

Thursday, June 14, 2018

3-6 p.m. Master Classes (separate registration required. Cost \$25. Chef's jacket required)

- A. Chocolate/Pastry (Guittard Chocolate) Company Chef Josh Johnson will show all things chocolate. This class will be focused on various chocolate techniques and choosing the right chocolate for flavor and performance. Attendees will walk away with useful chocolate knowledge to take back to their classroom as well as some chocolate centered recipes, perfecting the basics.
- B. Meat Butchery (National Pork Board) A primer all about pigs from breeds to a little bit of meat science and the conversion of muscle to meat. Attendees will learn how to recognize positive pork quality with demo tasting, review of new common names for chops and a hands-on breakdown of a pig carcass into primals and individual cuts.
- C. James Beard Sponsored Class on emphasizing waste-reducing and repurposing methods you can use in your classrooms. In this session, participants will have an opportunity to learn more about the curriculum that the JBF is developing for culinary school instructors, work through some of its hands-on activities, provide feedback, and gain ideas for adapting these activities for classroom use in a variety of settings.

6:30-8:30 p.m.
Gallery/DR

Reception and Awards Program

- Scholarship Auction opens
- Sign ups for Friday and Saturday break out sessions
- Guests are welcome

Friday—Industry Outreach Day, June 15, 2018

7 a.m. DOLE POWER WALK!

Enjoy a wake up walk with the Dole folks which will include a treat at the end of the walk (30 minutes) as well as some great swag! Meet in the lobby of the Brewhouse Inn & Suites.

8:30-9:30 Keynote Maeve Webster, Menu Matters

“Beyond Millennials: Where the Foodservice Industry Goes from Here”

Maeve Webster, President of Menu Matters, is a lead consultant for foodservice manufacturers and operators. She has spearheaded hundreds of major industry studies during her 16 years as a foodservice specialist, and today runs her private consultancy focused on helping manufacturers and operators analyze, understand, and leverage foodservice trends. Maeve's expertise is in the areas of trend analysis, market assessment, consumer behavior, product testing, and brand optimization.

9:45-11

Break Out Sessions I (choose one)

- A. *Garde Manger/ABCs of sausage making*: Almost any kind of meat can be used for sausage making and attendees will explore sausages made with American Lamb—from adventurous spicy merguez to popular Greek-inspired sausages. This demo will take you beyond ordinary sausage making! A local sheep producer will also be on hand to tell you about raising sheep in Wisconsin (American Lamb Board)

- B. *Tater Love: A Global Obsession*/ The fourth largest crop in the world holds that title for a reason. Ubiquitous, accessible, and versatile the Idaho Potato Commission shows you how to make this tuber a show stopping force served at your operation, wowing not only your students or guests but also your bottom line in terms of profitability.

Learn exciting combinations and spicing techniques that excite the palate through dishes like the hearty Moroccan Potato Stew with Saffron Biscuits (African), a silky Peruvian Potato Soup (South American), and Shredded Potatoes with Pepper and Chiles (Chinese). All made with Idaho potatoes! Attendees of this Trends Break Out Session will each receive a copy of “Smashed, Mashed, Boiled Baked.”

- C. *Fermentation*: at the intersection of flavor, technique and nutrition, fermented and pickled foods have found their center-stage moment and this momentum shows no sign of slowing down. Instructors will learn more about the trend and will taste two popular fruits in pickles, relishes and chutneys that draw from the world for inspiration. A great lesson plan will be shared. (The Mango Board and the National Watermelon Promotion Board)

11-12:15

Lunch and InfoFair (15-20 tabletops highlighting our sponsor partners' educational resources)

12:30-1:45

Break Out Sessions II (choose one)

- A. *Cheese Class (sponsored by WMMB)*

- B. *Addressing Common Meat Myths* / There are many different myths about meat production and consumption today ranging from nutrition to animal welfare to environmental impact. This session will detail the science behind these myths and help foodservice educators better address common questions about meat and communicate the facts (North American Meat Institute)

- C. *Menu Makeover/ Produce Forward*. Attendees will learn how to recreate a pleasing plate using guidelines of good taste, less waste and a good-for-you balance. (Dole Packaged Foods)

2-3:15 Trends Presentations III (choose one)

- A. *Teaching Umami - the Science, the Art, and its Role in Global Cuisines/ Umami* is a cherished flavor caused by glutamates in foods like mushrooms, cheese and tomatoes. Throughout the world and history, culinary professionals and consumers have craved umami. Through scientific research, we know that umami is recognized as a basic taste perception along with sweet, salty, sour and bitter. At the same time, there is much confusion about umami and especially about MSG, which is the purest form of umami. Attendees will learn about umami in foods and the role that MSG plays as well as how to incorporate umami in culinary education and see its applications in global cuisines. (Presenter Chris Koetke Sponsored by Ajinomoto)
- B. *Nai Wang from KP Education services* will relate the trend to online courses to your courses. How does it work?
- C. *TBD*

3:30-5 p.m. MOVIE TIME!!! Movie “Wasted” narrated by Anthony Bourdain, guests welcome! Happy Hour snacks and libations served.

FREE EVENING

Saturday—Educational Best Practices Day, June 16, 2018

7 a.m. DOLE POWER WALK!

Enjoy a wake-up walk with the Dole folks which will include a treat at the end of the walk (30 minutes) as well as some great swag! Meet in the lobby of the Brewhouse Inn & Suites.

8:30-9:30 Panel Discussion on James Beard new curriculum on reducing waste in restaurants

9:45-11 a.m. Reaching All Students to Enable Success (choose one)

- A “Beyond the Traditional Student: Partnerships in Education”
- B “Community Collaborative Jobs Training Programs”
- C “Teaching Your Students Financial Literacy”

11:15-12:30 Innovative Classroom Practices for Engagement and Outcomes (choose one)

D “Tips and Trips for Culinary Math”

E “Integrating Financial Analysis and Management Throughout the Curriculum”

F Panel: “Interdisciplinary Focus,” “Technology Integration,” “Community Engagement”

12:30-1:30 Lunch

1:45-3 p.m. Who Needs Culinary School Anyway? (Attendees Choose one)

G Panel: “Beyond Cooking Skills”

H “Techniques for Service Skills”

I “Recruit, Maintain and Motivate Culinary Students”

3:15-3:30 Wrap up/Certificates/Evaluations