



13th Annual Texas ProStart Culinary Educators Training Conference (CETC) Agenda

Thursday, July 21, 2016 – Beginner Boot Camp
Friday, July 22 – Sunday, July 24, 2016 – General Conference

Location General Conference: Culinary Institute of America - Building 3, 312 Pearl Pkwy, San Antonio, TX 78215-1262

Thursday, July 21, 2016						
11 am – 6:30 pm	Beginner Boot Camp (see Beginner Agenda for detailed schedule) – Ace Mart Restaurant Supply					
Friday, July 22, 2016						
10:30 – 11:30 am	Registration: CIA, San Antonio, Texas – Main Lobby					
11:30 – 11:40 am	Welcome and Introductions: Fernando Salazar, Managing Director, CIA – Main Demo Theater					
11:40 am – 12:20 pm	CIA and the Admissions Process – Robert Tremblay, CIA – Main Demo Theater					
12:30 – 1:45 pm	Physiology of Taste – Chef Patrick Clark, CIA – Main Demo Theater					
1:45 – 3:00 pm	What a Mentor Can Do for You In and Out of the Classroom – Bob Sabina, Brinker International - Main Demo Theater					
3:00 – 3:30 pm	Snack Break - Main Demo Theater					
3:30 – 4:45 pm	Tower Gardening – Karen Schobel – Main Demo Theater					
5:00 – 6:00 pm	Reception at CIA – Front of Main Lobby by Fire Pit					
6:00 pm	Buses back to hotels					
6:00 – 8:30 pm	Dinner on Your Own					
Saturday, July 23, 2016						
7:30 – 8:00 am	Breakfast/General Session – provided by the Texas Beef Council - Main Demo Theater					
8:00 – 9:00 am	Get to Know Your Education Foundation – Russell Woodward, Texas Beef Council, TRAEF Board Treasurer					
Lunch Labs 9:00 – 11:30 am Pre-Selected Session Location	DELICIOUS VEGETABLES Chef Clark LATIN KITCHEN	SALADS & SIDES Chef Placette SKILLS 1-2	SEASONAL SANDWICHES Chef Goess SKILLS 3-4	GLORIOUS GRILLING Chef Ward SSC KITCHEN	PIZZA & FLATBREADS Chef Dubernard BAKESHOP	
11:45 am – 12:45 pm	Building Relationships with your Distributor – Ron Smith, Director of Culinary Services, FreshPoint – Main Demo Theater					
Breakout Labs I 1:00-3:00 PM Pre-Selected Session Location	BEEF ID AND FABRICATION Texas Beef Council LATIN KITCHEN	MASTERING FRESH PASTA Chef Placette SKILLS 1-2	POULTRY IDENTIFICATION & FABRICATION Chef Katz SKILLS 3-4	QUICK BREADS Chef Fritz BAKESHOP	CHARCUTERIE Chef Andre Bedouret SSC KITCHEN	BUYING LOCAL: A TASTE OF TEXAS FLAVORS LECTURE & TASTING Chef Alexander – Sysco Chef Smith – Fresh Point LECTURE 4
3:00 – 3:15 pm	Break					
Breakout Labs II 3:15-5:15 PM Pre-Selected Session Location	BEEF ID AND FABRICATION Texas Beef Council LATIN KITCHEN	MASTERING FRESH PASTA Chef Placette SKILLS 1-2	POULTRY IDENTIFICATION & FABRICATION Chef Katz SKILLS 3-4	QUICK BREADS Chef Fritz BAKESHOP	CHARCUTERIE Chef Andre Bedouret SSC KITCHEN	BUYING LOCAL: A TASTE OF TEXAS FLAVORS LECTURE & TASTING Chef Alexander – Sysco/ Chef Smith – Fresh Point LECTURE 4
5:15 pm–6:45 pm	The Cowboy Dinner – Texas Beef Council – NAO (Latin Gastro Bar) at CIA Demo					
6:45 – 7:00 pm	Buses back to hotels					
Sunday, July 24, 2016						
7:00 – 7:30 am	Breakfast – Main Dining Room – Main Level					
7:30 – 8:30 am	Application and Financial Aid Workshop – Robert Tremblay, CIA – Main Demo Theater					
Breakout Labs 8:30 am – 12:30 pm Pre-Selected Session Location	ITALIAN CUISINE Chef Ward SKILLS 1-2	FLAVORS OF ASIA Chef Katz SKILLS 3-4	HEALTHY COOKING TECHNIQUES Chef Clark LATIN KITCHEN	CREATIVE CUPCAKES Chef Fritz BAKESHOP	CIA FAVORITES Chef Placette SSC KITCHEN	BUILDING A BETTER BEVERAGE MENU- UNDERSTANDING COFFEE & TEA. REMARKABLE SERVICE LECTURE & TASTING Samantha Burgess LIBRARY
12:30 - 1:00 pm	PARTICIPANTS TO ENJOY THEIR LUNCH FROM LAB-FROM PRODUCTION					
1:00 pm	Program Concludes					