

CULINARY EDUCATORS TRAINING CONFERENCE

General Agenda Outline and Information

The 16th Annual Texas ProStart Culinary Educators Training Conference (CETC) is Saturday, June 22 - 23, 2019 at Culinary Institute of America in San Antonio, Texas.

The Culinary Educators Training Conference (CETC) is a 2-day intensive culinary arts training for high school teachers featuring skilled industry experts. CETC is designed for educators who want to network with peers, increase their knowledge and improve their skills. CETC is produced by the Texas Restaurant Association Education Foundation and the Texas Beef Council and hosted by St. Philip's and CIA.

The conference sells out every year with an extensive wait list. Registration is first come first serve.

CETC is scheduled for June 22-23, 2019 at the Culinary Institute of America in San Antonio. New this year, a Back to Basics workshop will be offered in conjunction with the general conference. Back to Basics will take place on June 20-21, 2019 at St. Philip's College in San Antonio.

CETC Pricing

- Back to Basics (June 20-21, 2019)- \$130 (limited to 50 attendees)
- CETC General Conference (June 22-23, 2019) - \$425 for Texas ProStart Educators (limited to 100 attendees)
- CETC General Conference (June 22-23, 2019) - \$475 for Non-ProStart Educators

We are still working out the amazing details of this conference. Check back soon to register. **Participants attending Back to Basics Bootcamp, must also register for the general conference.**

CETC Back to Basics Boot Camp– Located at St. Philip's College in San Antonio, Texas

Held in conjunction with the Culinary Educators Training Conference (CETC), Back to Basics Boot Camp was created to serve as a refresher course for existing culinary educators and to provide rudimentary instruction for conference attendees new to their role as a culinary educator or the industry.

The goal is to provide educators with the necessary culinary skills needed to navigate the culinary environment. We aim to expose you to hands-on training that will inspire and deliver creative ideas that can be incorporated into your classrooms.

Back to Basics training will feature (tentative and subject to change) the following: History of the Culinary Tradition, Service as an Art/Front of the House Basics, Equipment ID, Safety and Sanitation 101, Cooking Techniques, Anatomy of the Knife/Knife Skills/Mise en Place, Primary Beef Cuts 101, Yeast Breads 101, Stocks and Sauce

Thursday, June 20, 2019

Day One:

- 7:45 – 8:45 am – Registration
- 8:45 am – 12:30 pm – Sessions/Presentations
- 12:30 – 1:15 pm – Lunch (included in registration)
- 1:15 – 5:45 pm – Hands-On Sessions
- 5:45 – 6:30 – Reception/Dinner on your own

Friday, June 21, 2019

Day Two:

- 7:45 – 12:30 pm Hands-On Sessions
- 12:30 – 1:15 pm – Lunch (included in registration)
- 1:15 – 3:30 pm – Hands-On Sessions
- 5:30 – 8:30 – Texas Beef Council Dinner

General CETC Conference – Located at Culinary Institute of America in San Antonio, Texas

Saturday, June 22, 2019

7:45 – 8:45 am - Registration
9 am – 5 pm – Hands-On Sessions/Lunch included
5:30 pm – 6:30 pm - Reception hosted by CIA
6.30 pm – Dinner on your own

Sunday, June 23, 2019

8:30 am – Check in
8:45 am – 3:30 pm – Hands-On Sessions/Lunch included

CETC Hotel Information

Home2 Suites by Hilton

603 Navarro St. / San Antonio, TX 78205
Ph: (210) 354-4366 / Fax: (210) 354-4252
Home2 Suites Downtown: Booking Link: <http://group.home2suites.com/TXRestaurantAssoc>

TownePlace Suites by Marriott

409 E. Houston St. / San Antonio, TX 78205
Ph: (210) 271-3444 / Fax: (210) 271-3754
TownePlace Suites Downtown: <https://www.marriott.com/events/start.mi?id=1554153645127&key=GRP>

Reservation Details:

- Each attendee must make their own reservations by calling the numbers listed above or by using the online reservation link above.
- For reservations made by phone, identify the Group Room Block Name - **TRA**. The group will also be searchable under **Texas Restaurant Association**.
- The booking cut-off date is May 20, 2019

Hotel Logistics Details:

BOTH HOTELS

Check-in: 3:00 pm

Check-out: 12:00 pm

Parking: Valet: \$31.00 (per night +tax)

INCLUDED IN EVERY STAY:

- Free Breakfast
- Cooking and Work Spaces in All Suites
- Free WiFi
- Free Printer On Wireless Printing
- Fitness Facility

TO REGISTER FOR CETC:

1. Follow this link to access our registration website - <https://www.etches.com/cetc2019>
2. Please note: CETC sells out EVERY year – Registration for the conference is on a first come, first served basis. At the time 100 registrants are confirmed (50 max for Back to Basics), the system will begin adding attendees to a waiting list.
3. PAYMENT IS EXPECTED AT THE TIME OF REGISTRATION. REGISTRATION IS NOT CONFIRMED UNTIL PAYMENT IS FINALIZED.
4. CREDIT CARDS ONLY – PAYMENT WILL ONLY BE ACCEPTED WITH CREDIT CARDS (Visa, MC, AMEX, Discover).
NO
P.O.'S WILL BE ACCEPTED THIS YEAR. IF YOU ABSOLUTELY CANNOT PAY WITH A PERSONAL OR DISTRICT CARD, PLEASE CONTACT tboyle@trmail.org
5. Once your registration and payment are complete, you will receive an automated confirmation email with additional conference details and the hotel booking links.

General Information

Parking and Shuttle Details:

- We will be providing shuttle service for attendees to/from the host hotels and CIA on Friday and Saturday. Shuttles will also be provided for the Texas Beef Council Dinner scheduled for Friday, June 21.
- If you prefer/need to drive to the conference, parking is available surrounding the CIA venue.

Provided Meals:

- Friday: Dinner at the Texas Beef Council event.
- Saturday: Continental Breakfast, lunch, and snack at CIA. Dinner on your own.
- Sunday: Continental Breakfast, lunch

Conference Events and Attendance:

- All conference events (reception, meals, sessions, etc.) are for ***paid conference attendees only***.

****Cancellations:** No refunds for cancellations 30 days prior to event.*

We look forward to seeing you at CETC conference this summer!!