

TENTATIVE AGENDA  
THE SCIENCE OF FOOD  
HOSTED BY JOHNSON & WALES UNIVERSITY/CHARLOTTE  
OCTOBER 19-21, 2012

Friday, October 19

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|----------------|---|
| 4 p.m.         | Welcome   |
| 4:15-5 p.m.    | Dr. Nicholas Gillitt, Director Nutrition Research Laboratory<br><br>“Research on the Food/Nutrition Connection”                           |
| 5:15-6:15 p.m. | Research Chef’s Association discussion on Culinology and the<br>Opportunities for Research Chefs<br>Dr. Aubrey Coffee, Clemson University |
| 6:15-7:30 p.m. | Welcome Reception   |

Saturday, October 20

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| Breakfast at hotel | Included in the room rate at the DoubleTree Hotel   |
| 8:30-10 a.m.       | Presentation: “The Unique Umami Flavor: In the Classroom and Beyond”<br>Chef Chris Koetke, Ajinomoto/The Glutamate Association                                    |
| 10-10:15 a.m.      | Break   |
| 10:15-12:30 p.m.   | Demos and Hands on exercises<br>Presentation: Molecular Desserts<br>Chef Ellen Duke, Johnson & Wales University<br>Chef Jerry Lanuzza, Johnson & Wales University |
| 12:30-1:30 p.m.    | Lunch   |
| 1:45-3:45 p.m.     | Presentation: “Sous Vide and Innovative Culinary Technologies”<br>Chef Joe Strybel, PolyScience   |
| 3:45 -4 p.m.       | Break   |
| 4-6 p.m.           | Gluten Free Allergies and other challenges<br>Joel Schafer, President, Allergy Chefs Inc.   |

Sunday, October 21

Breakfast at hotel	Included in room rate at the DoubleTree Hotel
8:30-10 a.m.	Presentation: " Food Aromas & Flavor: Chemistry in the Kitchen" By Dr. Marge Condrasky, Clemson University
10-10:15 a.m.	Break
10:30-12:30	Presentation: "Flavor Forecast and the Impact of Spices and Herbs in Health And Wellness" Included will be hands on exercises. Chef Len King, McCormick's Spices
12:30-1:30 p.m.	Lunch
1:30-3:30 p.m.	Presentation: "Nutrition" Chefs Susan Batten, Robin Stybe, Joseph Benedetto, Johnson & Wales Univ.  Presentation: "The Next Frontier in Baking" Chef Peter Reinhart, Johnson & Wales University
3:30-4 p.m.	Wrap up, Evaluations, Graduation certificates