

Schedule for CAFÉ Leadership Conference – June 2015
Energizing our Classrooms
Niagara Community College, Niagara Falls, NY

Thursday, June 18, 2015

Pre-Conference Sessions (additional \$25 fee; limited class size; bonus items!)

- 1-4 p.m. Master Classes at Niagara Culinary Institute
- Integrating Math Skills Into Culinary Lessons
 - Hands-on Pork Fabrication Class with focus on new cut names
 - New York Wines and Wisconsin Cheeses—a pairing exercise
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- 6:30-8:30 p.m. Welcome Reception and Awards Ceremony
- Idaho Potato Commission Innovation Award
 - CAFÉ/Kendall College Green Award
 - Sysco Educator of the Year Award
 - Unilever Contest Winner Announced
 - Sign up for Friday breakout sessions
 - Guests are welcome!
 - CAFÉ Scholarship Silent Auction opens

Friday, June 19, 2015

- 6:30 a.m. Optional Power Walk, sponsored by Dole Foods International
- 8:00-9:15 a.m. Breakfast and announcements
- 9:30-10:30 Keynote Speech on Strategies, Structures, and Styles: Energizing the Classroom
– Dr. Fred Mayo
- 10:30-11 a.m. Networking Break; Scholarship Auction
- 11-noon First Breakout Sessions—Choose One of the Three
1. “Basic Brain Tips and Techniques to Keep Your Students Motivated” – Chef Annmarie Chelius, Academy of Culinary Arts, Academy of Culinary Arts, Mays Landing, NJ
 2. “Sous Vide Cooking in the World Culinary Education – Jeremy Houghton, Johnson and Wales, Miami, FL

3. "Teaching the Basic Cooking Principles in 50 Minutes" – Chef Adam Weiner, Job Train, Menlo Park, CA

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

1:30-2:30 Second Breakout Sessions—Choose One of the Three

4. "The Lights are On, But No One is Home: Unlocking the Key to the Doorway of Self Discovery" – Michael Carmel, Culinary Institute of Charleston, Trident Technical College, SC
5. "Active and Collaborative Learning for Culinary Arts and Hospitality Education" – Brandon Thrash, Florida Gulf Coast Institute at Faulkner State Community College, AL
6. "Culinary Across the Curriculum" – Cary York, Jessamine School System, KY

2:30-3 p.m. Networking Break

3-4 p.m. Third Breakout Sessions—Choose One of the Three

7. "The Science of Culinary Arts Education: Integrating Molecular Gastronomy and Technology into the Classroom" – Professor David Campbell, SUNY Cobleskill, NY
8. "Culinary Arts within the Arts World" – Jim Gallivan, The International Culinary School at the Art Institute of Atlanta, GA
9. "Stepping Outside of Curriculum via Baking Boot Camps" – Ellen Duke and Cece Krelitz, Johnson and Wales, Charlotte, NC

4-4:45 p.m. Panel of all Presenters - Wrap Up and Questions and Answers – Chaired by Dr. Fred Mayo

Free evening

Saturday, June 20, 2015

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

8:00-9:15 a.m. Breakfast and announcements

9:30-10:15 a.m. Keynote Speaker, Christian DeVos, VP Food & Beverage, Delaware North

- 10:15-11:30 a.m. Networking Break and Industry InfoFair
Visit over 20 sponsors and their educational resources for your classroom
- 11:45-12:45 Industry Break Out Sessions—Choose one of two
- “Global Seasoning”
Presented by John Reiss (MATC) and Alissa Malavenda (Art Institute)
- “How Do You Know Your Students Are Learning?”
Presented by John McGrath and Rahul Nandi, Live Text
- 12:45-1:45 p.m. Lunch. Scholarship Auction closes
- 2-2:20 p.m. Trends Presentation by Unilever Foodsolutions
“Recipe Makeovers for Seductive Nutrition”
Steve Jilleba, CMC and Frank Costantino, Monroe College
- 2:30-2:50 p.m. Trends Presentation by North America Olive Oil Association
“Debunking the Myths”
Eryn Balch, NAOOA
- 3:00-3:20 p.m. Trends Presentation by AgriBeef
“Butchery Skills for the 21st Century”
Alan Turner, Executive Chef, Snake River Farms
- 3:30-3:50 p.m. Trends Presentation by Sysco
“Maximizing Your Vendor Relationship”
Kevin Barron, Director of Territory Sales, Sysco

End of Conference

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