

TENTATIVE SCHEDULE

6TH ANNUAL DEANS AND DIRECTORS RETREAT

MARCH 2-4, 2018

HOSTED BY ST. PHILIP'S COLLEGE, SAN ANTONIO, TEXAS

Friday, March 2

Meet and Greet

Location TBD

This is a great opportunity to meet your fellow deans and directors from around the U.S. Drinks and appetizers will be served and then you'll have a chance to explore the River Walk in San Antonio.

Saturday, March 3

Breakfast at the hotel

Transportation to St. Philip's College

8:30-12 noon

Our featured presentation and activities led by Touchstone founders, Howard Zeiderman and Stefanie Takacs.

Touchstone programs share the same mission: to build critical thinking, communication, and leadership skills through respectful and engaged discussion-based programs.

Attendees will practice techniques to enable them to build better teams and acquire new classroom management strategies that foster cooperation with students.

Think ACTIVE LEARNING!

12-1:30

Lunch at the college

Lunchtime presentation TBD

1:45-3:15

Innovations Panel #1

- Jonathan Deutch, Drexel University—heading up James Beard Foundation’s new outreach to culinary schools to teach future culinarians how to reduce waste in restaurant kitchens
- Paul Mendoza, Galveston College—implementing food science into a traditional culinary curriculum
- Albert Schmidt, Guilford Technical College—using Food Trucks as practicums

3:30-4:30 Small Group discussions

- At what rate are we “melting”?
- Are we increasing our relevance?
- Are we adding value?
- How are we seeking and handling internal versus external changes?

4:45 p.m. Transportation back to hotel

FREE EVENING

Sunday, March 3

Breakfast at Hotel

Transportation to College

9-10:a.m. Presentation by Chef Charles Carroll, former Culinary Olympics participant, former president of the World Association of Chefs, current chef at prestigious country club in Houston, speaker, and writer.

Chef Carroll is coming out with his new book “The Recipe” which follows “Tasting Success: your Guide to Becoming a Professional Chef” and “Leadership Lessons from a chef: finding time to be great.”

10:30-11:45 a.m. Innovations Panel #2

- Angela Wilson, Delgado College, development of one-credit courses to teach trends
- Laurie Moldawer, Park City Culinary Institute, representing a culinary program that doesn’t depend on federal financial aid
- Kurt Bachman, Rouxbe, on-line culinary education to the next level
- Barilla representative, 3-D printing of food

12-1 p.m. Lunch

Presentation TBD