



Date: November 5, 2021
Time: 8:30 a.m. to 3:30 p.m.
Host School: Johnson & Wales - Providence
Location: Cuisinart Center for Culinary Excellence (CCCE)
333 Shipyard Street, Providence, RI 02905
Instructor: Chef Rob Lucier

Topic: Food Recovery: From Waste to Wow!

Program Learning Objectives: Participants completing the program will be able to

1. Assess the impact of food waste on operations and budget (in educational or production setting)
2. Identify and incorporate management strategies for mitigating waste
3. Design and produce high-quality food and beverage items from would-be food waste

Program Agenda:

8:30 – 9:00 a.m.:	Breakfast, networking and introductions
9:15 – 10:15 a.m.:	Food Waste and Recovery Discussion: Impacts on Operations, Economics and Sustainability
10:15 a.m. – 12:30 p.m.:	Food recovery lab rotation A
12:30 p.m. – 1:15 p.m.:	Lunch (comprised primarily of food and beverage items produced in lab rotation A)
1:15 – 3:30 p.m.:	Food recovery lab rotation B

Instructor Bio

Chef Rob Lucier, Associate Instructor, Culinary Arts

20+ years experience as JWU instructor, offering the following courses:

- CUL1210 Breakfast & Lunch Cafe
- CUL1320 Elements of a La Minute Cooking
- CUL1410 Contemporary Cooking & Leadership Functions
- CUL2510 Contemporary Restaurant Operations and Management

Chef Lucier will be joined by a faculty member from our Culinary Nutrition program.

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