

TENTATIVE 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.)
- 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

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

- Industry Outreach Day
- Bus leaves hotel at 7:45 am for CPCC
- 8:00 a.m. Breakfast at College
- 9-9:45 am Keynote: Louis Foreman, Product Development and Innovations Expert
- 10-11 am Chef's panel
- 11-12:15 pm InfoFair
- 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.

- 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.
- 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**

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**, the presenter will discuss what the changing plate means for foodservice professionals.
 - "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**
 - **Southern Peanut Growers** – Stay tuned.
- 4:15-5:15 pm Optional Focus Groups and/or Bonus sessions TBD
- Free evening

JUNE 22, SATURDAY (hosted by Carolina Piedmont Community College, 1201 Elizabeth Avenue)

- 6:30 am Power Walk (From hotel)
- 7:45 am Bus pickup at hotel
- 8 am Breakfast
- Educational Best Practices Day (Peer Presentations)
- 9-9:45 am Keynote: Chef Mark Allison “Culinary Wellness”

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

A. Rebecca Heid “International Sustainability”

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

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

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”

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. Alan Scheidhauer “Culinary Medicine”

Chef Scheidauer 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. He 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”

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

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

A. Cathy Scruggs “Update on Nutrition”

New rules; new ways to teach them! Sponsored by American Technical Publishers and presented by Cathy Scruggs, this topic is demanding new tactics to keep the culinary classroom engaged and up to date. ATP will share its new approach to this timely topic.

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

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”

As technology continues to become more and more advanced, instructors have seen it creep into their kitchens. Chef will discuss our ability to use an “oven” to produce an entire plate

potentially at the same time. Teaching 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.

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 2:30 p.m. and 6 p.m. to JWU and return from the college at 8:30 p.m.
- There will be bus transportation from the Marriott and CPCC on Friday and Saturday mornings at 7:45 a.m. return to the hotel on Friday afternoon at 4:15 pm and return on Saturday at 3:30 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 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.
- CAFÉ MEMBERS GET A \$25 DISCOUNT ON THEIR REGISTRATION FEE!!