

2019 MASTER CLASSES

CAFÉ and its partners are working on a choice of hands-on master classes which precede the opening night reception at the 15th annual CAFÉ Leadership Conference in Charlotte, June 20-22, 2019. Classes run from 3-6 p.m. on June 20th, with the exception of the Tempering Class which will be 2-6 p.m.

For a small (\$25) additional fee, you can choose one of these skill sets to learn/practices:

- CHOCOLATE GARNISHING TECHNIQUES APPLIED TO CLASSIC DESSERTS
 - Guittard's Chef Josh will teach tempering techniques, variations of a classic recipe (chocolate cake) and simple garnishes using the tempered chocolate...all skills that can be taught in the classroom. This is a four-hour, hands-on class in the pastry kitchen at Johnson & Wales University, our Thursday host.
- COMBI-TECHNOLOGY IN MODERN FOODSERVICE ENVIRONMENTS
 - Attendees of a three-hour workshop on Combi-Technology will run a test kitchen with Rational Corporate Chef and Instructor, Daniel Lessem, exploring precision manual cooking versus cooking with intelligent sensors in variable climates. Explore cooking processes and techniques that are advancing with technology.
- REDUCING WASTE IN RESTAURANTS
 - Brought back by popular demand is Part 2 of the approach of reducing restaurant waste using curriculum developed by the James Beard Foundation for culinary instructors to help start changing the world! Featured will be Prosciutto di Parma The Consorzio del Prosciutto di Parma recently unveiled its newest training hub known as The Whole Leg. The website is dedicated to educating chefs and foodservice professionals on using the entire leg of Prosciutto di Parma with tips and training that reduce waste and boost profits.
- GARDE MANGER
 - Carving practice is one of the most fun activities for any foodservice class. The National Watermelon Promotion Board is happy to bring Patrick O'Brien, the "Fruit Carving Ninja" to the event. Patrick's fun loving personality adds to his creativity as he is always trying to find new ways to bring smiles to people through his work. With a coach's heart Patrick looks forward to all opportunities to share his knowledge and skills with others.