

Tentative Schedule for CAFÉ Leadership Conference
Kendall College, Chicago, IL, June 23 – 25, 2016
“PARTNERING”

THURSDAY, JUNE 23, 2016

11-3 p.m. National Pork Board “Be Inspired” Culinary Competition

Pre-Conference Session

(A bus will take participants to the college leaving from the hotel at 2:30 p.m.)

3-6 p.m. Master Classes—limited to 25 participants. Separate Registration Fee.

- International Cuisine--Korean Menus: You will learn: Flavor Profile, Ingredients, Fermentation and Top Dishes
- Garde Manger: You will learn Carving techniques working with fruits that you can take back to your classroom
- Teaching Knife Techniques: You will learn better knife skills and better methods of teaching knife skills
- Cheese Sensory Analysis: You will learn not only how we taste but also have a hands on experience making cheese

6:15 p.m. Buses leave hotel for Kendall College reception

6:30-8:00 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
- NPB Cooking Competition Chef Winner Announced
- Sign up for Saturday breakout sessions
- Guests are welcome!
- CAFÉ Scholarship Silent Auction opens

8:00 p.m. Buses return to hotel

FRIDAY, JUNE 24, 2016

6:30 a.m. Optional Power Walk, sponsored by Dole Foods International
Meet in Allegro Hotel Lobby

8:00-8:15 a.m. Buses leave for Kendall College

- 8:30-9:15 a.m. Breakfast and announcements
- 9:30-10:15 **Partnership is My Life** - industry keynote – Chris Koetke interviews Chef Beverly Kim
- Chef Kim started her career at 16 working for Chicago's renowned Ritz Carlton Hotel and more recently working under Takashi Yagahashi at Takashi Restaurant, Sarah Stegner and George Bumberis at Prairie Café, time as Executive Chef at Opera restaurant and Aria in the Fairmount Hotel Chicago and is finishing up as a Chef instructor for the dining room at her alma mater Kendall College. She was also a finalist on Top Chef Season 9!
- Together with Johnny Clark she has opened Parachute which has been named "Chicago's Best New Restaurant 2015" by Chicago Tribune and "Restaurant of the Year 2014" by Eater Chicago. Parachute was a James Beard Award finalist for Best New Restaurant this year.
- Chef Kim is a Kendall College graduate. She is being interviewed by Chris Koetke, CEC, CCE, HAAC, vice president of the Kendall College School of Culinary Arts and the Laureate International Universities Center of Excellence in Culinary Arts.
- 10:15-10:35 **Networking Break**
- 10:40-11:45 Industry Panel: Connecting the Foodservice Industry with the Foodservice Classroom
- Discussion led by Paul Sorgule. Members of panel to include: Don Odiorne, Susan Hughes, Linda O'Dierno, and Seth Mortensen
- This session will help the audience realize the educational programs that the foodservice industry has produced for their classrooms. A Resource List will be given to the audience to further their knowledge of what is available for their use.
- 11:45-1:15 InfoFair
- Meet the CAFÉ partners! Talk with them; tell them what you need and what you do use and could use in your classrooms. Here is your chance to connect with the industry you are preparing your students for.

- 1:15-2:30 Lunch
- 2:45 p.m.-4:35 p.m. Trends Presentations
- (Afternoon Trends Presentations are 20 minutes long with 10 minute breaks for presenter turnarounds. Beverages will be set up in the room)
- 2:45 p.m. **Trends Presentation – Lamb “Mainstream, not Just Fine Dining”**
- 3:15 p.m. **Trends Presentation –National Honey Board**
- 3:45 pm Trends Presentation—Vegetable Purees
- 4:15 p.m. **Trends Presentation – Barilla Pasta**
- 4:45 p.m. Buses back to the hotel
- Free evening

SATURDAY, JUNE 25, 2016

- 6:30 a.m. Optional Power Walk, sponsored by Dole Foods International
- 8-8:15 a.m. Buses leave for Kendall College
- 8:15-9:00 a.m. Breakfast and announcements
- 9:15-10:00 a.m. **“Partnering: We are all in it Together” – Fred Mayo**

Dr. Fred Mayo has been a long-time partner in CAFÉ’s outreach efforts on the behalf of foodservice educators. He writes a monthly column for “The Gold Medal Classroom” on teaching techniques. He has written a text book on conducting research in the hospitality, tourism and sports programs. Dr. Mayo has his Bachelor of Arts in History from Amherst College, an MBA in Management from Syracuse University and a PhD in Education from Johns Hopkins University. He is also a Certified Hospitality Educator, a Certified Hospitality Trainer, and a Faculty Fellow in Residence at NYU.

- 10:00 – 10:30 am Break and Networking Session
- 10:30 am **Engaging Students** (First Breakout Sessions—Choose One of the Four Presentations)

1. “Teaching Food Safety in 50 Minutes” – Adam Weiner (Job Train Works)

2. "Teaching Hunger to Culinary Students" – Vivian Cadbury (The Culinary Institute of America)
3. "Strategies for Increasing Student Engagement" – Donna Fickes (Texas Tech University)
4. "Incorporating Writing Across the Curriculum into Written Assignments" – Toni D'Onofrio (Westchester Community College) and David Goldberg (Kingsborough Community College)

11:30 Stretch Break

11:45 **Connecting Students to the Outside World** (Second Breakout Sessions—Choose One of the Four Presentations)

1. "Inspired by Culinary Excellence – The Impact of Three Star Continuing Education" – Lincoln Marquis (Louise County High School)
2. "Student Involvement Outside the Classroom" – Collen Engel (Miami Culinary Institute)
3. "Using Digital Tools to Gamify Learning" – Nai Wang, KP Education Systems
4. "Successful Collaboration with Today's Youth" – Paul Carrier (Milwaukee Area Technical College)

12:45 Lunch

1:30-2:30 **Curriculum and Program Innovation** (Third Breakout Sessions—Choose One of the Four Presentations)

1. "Fast Track to Success" – Lou Woods (Ann Arundel Community College and Frank Costantino (Monroe College)
2. "Shades of Green—Sustainability Efforts in Culinary Programs" – Faith Jenetta (Technology Center of DuPage), Chris Koetke (Kendall College) and Sarah Waller (Kent Career Tech Center)
3. "Putting HACCP Plan in Culinary Courses Across the Curriculum—J J Lui (Culinary Institute of America)
4. "Educators as Coaches: Winning Strategies for Student Success" – Dina Altieri (Kendall College)

2:45-3:15 **Panel of all Presenters** - Wrap Up and Questions and Answers – Chaired by Fred Mayo

Evaluations are Handed In; Certificates of Attendance are distributed.

3:30 Transportation back to hotel