

2023 CENTER FOR THE ADVANCEMENT OF FOODSERVICE EDUCATION (CAFÉ) CONFERENCE

**Hosted by Culinary Institute of Charleston at
Trident Technical College**

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9th ANNUAL CAFÉ DEANS & DIRECTORS RETREAT (DDR)

June 21, 2023

9:00 a.m. to 4:00 p.m.

Palmer Campus

“Innovation Culture”

Tuesday, June 20, 2023

- Meet and Greet Happy Hour for Deans and Directors (5:30 p.m. – 6:30 p.m.)

Wednesday, June 21, 2023

- Breakfast at hotel (available from 7:30 a.m. to 9:30 a.m.)
- Walking directions will be provided and we will have limited van seating available.
- Attendee Introductions/description of current challenges (9:00 a.m. – 9:30 a.m.)
- Keynote by Amrit Ahluwalia, Editor of The EvoLLLution, Modern Campus (9:30 a.m. – 10:30 a.m.)
- Panel Discussion - on the topic of Innovations and Adaptation (10:45 a.m. -11:45 a.m.)
 - Moderator - Jonathan Deutsch, Drexel Food Lab
 - Panelists
 - Michael Cheng, Dean, Chaplin School of Hospitality and Tourism Management, Florida International University
 - Donnisha Grant, Anne Arundel Community College
 - Francine Marz, Culinary Institute of the South at Technical College of the Lowcountry
- Lunch Southern Foodways (12:00 p.m. – 1:15 p.m.)
- Panel Discussion - Recruitment and Retention Strategies (1:30 p.m. – 3:00 p.m.)
 - Moderator - Paul Sorgule, Harvest America, CAFÉ Gold Medal Classroom columnist and CAFÉ Talks Podcast host
 - Panelists
 - Chef Warren Leigh – Holyoke Community College
 - Chef Dan Pliska – Ozarks Technical Community College
 - Chef Richard Kugelmann – Central Piedmont Community College
 - Mo Montgomery – Fuel and Iron Pueblo

- Wrap up by Keynoter, Amrit Ahluwalia (3:15 p.m. – 4:00 p.m.)
- Van Transportation if needed will be available from Palmer Campus to Hyatt (4:15 p.m.)

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CAFÉ MASTER CLASSES AND OPENING NIGHT RECEPTION

June 21, 2023

Palmer Campus

Wednesday, June 21, 2023 – Master Classes

- Hands On Master Classes (separate registration)
 - Chocolate Class (1:00 p.m. – 4:00 p.m.)
 - Carving Class (1:00 p.m. – 4:00 p.m.)
 - Transportation to/from master classes on your own

Wednesday, June 21, 2023 (Evening Event for DDR, LC Attendees and Guests)

- Bus transportation from Hyatt to Palmer Campus; walking is available as well! (6:30 p.m.)
- Awards 6:45 pm -7:15 p.m.
- Opening Night Reception - Guests are Welcome 7:15 p.m. -8:45 p.m.
- Breakout Session Sign-up Sheet for Industry Outreach and Educational Best Practices Day
- Bus transportation from Palmer Campus to Hyatt (9:00 p.m.)

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17th ANNUAL CAFÉ LEADERSHIP CONFERENCE (LC)

June 21-23, 2023

Palmer and Thornley Campuses

“Modernization”

Thursday, June 22, 2023 - INDUSTRY OUTREACH DAY

- Breakfast at hotel (available from 7:30 a.m. to 9:30 a.m.)
- Bus transportation leaves from Hyatt to Thornley Campus (8:15 a.m.)
- Bus arrives at Thornley Campus (8:45 a.m. – 9:00 a.m.)

- Keynote by Antoinette Bruno with Upcycled Foods, Inc. (9:00 a.m. – 10:00 a.m.)
- InfoFair (10:00 a.m. – 11:30 a.m.)
- Lunch (11:45 a.m. – 1:15 p.m.) Panel of local chefs - Moderator – Michael Carmel, Culinary Institute of Charleston at Trident Technical College
 - Panelists
- Breakout sessions #1 (1:30 p.m. – 2:30 p.m.)
 - Two presentations simultaneously—Attendees Choose 1
 - Guittard Chocolate
 - Idaho Potato Commission
- Breakout sessions #2 (2:45 p.m. – 3:45 p.m.)
 - Two presentations simultaneously--Attendees Choose 1
 - National Mango Board
 - National Pork Board
- Breakout sessions #3 (4:00 p.m.- 5:00 p.m.)
 - Two presentations simultaneously—Attendees Choose 1
 - Real California Milk
 - RATIONAL
- Bus transportation from Thornley Campus to Hyatt (5:15 p.m.)

Dinner on Your Own

Friday, June 23, 2023 - EDUCATIONAL BEST PRACTICES DAY

- Breakfast at hotel (available from 7:30 a.m. to 9:30 a.m.)
- Bus transportation leaves from Hyatt to Thornley Campus (8:15 a.m.)
- Bus arrives at Thornley Campus (8:45 a.m. – 9:00 a.m.)
- Keynote Dr. Fred Mayo, “Teaching a Teacher” (9:00 a.m. – 10:00 a.m.)
- Breakout sessions #1 (10:15 - 11:15 a.m.)
 - Three presentations simultaneously - Attendees Choose 1
 - “The Uncertainty Mindset and Culinary Education” presented by Lincoln Marquis, Bridging Culinary
 - “Effective Teaching and Assessment with Value Rubrics” presented by Arthur Inzinga from CC of Allegheny County
 - “Incorporating Soft Skills into everyday culinary challenges” presented by Katie Mosher from Tri-County Career Center
- Lunch at Thornley Campus (11:30 – 12:30 p.m.)
- Breakout sessions #2 (12:45 a.m. - 1:45 p.m.)
 - Three presentations simultaneously - Attendees Choose 1
 - “The Curious Juxtaposition of Teaching Mixology on a Dry Campus” presented by Toni D’Onofrio, Westchester Community College
 - “Reinventing your Program with a Focus on Innovation” presented by Mo Montgomery, Fuel & Iron Food Hall
 - “TBD” presented by Cathy Scruggs, American Technical Publishers

- Breakout sessions #3 (2:00 – 3:00 p.m.)
 - Three presentations simultaneously –Attendees Choose 1
 - “Food Safety and Sanitation Training 2.0-Virtual Simulation Environments”
presented by Mark Traynor, Auburn University
 - “Metric System in the Classroom” presented by Jasun Zakro, American Leadership Academy Applied Technologies
 - “Beyond Perkins: Securing Grants and Partnerships for your Program” presented by Jean Hertzman, NMSU - School of Hotel, Restaurant & Tourism Management
- CEH Certificates and Evaluations handed out (3:00 p.m.) **(Hand out during last presentation)**
- Bus transportation from Thornley Campus to Hyatt (3:15 p.m.) One bus will go directly to hotel and one bus will go by the airport before going back to the hotel.

Updated 5/8/2023