas.
- ✓ Brian Machovina, FIU alumnus, TEDxFIU speaker and eco-conscious entrepreneur will reveal the ways pulses contribute to local and global sustainability.
- ✓ Pulse Innovation Miami, the city's first event of its kind, will showcase the versatility of pulses and their impact on human health and global sustainability.

**RSVP** and for more info Contact Pulse Innovation Miami's Ellen Kanner at [ellen@pulseinnovationmiami.com](mailto:ellen@pulseinnovationmiami.com)



**AMERICAN PULSE  
ASSOCIATION**

# FIU

Chaplin School of  
Hospitality & Tourism  
Management



USA Dry Pea  
& Lentil Council

# FIU

Arts, Sciences  
& Education

School of Environment, Arts and Society