

TENTATIVE SCHEDULE
6TH ANNUAL DEANS AND DIRECTORS RETREAT
MARCH 2-4, 2018
HOSTED BY ST. PHILI'S COLLEGE, SAN ANTONIO, TEXAS

Friday, March 2

6-7 p.m.

Meet and Greet

Original Mexican Restaurant, 528 Riverwalk Street

This is a great opportunity to meet your fellow deans and directors from around the U.S. Drinks and appetizers will be served and then you'll have a chance to explore the River Walk in San Antonio.

We've hired a riverboat to take you on a short tour from the restaurant. Capacity 35! Please RSVP with the CAFÉ office if you (1) will be in attendance and (2) will have a guest.

Saturday, March 3

Breakfast at the hotel

8 a.m.

Transportation to St. Philip's College

8:30-12 noon

Our featured presentation and activities led by Touchstone founders, Howard Zeiderman and Stefanie Takas.

Touchstone programs share the same mission: to build critical thinking, communication, and leadership skills through respectful and engaged discussion-based programs.

Attendees will practice techniques to enable them to build better teams and acquire new classroom management strategies that foster cooperation with students.

Think ACTIVE LEARNING!

12-1:30 p.m.

Lunch at the college

Lunchtime roundtable discussions

- (1) Future of Culinary Arts Programs
- (2) WACS curriculum (free) on topic of sustainability
- (3) Other? TBD

1:45-3:15 p.m.

Innovations Panel #1, moderator Paul Sorgule

- Jonathan Deutch, Drexel University—heading up James Beard Foundation’s new outreach to culinary schools to teach future culinarians how to reduce waste in restaurant kitchens
- Paul Mendoza, Galveston College—implementing food science into a traditional culinary curriculum
- Albert Schmidt, Guilford Technical College--they have a whole program in Mobile Catering and Food Truck Management. The Food Truck is used during the whole program and by their Food Truck Club.

3:30-4:30 p.m.

Small group and/or whole group discussions

- At what rate are we “melting”?
- How are we increasing our relevance?
- How are we adding value?
- How are we seeking and handling internal versus external changes?

4:45 p.m.

Transportation back to hotel

Free evening

Sunday, March 4

Breakfast at Hotel

8 a.m.

Transportation to the College

9-10 a.m.

Presentation by Chef Charles Carroll, former Culinary Olympics participant, former president of the World Association of Chefs, current chef at prestigious country club, speaker, and writer.

Chef Carroll is coming out with his new book “The Recipe” which follows “Tasting Success: our Guide to Becoming a Professional Chef” and “Leadership Lessons from a chef: finding time to be great.” He will have copies of his books to sell!!

10:30-11:45 p.m.

Innovations Panel #2, moderator Paul Sorgule

- Angela Wilson, Delgado College, development of one-credit courses to teach trends
- Laurie Moldawer, Park City Culinary Institute, representing a culinary program that doesn't depend on federal financial aid
- Kirk Bachman, Rouxbe, on-line culinary education to the next level
- Alexei Rudolf, Introducing Blu1877, an innovation company under Barilla Group umbrellas which has a 3D Pasta Project called bluRhapsody.

12-1 p.m.

Lunch

1:15

Transportation back to hotel