

OUTLINE OF CONFERENCE/November 21

INNOVATIONS AND INSPIRATIONS

DAY 1—Wednesday, June 17, 2020

- Master Classes
 - Chocolate, morning and afternoon (9-12 and 2-5 p.m.)
 - Brew Pub Tour (afternoon)
 - Lobster Boat? (3 and 3:30 p.m.)
- Awards Ceremony 6:30-7p.m.
 - Includes Introduction of Portland waterway
- Reception 10 stations?(7-8:30 p.m.)
- Book signing station for Olympic Team

DAY 2—Thursday, June 18, 2020 INDUSTRY OUTREACH DAY

- Continental Breakfast 8-8:30 a.m.
- Keynote 8:45-9:30 a.m. Steve Finn, Leanpath
- Break out session Trends #1 (9:45-10:45 a.m.)
 - Three presentations simultaneously
 - Foraging mushrooms
 - CA Milk Marketing Board
 - Aquaculture (NAA)
- InfoFair 11-12:30
 - Includes book signing station for Olympics team
- Lunch. Taste of New England, prepared by 1988 Regional Culinary Olympics (12:30-1:30 p.m.)
- Break out sessions Trends #2 (1:45-2:45 p.m.)
 - Three presentations simultaneously
 - Idaho Potato Commission
 - Perfect Puree?
 - National Pork Board “Latinos are the Future of Pork”
- Break out sessions Trends #3 (3:15-4:15)
 - Three presentations simultaneously
 - Winning competitions
 - NAOOA
 - James Beard Foundation
- Happy Hour Movie “A Fine Line (4:30-5:30)
 - A Fine Line explores why only 6% of head chefs and restaurant owners are women, when traditionally women have always held the central role in the kitchen
- Transport back to hotel (5:45 p.m.)

Dinner on Your Own

DAY 3—Friday, June 19, 2020 EDUCATIONAL BEST PRACTICES DAY

- Continental Breakfast (8-8:30 a.m.)
 - Keynote Dr. Fred Mayo “Adopt, Adapt, and Amend!” 9-10 a.m.
 - Break out session Education Best Practices #1 (10:15-11:15 a.m.)
 - 4 presentations simultaneously
 - “Beyond PowerPoint: How to Use Technology to Support Critical Thinking, Problem Solving and Higher Level Learning in the Classroom” presented by Jim Flader, Johnson & Wales Miami
 - “Learning through Service: Making Culinary Connections Through Community Service Projects” presented by Katie Mosher, Tri-County Career Center
 - “How do you get High School Students to Sign Up for a Course called Fundamentals of Dietetic (Nutrition, Food, Wellness)?” Presented by Melanie Stamper, Jessamine KY Schools
 - SafeZone Training presented by Tracy Burgio, Genessee Valley Educational Partnership
 - Break out session Education Best Practices #2 (11:30-12:30)
 - 4 presentations simultaneously
 - Experimental Learning within Culinary Classes: A Project Based Learning Approach” presented by JJ Lui, Culinary Institute of America
 - “Faculty Peer-to-Peer Asynchronous Teaching Observations” presented by Colin Roche and Alan Bergman, Johnson & Wales, Miami
 - “A Life Source for Academia: The New Student Growth Paradigm” presented by Michael Carmel, Culinary Institute of Charleston
 - Tasting Lab Exercise presented by Jennifer Denlinger, Valencia College
 - Lunch (12:45-1:30) (Sodexo)
 - Break out session Education Best Practices #3 (1:45-2:45)
 - 4 presentations simultaneously
 - “Innovating the Google Generation Classroom” presented by Donna Fickes, Stephen F. Austin State University
 - “Teach Culinary Math Topics Like a Boss” presented by Linda Blocker, SUNY Delhi
 - “Experience Through Projects” presented by Katrina Warner, Tarrant County College
 - “Assessing Assessment: What I can Teach with a Chocolate Chip Cookie, presented by Angela Wilson, Delgado Community College
 - Panel Discussion on the Importance of Cross Training Students between FOH and BOH (3-3:45)
 - Certificates handed out and evaluations handed in

Transport back to hotel at 4 p.m.