

# 15th Annual Texas ProStart Culinary Educators Training Conference (CETC) Agenda

**Friday, June 29 – Saturday, June 30, 2018**  
**Location General Conference: El Centro College, 801 Main St, Dallas, TX 75202**

Thursday, June 28, 2018					
5:30 – 6:30 PM	Early Bird Registration/Opening Reception featuring appetizer/hors d'oeuvres created by chefs of the Dallas Chapter of the Texas Chefs Association – <a href="#">Room C100</a>				
Friday, June 29, 2018					
7:30 – 8:00 AM	<b>Breakfast/Registration</b> – <a href="#">Room C100</a>				
8:00 - 8:30 AM	<b>Introductions/Housekeeping</b> - <a href="#">Room C100</a>				
HANDS-ON CULINARY		HANDS-ON CULINARY		CLASSROOM	
8:45 AM– 12 PM	<b>Desserts</b> Bill Hodges, Ann Macdonald <i>El Centro</i>  <b>GROUP 1</b> <i>Lunch Prep for 80</i> <i>Pastry Kitchen</i>	<b>Salads, Apps, Entrees</b> Jim Knifong, Chris LaLonde <i>El Centro</i>  <b>GROUP 2</b> <i>Lunch Prep for 80</i> <i>Hot Food Kitchen</i>	<b>8:45 AM– 10:15 AM</b> <b>Beef Cuts 101</b> <i>The Texas Beef Council</i> <i>Hands-on Culinary Session</i> <b>GROUPS 3 and 4: Student Center</b>		
				<b>10:20 AM – 12 PM</b> <b>Beef Short Ribs under Pressure</b> Janelle Reynolds <i>@t large</i> <b>GROUPS 3 and 4: Classroom C-160</b>	
12:10 – 1:10 PM	<b>The Hopdoddy Story; from Craft to Career</b> - Lunch at El Centro – <a href="#">Room C100</a>				
1:15 – 2:45 PM	<b>Tips from A Professional Pastry Chef</b> Michele Brown, CEPC <i>Frosted Art</i>  <b>GROUP 3</b> <i>Pastry Kitchen</i>	<b>Sous Vide Techniques</b> Nick Walker and Josh Sutcliff <i>of CBD Provisions and Mirador</i>  <b>GROUP 4</b> <i>Hot Food Kitchen</i>	<b>Restaurant Success Without Drama</b> Matthew Mabel <i>Surrender, Inc.</i>  <b>GROUPS 1 and 2</b> <i>Classroom C-160</i>		
3:00 – 4:30 PM	<b>Tips from A Professional Pastry Chef</b> Michele Brown, CEPC <i>Frosted Art</i>  <b>GROUP 1</b> <i>Pastry Kitchen</i>	<b>Sous Vide Techniques</b> Nick Walker and Josh Sutcliff <i>of CBD Provisions and Mirador</i>  <b>GROUP 2</b> <i>Hot Food Kitchen</i>	<b>From Mocktails to Cocktails; Excellence in Beverage Management</b> Brian McCullough, Specs <b>GROUPS 3 and 4</b> <i>Student Center</i>		
4:30 – 5:30 PM	Hotel				
5:30 PM	Buses Depart from Hotels to The Star Complex, <i>Dinner and Beverages</i> sponsored by the Texas Beef Council				
Saturday, June 30, 2018					
7:30 – 8:30 AM	<b>Breakfast at El Centro</b> – <i>Get to Know Your Education Foundation (TRAEF); Jessica Delgado; Incoming Chairman, TRAEF and Owner Salt and house. wine. &amp; bistro restaurants,</i> <a href="#">Room C100</a>				
HANDS-ON CULINARY		HANDS-ON CULINARY		CLASSROOM	
8:45 AM – 12 PM	<b>Desserts</b> Bill Hodges, Ann Macdonald <i>El Centro</i>  <b>GROUP 3</b> <i>Lunch Prep for 80</i> <i>Pastry Kitchen</i>	<b>Salads, Apps, Entrees</b> Chris LaLonde, Jim Knifong <i>El Centro</i>  <b>GROUP 4</b> <i>Lunch Prep for 80</i> <i>Hot Food Kitchen</i>	<b>8:45 AM– 10:15 AM</b> <b>Beef Cuts 101</b> <i>The Texas Beef Council</i> <i>Hands on Culinary Session</i> <b>GROUPS 1 and 2: Student Center</b>		
				<b>10:20 AM – 12 PM</b> <b>Beef Short Ribs under Pressure</b> Janelle Reynolds <i>@t large</i> <b>GROUPS 1 and 2: Classroom C-160</b>	
12:10 PM – 1:10 PM	<b>Kitchen Culture; Females in the Foodservice Industry.</b> Sharon Van Meter, Owner, <i>3015 at Trinity Groves</i> ; Nikky Phinyawatana, Owner, <i>Asian Mint</i> ; and Ashleigh Wright, Executive Pastry Chef, <i>Fairmont Dallas</i> ; moderated by Robert Hale, <i>Texas Beef Council</i> . Lunch at El Centro - <a href="#">Room C100</a>				
1:15 – 2:45 PM	<b>Tips from A Professional Pastry Chef</b> Michele Brown, CEPC <i>Frosted Art</i>  <b>GROUP 2</b> <i>Pastry Kitchen</i>	<b>Sous Vide Techniques</b> Nick Walker and Josh Sutcliff <i>of CBD Provisions and Mirador</i>  <b>GROUP 1</b> <i>Hot Food Kitchen</i>	<b>Qualities of a Great Restaurant Employee</b> Eddie De La Cruz, <i>Asian Mint</i>  <b>GROUPS 3 and 4</b> <i>Classroom C-160</i>		
3:00 – 4:00 PM	<b>Can't Won't-What the Restaurant Industry Can Teach any Business.</b> Roger Kaplan, RK Innovation-- <a href="#">Room C100</a>				
4:00 – 5:30 PM	<b>Tips from A Professional Pastry Chef</b> Michele Brown, CEPC <i>Frosted Art</i>  <b>GROUP 4</b> <i>Pastry Kitchen</i>	<b>Sous Vide Techniques</b> Nick Walker and Josh Sutcliff <i>of CBD Provisions and Mirador</i>  <b>GROUP 3</b> <i>Hot Food Kitchen</i>	<b>From Mocktails to Cocktails; Excellence in Beverage Management</b> Brian McCullough, Specs <b>GROUPS 1 and 2</b> <i>Student Center</i>		