

FINAL AGENDA

15TH ANNUAL CAFÉ LEADERSHIP CONFERENCE

JUNE 20-22, 2019

CHARLOTTE, NC

JUNE 20, THURSDAY (Hosted by Johnson & Wales University 801 W. Trade Street)

- Hands On Master Classes (go to CAFÉ website for full descriptions) There is a \$25 charge for a class; you can only choose/sign up for one.
 - classes include
 - Chocolate Tempering and Decorating (2-6 p.m.)
 - Garde Manger (Carving 3-6 p.m.)
 - James Beard Foundation/Reducing Waste (3-6 p.m.)
 - RATIONAL (equipment)(3-6 p.m.)
- Bus transportation is at 1:30 p.m. for Chocolate Class participants and 2:30 p.m. for other Master Class participants
- Awards Ceremony 6:30-7 p.m. (amphitheater)
 - Educator of the Year Awards (secondary and postsecondary)
 - Innovations (in culinary programs)
 - Entrepreneurship
 - Green Award
- Reception 7-8:30 pm
 - 10-12 stations, including beverage station
 - Badges given out
 - Gift bags given out
 - Attendees will sign up for break out sessions for both Friday and Saturday
- Bus transportation back to Marriott beginning at 8:30 p.m.

JUNE 21, FRIDAY (Hosted by Central Piedmont Community College 1201 Elizabeth Avenue)

- Industry Outreach Day
- 6:30 a.m. Power Walk sponsored by Dole Packaged Foods- meet in Marriott Lobby
- Bus leaves hotel at 7:45 am and again at 8:00 a.m. for CPCC
- 8:00 a.m. Breakfast at College, Overcash Auditorium, first floor
- 9-9:45 am Keynote: Louis Foreman, Product Development and Innovations Expert in Overcash Auditorium, Tate Hall, second floor
- 10-11 am Chef's panel, Overcash Auditorium, Tate Hall, second floor
- 11-12:15 pm InfoFair, Overcash Auditorium, first floor

- 12:30-1:30 pm Lunch at Culinary Center
- 1:45-2:45 pm Trends Presentations I(choose 1)
 - Group 1
 - Regional and International applications of pork included a new dish “Bone In Belly” and other ways you can present this menu staple. Chef Randall Newton from the **National Pork Board** will inspire you and your students of menu design, international cuisine, regional cuisines, with ideas that are timely. **Room 102**
 - Why is it important to learn about farm-raised seafood? And what standards should you be looking for from your suppliers? **The Norwegian Seafood Council** wants you and your students to be able to understand quality seafood as well as to educate consumers who are demanding value as well. **Room 104**
 - A simplistic approach to understanding, interpreting, and capitalizing on the veg centric plant forward food revolution. How can an operator find their niche on the food trend data driven social media highway? When is a trend truly worth researching and developing or a fad or geographic preference? Chef Jeffrey Quasha from Morrison’s Healthcare division will speak on these issues Sponsored by **Idaho Potato Commission Room 200**

2:45 – 3:00 pm Break

- 3-4 pm Trends Presentations II (choose one)
 - Group 2
 - The Changing Plate: Bowls are the new plate, the postable plate, protein and the plant-forward plate and more. Sponsored by **California Milk Advisory Board**, Chef Michael Beers will discuss what the changing plate means for foodservice professionals. **Room 200**
 - "Restaurateurs respond constantly to new waves of excitement over unique ingredients, creative presentations, and contemporary methods of preparation, but at the heart of every great menu is a core of versatile ingredients and methods that a chef can depend on. Chefs look for those special components that present flavor that can both be forward or supportive, textures that can add moisture or help to contain it, and year-round performance that is less dependent on seasonality Join us for a trends presentation on the unique characteristics of California dried prunes – the ingredient that is at home in the savory and pastry kitchen, and in the fine dining, full service restaurant, or fast casual operation." Presented by Chef Paul Sorgule, **California Prunes Room 104**

- Don't Call It a Comeback: Peanut Butter Returns to Menus in Dynamic and Delicious Ways. One of the trendiest ingredients gracing everything from burgers to brew is very likely to be something you've been eating for decades...it's peanut butter! Your childhood favorite is back and being used in creative ways that raises both eyebrows and profits. In this trends presentation, we will take you on a flavor journey showcasing how peanut butter shines in a number of popular dishes -- from burgers to beer -- and why it works.
Presenter: Pamela Roberts, CEC CCE FMP, Central Piedmont Community College
Sponsor: Southern Peanut Growers **Room 102**

- 4:15-5:15 pm HAPPY HOUR AND GAME TIME! CPCC Dining Room
- **Make RESERVATIONS to join us Friday evening to play a new board game! (Sign up at opening night reception, Thursday, June 20)**
- Don't miss this opportunity to play the new RESERVATIONS game! Join the fun, enjoy yummy snacks, and learn something too! Winners will receive a special prize, and all game participants will receive a discount on the new game from ATP.
- **Reservations: A Culinary & Hospitality Knowledge Game** addresses key concepts in culinary arts, restaurant management, and hospitality curriculums. Along the game path, players/teams can land on one of the six proficiency spaces to respond to a question about Nutrition & Food Chemistry, Menu Terminology, Cost Control, Sanitation & Safety, Food & Beverage Preparation, and Hospitality & Lodging. In addition, players/teams can also land on a space to respond to a question about Flavor Builders, Tally It Up (math), and Food History.
- Once a player/team has correctly answered one question in each of the six Proficiency areas, the player/team moves to the Advancement space. If the player/team answers the Advancement question correctly, they advance to the *Supervisor* level. Players/teams continue playing until the same has been achieved for the *Manager* level and then the *Executive* level. The first player/team to correctly answer the Advancement question for the Executive level wins! *Five game variations provide instructors options based on: Supervisor Proficiency; Manager Proficiency; Executive Proficiency; Specialty Knowledge; or Limited Timeframe.*
- Bus returns to hotel at 5:30 p.m.
- Free Evening

JUNE 22, SATURDAY (hosted by Carolina Piedmont Community College, 1201 Elizabeth Avenue) Educational Best Practices Day (Peer Presentations following keynote)

- 6:30 am Power Walk (meet in Marriott Lobby) sponsored by Dole Packaged Foods
- 7:45 am Bus pickup at hotel; second bus at 8:00 a.m.

- 8 am Breakfast, Overcash Auditorium, first floor
- 9-9:45 am Keynote: Chef Mark Allison “Culinary Wellness,” Overcash Auditorium, Tate Hall, second floor

Conference moves to CPCC Culinary Center

10-11 am Best Practices Sessions I (Choose one)

A. Rebecca Heid “International Sustainability” Room 102

Northampton Community College instituted a program to increase international relations with sustainability. The result is a two-week sustainability challenge. Working with students from BAU (Al-Balqa’ Applied University), the plan is for each college to create their own sustainability program in the industry and create an informative video to share with their international counterparts.

B. Katrina Warner “Culinary Classroom Demonstration Student Engagement” Room 104

This will be a hands on, exercise using student engagement demonstration for visual learning. Students learn from demonstrations when they are engaged in the activity, not just passively watching. The presenter will give you tips and tricks on how to take your activities and demonstrations to the next level.

C. Jill Hurt “Innovations and fun and creativity teaching ServSafe in the Classroom Room 200

The presentation will include games, vocabulary strategies, relays, etc. For ServSafe, the presenter describes how she divides the book in half and focuses on the first half, then the second half and then how to pull it all together. There is a difference between left brain and right brain tendencies and the four different learning styles and how to present information in a culinary classroom in a whole brain manner!

11:15 – 12:15 Best Practices Sessions II (Choose one)

A. Jennifer Denligner “Waste Not, Want Not” Room 200

Tips for reducing food wastes in a culinary classroom by thinking outside of the box. Learn how to make delicious dishes and components from foods commonly discarded, doing right by the environment, your food costs, and your students in the process.

B. Kristen Grissom “Culinary Medicine” Room 104

Kristen Grissom will describe how the Culinary Institute of the Carolinas at Greenville Technical College partnered with the USC School of Medicine to teach Culinary Medicine. Specifically, a Life Style Medical Distinction Track offered to the top 5% of the medical students. She will discuss ways the school is working towards a new frontier in Personal enrichment, Professional Development, and Corporate training through food.

C. Lorin Gaudin “Implementing Social Media” Room 102

"Social Media - Teaching the Culinary Current." - Why do chefs (students and well-seasoned industry veterans) need strong social media skills? How do chefs craft content *and* cook? Is social media necessary for the culinary professional? Social media platform popularity and rules change hourly, and culinary student ages are wide-ranging - a challenge all its own. How does a Culinary School instructor guide chefs to implement strong social media skills (best practices, content, photography, dealing with customers, etc.), to "pros" and "newbies," stay current and emphasize the importance of keeping a culinary business relevant? I've got more than a few ideas, tricks and tips. Let's discuss and learn.

- 12:30-1:30 pm Lunch
- Scholarship auction ends at 1:30 p.m.

1:45 – 2:45 pm Best Practices Sessions III (Choose one)

A. Cathy Scruggs, ATP “Culinary Nutrition Recipe Modification” Room 200

Learn to apply nutrition principles and use healthy cooking techniques to modify recipes of common menu items to create signature recipes that yield healthier menu items that keep guests coming back for more! During this hands-on workshop you will gain access to new teaching resources.

B. Linda Blocker “Co-requisite Remediation for Applied Math Success” Room 104

Connecting students to math from their career paths is an accomplishment all instructors hope for. The presenter will share her approach in using a co-requisite approach to developmental math and how to measure its success. The session is divided into three sections that include the opportunity to discuss the problem, understand the solution and brainstorm a model to take back to your institute.

C. Jim Flader “Kitchen Technologies” Room 102

Who remembers a time before swipes, touchscreens and a wireless world? As technology continues to become more and more advanced, we have seen it creep into kitchens. Now, we have the ability to use an “oven” to produce an entire plate potentially, at the same time. Teaching our students on the best way to maximize the use of technology is an important part of culinary education. This presentation will offer ideas on how to optimize limited resources in commercial kitchens by bringing into our classrooms the use of the Intelligent Cooking Control (iCC) technology.

3-3:30 p.m. Evaluations and Certificates Handed Out

GOOD TO KNOW:

- There will be bus transportation from the Marriott and Johnson & Wales provided on Thursday at 1:30 p.m. for the Chocolate Class; 2:30 for the other master classes and 6 p.m. to JWU for those not taking master classes or guests of attendees. Bus will return from the college at 8:30 p.m.
- Master Class participants are asked to either wear a chef jacket or apron; no tools are necessary.
- At the end of Master Classes, attendees will go into the auditorium for the award ceremony and then to the reception.
- There will be bus transportation from the Marriott and CPCC on Friday and Saturday mornings starting at 7:45 a.m. return to the hotel on Friday afternoon at 5:30 pm and return on Saturday at 3:15 p.m.
- ACF continuing education hours will be provided to each attendee.
- There will be a Silent Auction to benefit the CAFÉ scholarship fund (used to offset presenter registration fees). The auction will be displayed at the Culinary Center at CPCC only on Friday, June 21 through noon on Saturday, June 22nd.
- Chef Allison will have copies of his book: “Three Boys and a Chef” for sale on Saturday morning.
- Dole will once again sponsor a Power Walk at 6:30 a.m., meeting in the Marriott lobby on Friday and Saturday mornings. Great way to see downtown Charlotte, get a snack and some other great swag! You’ll have plenty of time to get the bus to the college!
- The breakout sessions will be limited in number. You will sign up at the Reception on Thursday evening. We’ll have full descriptions well before the conference.
- Guests are welcome at the opening night reception.

