



Date: November 5, 2021
Time: 9:00 a.m. to 3:30 p.m.
Host School: Utah Valley University, UVU Culinary Arts Institute
Location: 661 East Timpanogos Parkway,
Building L Canyon Park Tech Center, Orem, UT 84097
Instructors: Chefs Diana Fallis, CEPC and Meghan Roddy, CEPC

Topic: Modern dessert presentations of classic cakes

Objectives:

- Understand current plating techniques and trends in fine dining establishments
- Learn how to change familiar and classic items into multiple components while still keeping the classic flavor profile
- Gain a better understanding of the execution of basic pastry techniques as used in commercial establishments

Agenda:

9:00 a.m.– 9:35 a.m.	Lecture and overview of day, including bakeshop tour
9:40 a.m. – 12:40 p.m.	Production of items for 2 desserts (recipes will be scaled ahead of time to ease time flow)
12:45 p.m. – 1:30 p.m.	Lunch
1:35 p.m. – 3:00 p.m.	Continuation of dessert production and plating of items
3:00 p.m. – 3:30 p.m.	Recap of day

Instructors Bio



Diana Fallis C.E.P.C.
Chef Instructor / Associate Professor

- AAS in Culinary Arts from UVU
- Attended first culinary class offered at UVSC
- ACF Certified Executive Pastry Chef
- Chef/Pastry Chef since 1991
- 7 Gold Medals from the American Culinary Federation
- 1st place in the ACF Beehive Triple Crown in 2003 and 2004
- Outstanding Educator of the Year, UVU, 2004/2005
- ACF Western Regional Pastry Chef of the Year 2018
- 4 National Champions, Commercial Baking, Skills USA
- Assistant Pastry Chef at Stein Erickson's Lodge
- Chef/Owner of Station Café
- Corporate Pastry Chef for seven restaurants for the Epicurious Group
- Executive Pastry Chef at Little America, Provo Marriott and Thanksgiving Point



Meghan Roddy C.E.P.C.
Chef Instructor / Assistant Professor

- BS in Hotel, Restaurant, and Institutional Management from the University of Delaware
- AOS in Baking and Pastry Arts from The Culinary Institute of America
- Study abroad in Chur, Switzerland while attending University of Delaware
- Internship in Zug, Switzerland at Nelson Pub
- Pastry Chef at Frasca Food and Wine in Boulder, Colorado with James Beard award winning Chef Lachlan MacKinnon-Patterson
- Pastry Chef at Sundance Resort in Sundance, Utah
- Member of the Bread Baker's Guild of America
- Certified Executive Pastry Chef (CEPC) with the ACF
- Recipient of UVU College of Engineering and Technology's Service Award - 2020
- UVU Knowledge Bowl team coach:
 - 2016 – National Champions, Gold medal
 - 2017 – 2nd place national finish, Gold medal
 - 2018 – National Champions, Gold medal
 - 2019 – 3rd place national finish, Silver medal

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