

Tentative Schedule
CAFÉ Leadership Conference
June 19-21, 2014
Salt Lake City, Utah

Thursday, June 19

6:15 p.m. Buses leave from Little America Hotel for Reception in East Building of the Capitol of Utah

6:30-8:30 p.m. Welcome Reception and Awards Ceremony

- Idaho Potato Commission Innovation Awards
- CAFÉ/Kendall College Green Award
- Recognition of IPC and CAFÉ Scholarship Winners
- Sign up for Friday break out session

8:30 p.m. Buses return to Little America Hotel

Friday, June 20 EDUCATIONAL BEST PRACTICES DAY

6:30 a.m. Power Walk, sponsored by Dole Foods International

Enjoy a quick walk in the early morning coolness and return to the hotel in plenty of time to enjoy a parfait to take to your room as you get ready for the First day of the conference.

8:00-8:15 a.m. Buses leave for Salt Lake Community College, Miller Campus, Sandy, Utah

8:30-9:15 a.m. Breakfast and announcements

9:30-10:30 General Session: “Ten Insights about Students, Social Media, and Student Retention” by Dr. Fred Mayo

10:30-11 a.m. Networking Break

11-noon Breakout Sessions—Choose One

1. “Blended Learning” – Michael Carmel, Culinary Institute of Charleston, Trident Technical College, SC
2. “The Flipped Classroom in Hospitality Education: Practices and Pitfalls” – Louis Woods, Anne Arundel Community College, MD
3. “Historical vs. Contemporary Food Presentation Styles: The Art and Science of Plating to Optimize the Dining Experience” – Elaine Sikorski, Kendall College, Chicago, IL

12 p.m.-1:15 p.m. Lunch and Roundtables at Lunch

- Adam Weiner – Teaching Life Skills to Culinary Students
- Ana Plana – A Web quest for students on genetically engineered organisms
- Alison Cossio – Deliberate Practice and the quantification of technical skills
- Elaine Sikorski—Teaching Sustainability
- Others TBD (Award winners)

1:30-2:30 Breakout Sessions—Choose One

1. “Throw Out the Recipes: Teaching Culinary Arts Through Ratios” – John Riess and Alixa Malavenda, Milwaukee Area Technical College, WI
2. “Teaching Culinary Math” – Cathy Scruggs, American Technical Publishers
3. “One Potato, Two Potato: Introducing Sensory Science to Culinary Students with a Potato Lab” – Anne Rogan, State University of New York at Cobleskill, NY

2:30-3 p.m. Networking Break

3-4 p.m. Breakout Sessions—Choose One

1. “Teaching Techniques Using Collaborative Approaches” – Daryl Nosek, Westchester Community College, NY
2. “Differences between Acting and Performing as an Educator” – Bernard Martinage, Federation of Dining Room Professionals, FL
3. “Backward by Design: Curriculum Innovation” – Roger Ruch, Johnson and Wales, Miami, FL

4-4:45 p.m. Wrap Up with Q&A of all Presenters led by Dr. Fred Mayo

4:45 p.m. Buses back to Little America Hotel

Free evening

Saturday, June 21, INDUSTRY OUTREACH DAY—MEET THE PIONEERS!

6:30 a.m. Power Walk, sponsored by Dole Foods International

Enjoy a quick walk in the early morning coolness and return to the hotel
In plenty of time to enjoy a parfait to take to your room

8:00-8:15 a.m. Buses leave for Salt Lake Community College, Miller Campus, Sandy, Utah

8:30-9:15 a.m. Breakfast and announcements

9:30-10:15 a.m. Keynote Speaker, Colton Soelberg, Founder/Owner, Heirloom Group

10:15-11:30 a.m. Networking Break and Industry InfoFair

11:45-12:45 Industry Panel

Discussion of the Pioneer Spirit in Utah, led by Peter Sproull from Utah Valley University. Panelists:

- David Perkins, High West Distillery
- Bowman Brown, Forage Restaurant
- Zane Holmquist, Stein Eriksen Lodge

12:45-1:45 p.m. Lunch

2-2:20 p.m. Trends Presentation by Alaska Seafood Marketing Institute

2:30-2:50 p.m. Trends Presentation by National Pork Board

3:10-3:30 p.m. Trends Presentation by The Mango Board

3:40-4:10 p.m. Trends Presentation by The National Aquaculture Association

End of Conference

Evaluations are Handed In; Certificates of Attendance are Given Out.