

Schedule for 13th Annual CAFÉ Leadership Conference
Hosted by: International Culinary Center of Myrtle Beach
June 22-24, 2017

THURSDAY, JUNE 22, 2017

12-5 p.m. National Pork Board “Be Inspired” Culinary Competition

Pre-Conference Sessions (Optional Hands On Master Classes at the college; attendees choose one; cost \$25)

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

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

- **International Cuisine—Poke Bowls.** Poke appeals to Americans’ growing demand for convenient, healthy, and globally-influenced food at affordable prices. Plus, bowls really have become the new plates – consumers prefer these casual, one-course meals with layers of mouthwatering flavors. And while the poke trend started in Hawaii, Alaska takes it to a new level. The secret is starting with premium quality core ingredients, aka the fish. With seafood from Alaska there’s no better way to give customers what they want – delicious, sustainable and healthy ingredients from a source they trust. From salmon to surimi seafood poke, you can go classic or creative. Join Karl Uri from the Alaska Seafood Marketing Institute.

- **Chocolate: Working creatively with Guittard chocolate to create tastes and designs unique for any classroom work. (more description following)**

- **Pizzas and More: Join Wisconsin Cheese Guru Sara Hill and Cheese Chef John Esser who provide cheese education all over the world, for a Master class on pizza and Wisconsin Cheese. Learn the Do's and don'ts of cheese application and how to blend cheeses for fabulous and tasty results!! Pizza-from breakfast to dessert!**

6:00 p.m. Buses leave DoubleTree for Horry-Georgetown Culinary Center Reception

6:15-8:00 p.m. Welcome Reception and Awards Ceremony—for attendees and their guests

This gala evening highlights many of our sponsor’s products as well as the regional cuisine of our conference site. Each year the food and wine are spectacular offerings created by our hosts.

In addition, announcements/recognitions will be for winners of the 2017 Awards:

- Idaho Potato Commission Innovation Award
- CAFÉ/Kendall College Green Award
- Sysco Educator of the Year Award
- Mango Board Scholarship Winners Announced
- NPB Cooking Competition Chef Winner Announced

Attendees will also have the opportunity to sign up for Saturday breakout sessions and the CAFÉ Scholarship Silent Auction will open that evening as well.

8:15 p.m. Buses return to DoubleTree Hotel

FRIDAY, JUNE 23, 2017

6:30 a.m. Optional Power Walk, sponsored by Dole Foods International
Meet Hotel Lobby; return for an early-morning healthful treat

6:30-8:15 a.m. Breakfast at the hotel (all attendees are issued vouchers. Additional
vouchers may be purchased for \$14 @)

8:15 a.m. Bus Transportation to College

8:30-9:15 **Industry Keynote—Adam Brumberg, Deputy Director Food & Brand Lab
at Cornell University “Why We Choose the Foods We Do”**

9:15-9:30 **Networking Break**

All Day Scholarship Auction is open

9:30-10:20 Trends Presentations in Kitchens—Session I (attendees divide into four
groups and rotate)

10:20-10:30 Move to next Kitchen Classroom

10:30-11:20 Trends Presentations in Kitchens—Session II

11:30-1 p.m. InfoFair and Lunch

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.

Auction ends at 12:30 p.m.

InFoFair Challenge!!

Take a picture from the sponsor who gave you a great idea and/or resource for your classroom. Post it on Twitter under #CAFECConference. 5 Winners will get prizes!

1:15-2:05 Trends Presentations in Kitchens—Session III

2:05-2:15 Move to next Kitchen Classroom

2:15-3:05 Trends Presentations in Kitchens--IV

3:15 p.m. Buses back to the hotel

Free evening

SATURDAY, JUNE 24, 2017

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

6:30-8:15 a.m. Breakfast at Hotel (attendees will use their vouchers)

8:30 Bus transfer to college

8:45-9:45 a.m. “Personal and Professional Reflection for Students and Teachers” – Dr. Fred Mayo

A discussion of the purposes or and strategies for ruminating on our experiences. We engage in a lot of conversations, activities, and events and often we do not stop to consider what they can teach us. This engaging presentation will offer ways to build the habits of reflection into our lives so we can learn from our experiences.

10:00 – 10:30 am Refreshment Break and Networking Session

10:30-11:30 (First Set of Workshops: “Student Responsibility”—Choose One of the Three Presentations)

1. “Encouraging Students to Take Ownership of Learning New Coursework”—John Bandman, Bergen Community College
2. “Smartphones for Better Learning”—David Pazmino, Newbury College

3. “Converting Unconvertible Classes in the Online Environment”—Jackson Lamb, Metropolitan State University of Denver

11:45-12:45 Lunch and Roundtable Discussions

1-2 p.m. (Second Breakout Sessions: “Administrative and Programmatic Challenges”—Choose One of the Three Presentations)

1. “Recapturing Adult Learner Enrollments: Strategies to Recruit Students Through Employer Partnerships”—Michael Carmel, Trident Technical College
2. “Separating Lore from Practice: The Most Misunderstood Teaching Theories and Their Effects on Student Learning”—Toni L. D’Onofrio, Westchester Community College and David Goldberg, Kingsborough Community College
3. “How a Farm-to-Table Curriculum Can Help Your Program and the Planet”—Nadia Minniti, Fayetteville Technical Community College

2-2:15 Move to next Breakout Session

2:15-3:15 (Third Breakout Sessions: “Culinary Classroom Ideas”—Choose One of the Four Presentations)

1. “Keeping the Classroom Fresh For Yourself When You Teach”—T. Stella Bernard, Johnson & Wales University/Denver
2. “Beyond Traditional Product Utilization: Culinary Students as Levers for Improving the Food System”—Jonathan Deutsch, Drexel University
3. “Writing Like a Reporter: How to Apply Basic Journalistic Techniques to Business Writing”—Armand Lobato, Idaho Potato Commission
4. “Creating an Active-Learning Restaurant Management Classroom Through the Use of Real World Scenario Spreadsheets—Ken Goldberg, Monroe College

3:30-4:15 p.m. “When Barriers Become Pathways: Reinventing Culinary Arts and Language Training”—Syndia A. Nazario-Cardona and Chef Migdaliz Velez, Universidad del Este-DC Campus)

4:15 Transportation back to hotel