

CAFÉ'S CATERING OPERATIONS/CURRICULUM WORKSHOP
HOSTED BY SULLIVAN UNIVERSITY
OCTOBER 21-23, 2011
LOUISVILLE, KENTUCKY

Friday, October 21

- 3:45 p.m. Transportation from Holiday Inn to Sullivan University
- 4 p.m. Welcome and introductions
- 4:15-5:15 p.m. Keynote, Michael Roman, founder, CaterSource
- 5:30-6:30 Demonstration and Discussion on Cheese as part of any catering Occasion, as an ingredient or menu part (appetizers to desserts)
Presented by: Sara Hill, Wisconsin Milk Marketing Board
- 6:30-8 p.m. Welcome Reception
Pick up chef's jackets, knife kits, briefcases with educational materials
- 8:15 pm. Transportation back to the Holiday Inn

Saturday, October 22

- 7:30 a.m. Transportation from Holiday Inn to Sullivan University
- 7:45 a.m. Breakfast
- 8:15 a.m. Keeping catering operations relevant to your curriculum—Introduction
- 9 a.m. Menu Designs—themes, health considerations, and figuring out the finances!
(Interactive)
- 10-10:15 a.m. Break
- 10:15-noon Re-inventing your buffet lunch (hands on exercises in the kitchen)
Layout, design, and away from the chafing dish@
- 12-12:45 p.m. Lunch
- 12:45-1:15 p.m. Preparing your wait staff (lecture—Tips and Tricks)
- 1:30-4 p.m. Beverages and Desserts (lecture/demo/hands on)
Non-alcoholic and specialty drinks plus desserts that
Are catering stable
- 4:15 Transportation from University to Hotel

Dinner on your own

Sunday, October 23

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| 7:30 a.m. | Transportation from hotel to university |
| 8-8:45 a.m. | Breakfast |
| 9 a.m. | How do you measure learning? (Case Studies and Discussion)
Expert and experienced panelists! |
| 10-10:15 a.m. | Break |
| 10:15-12 noon | Hors d'oeuvres or "Passed and Small Plates"(lecture/demo/hands on) |
| 12-1 p.m. | Lunch |
| 1-2 p.m. | Marketing Ideas (subject to change) <ul style="list-style-type: none">• Certified Green Caterer• Food Photography• Food Trucks/Social Media• Wines, Spirits and Chocolate |
| 2 p.m. | Wrap up and graduation certificates! |