



LEADERSHIP AGENDA

9TH ANNUAL CAFÉ LEADERSHIP CONFERENCE

“CONNECTING TO THE FUTURE”

JOHNSON & WALES UNIVERSITY, N. MIAMI CAMPUS, AND MIAMI CULINARY INSTITUTE AT MIAMI DADE COLLEGE

JUNE 20-22, 2013

Transportation is provided between both schools and the Miami Marriott Biscayne Bay and Doubletree by Hilton Grand Hotel Biscayne Bay located on N. Bayside Drive.

*Miami Culinary Institute is located at 415 NE 2nd Avenue (between 3rd and 4th Streets).
Johnson & Wales University is located at 1701 NE 127th Street (North Miami).*



THURSDAY, June 20

- 4 p.m. CAFÉ registration opens at Miami Culinary Institute Room 6100 (ground floor)
- 5 – 6:30 p.m. Special seminar, “Winning Competitions” Room 9301 (third floor), Miami Culinary Institute (Buses depart Marriott at 4:30 p.m.)
Presenter: Steve Jilleba, CMC, CEC, AAC
Sponsored by Unilever Foodsolutions
- 6:15 p.m. Buses depart Marriott for Miami Culinary Institute
- 6:30 – 8:30 p.m. Welcome Reception Honoring 2013 recipients/winners of:
 - CAFÉ Leadership Innovation Award for Excellence in Foodservice Education, sponsored by Idaho Potato Commission
 - CAFÉ/Kendall College Green Award
 - Avocados From Mexico recipe contest winners
 (Reception guests register for Friday breakout sessions)
- 8:30 p.m. Buses depart Miami Culinary Institute for hotels

FRIDAY, June 21

- 6:30 a.m. Dole Power Walk (optional event) Meet in Marriott hotel lobby
- 8 a.m. Buses depart Marriott for Johnson & Wales University
- 8 a.m. – 5:15 p.m. CAFÉ registration open *The Nook, JWU*
- 8:45 – 9:30 a.m. Breakfast and Introduction *The Nook*
Sponsored by Certified Angus Beef and Dole Packaged Foods
- 9:45 – 10:45 a.m. Best Practices in Teaching—Round 1 (choose one)
 - “Demonstration Dilemma: How to Take Your Demos to the Next Level” *ASC 104*
Presenters: Jim Flader, M.Ed., and Mia Lamm, Johnson & Wales University, N. Miami
 - “How to Create an Edible Garden”
Oak Dining Room and Edible Garden
Presenter: Dr. Colin Roche, CEC, CCE, Johnson & Wales University, N. Miami
 - “Guiding Followership and Team Dynamics in the Classroom” *Dr. McGregor Library Computer Lab*
Presenter: Paul Sorgule, MS, AAC, Harvest America Ventures, Saranac Lake, N.Y.
- 10:45 – 11 a.m. Refreshment Break *The Nook*
Sponsored by National Cherry Growers and Industries Foundation
- 11 a.m. – Noon Best Practices in Teaching—Round 2 (choose one)
 - “Using Blog Platforms to Create Student Electronic Portfolios” *ASC 104*
Presenters: Michael Moskwa, M.Ed., and Kelsey Carter, Johnson & Wales University, N. Miami
 - “What Good Is Sitting Alone in Your Room: Teaching the Why and How of Real Networking” *Oak Dining Room*
Presenter: Adam Weiner, CFSE, JobTrain, San Francisco Peninsula
 - “How to Create an Edible Garden”
Dr. McGregor Library Computer Lab and Edible Garden
Presenter: Dr. Colin Roche, CEC, CCE, Johnson & Wales University, N. Miami
- Noon – 1:30 p.m. Lunch and Roundtable Discussions *The Nook*
Sponsored by Alaska Seafood Marketing Institute
- 1:45 – 2:45 p.m. Best Practices in Teaching—Round 3 (choose one)
 - “You Can Lead Students to the Classroom, but Can You Make Them Think? Interactive Strategies to Inspire, Engage, and Make Learning Fun” *ASC 104*
Presenters: Sunil Atreya and Deet Gilbert, Johnson & Wales University, Charlotte
 - “Food Styling/Presentation and Technology with Modern Twist” *Oak Dining Room*
Presenter: Stefan Ryll, CEC, CCE, ACE, Southern New Hampshire University
 - “The Professional Project: Results from One Year of Teaching and Measuring Values” *Dr. McGregor Library Computer Lab*
Presenter: Dr. Glenn Mack, Le Cordon Bleu College of Culinary Arts, Atlanta
- 2:45 – 3 p.m. Refreshment Break *The Nook*
Sponsored by National Cherry Growers and Industries Foundation

- 3 – 4 p.m. Best Practices in Teaching—Round 4 (choose one)
 - “Demonstration Dilemma: How to Take Your Demos to the Next Level” *ASC 104*
Presenters: Jim Flader, M.Ed., and Mia Lamm, Johnson & Wales University, N. Miami
 - “Transfer of Technical Skills” *Oak Dining Room*
Presenter: Bernard Martinage, Federation of Dining Room Professionals
 - “How Establishing a Food Academy in Secondary Institutions Can Benefit Postsecondary Schools”
Dr. McGregor Library Computer Lab
Presenter: Nadia Minniti, MA, Spring Creek High School, Seven Springs, N.C.
 - 4 – 4:15 p.m. Transition to Wildcat Center
 - 4:15 – 5:15 p.m. Wrap-up/Discussion, Today’s “Best Practices in Teaching” Sessions *Wildcat Ballroom*
Presenter: Dr. Colin Roche, CEC, CCE, Johnson & Wales University, N. Miami
 - 5:30 p.m. Buses depart for hotels
- FREE EVENING

SATURDAY, June 22

- 6:30 a.m. Dole Power Walk (optional event) Meet in Marriott hotel lobby
 - 8 a.m. Buses depart Marriott for Johnson & Wales University
 - 8 a.m. – 4:30 p.m. CAFÉ registration open *The Nook*
 - 8:30 – 9:15 a.m. Breakfast *The Nook*
Sponsored by Certified Angus Beef and Dole Packaged Foods
Transition to Wildcat Center
 - 9:15 – 10 a.m. Industry Keynote *Wildcat Center*
Presenter: Norman Van Aken, Norman’s at The Ritz-Carlton, Orlando, and Tuyo, Miami Culinary Institute
 - 10 – 11:15 a.m. Info Fair and Refreshment Break *Wildcat Center Lobby*
Break sponsored by National Cherry Growers and Industries Foundation
 - 11:30am.–12:30pm. Industry Panel, “Food of the Americas” *Wildcat Ballroom*
Moderator: Larry Carrino, Brustman Carrino Public Relations
Panelists: Miguel Aguilar, Wynwood Kitchen & Bar; Mandy Baca, *The Sizzling History of Miami Cuisine: Cortaditos, Stone Crabs & Empanadas*; Cindy Hutson, Ortanique; and Allen Susser, Chef Allen’s Consulting
Transition to Johnson & Wales University Center
 - 12:30 – 1:45 p.m. Lunch *The Nook*
Sponsored by National Pork Board with a special dessert presentation by Wisconsin Milk Marketing Board
Transition to Wildcat Center
“What’s Trending?” 20-Minute Industry Snapshots *Wildcat Ballroom*
 - 2 – 2:30 p.m. “Healthy Frying—How Is that Possible?”
Presenters: Newman Miller, Bunge, and Don Odiorne, Idaho Potato Commission
 - 2:40 – 3 p.m. “Uncovering the Mysteries of Umami and MSG”
Presenter: Lisa Watson, The Glutamate Association
 - 3 – 3:20 p.m. Refreshment Break *Wildcat Center Lobby*
Sponsored by National Cherry Growers and Industries Foundation
“What’s Trending?” 20-Minute Industry Snapshots (continued) *Wildcat Ballroom*
 - 3:20 – 3:40 p.m. “Economical Cuts of Lamb—You Thought You Couldn’t Teach Lamb?”
Presenter: Robert N. Corey, CEC, Johnson & Wales University, Denver
 - 3:50 – 4:10 p.m. “Explore the Versatility of Radishes and Celery in New and Innovative Cuisines”
Presenter: Todd Fisher, Chef Todd Food Concepts, Salinas, Calif.
Certificates awarded to attendees
 - 4:30 p.m. Buses depart for hotels
- LEADERSHIP CONFERENCE CONCLUDES

We Wish to Thank Our Leadership Conference Sponsors



The Glutamate Association

