



16th Annual Texas ProStart Culinary Educators Training Conference (CETC) Agenda

Back to Basics Boot Camp: Thursday - Friday June 20 – 21, 2019

General Conference: Saturday – Sunday, June 22 – 23, 2019

St. Philips College • 1801 Martin Luther King Dr. • San Antonio, Texas 78203

Thursday - Friday, June 20-21, 2019

Thurs: 7:45 am – 6:30 pm

Fri: 7:45 am–3:30 pm

Back to Basics Boot Camp (see separate Agenda for detailed schedule) – *St. Philip's College*

Friday, June 21, 2019

5:30 pm – 8:30 pm

Texas Beef Council Dinner (all attendees from Back to Basics and General Conference)

Saturday, June 22, 2019

7:30 – 8:30 am

Welcome and Introductions: *Emily Williams Knight, Ed.D., CEO, Texas Restaurant Association*
Breakfast provided by Jim's Restaurants, Flowers Baking Company, DeCoty Coffee – **Heritage Room**

Lunch Labs 9:00 – 11:30 am Pre-Selected Session <i>Location</i>	Regional Mexican Chef Deborah Weiss <i>Baking Lab</i>	Italian Cuisine Chef Patrick Costello <i>Main Kitchen</i>	New American Chef Cris Golloby <i>Basic Lab</i>	
11:45 am – 12:45 pm	Building a Successful National Team – Cody Hayes, Dr. Gene Burton College & Career Academy/Mike Via Chillrite - Heritage Room			
Breakout Labs I 1:00-3:00 PM Pre-Selected Session <i>Location</i>	Plated Desserts Chef Cynthia De La Fuente <i>Baking Lab</i>	Cake Decorating/ Piping Techniques Chef Patrick Brown <i>Basic Lab</i>	The Art Behind Fruit and Vegetable Carving; Creating Alluring Show Pieces Chef Xavier Flores <i>Main Kitchen</i>	Captivating Culinary Computation David Uminski <i>Classroom 200</i>
3:00 – 3:45 pm	Break			
Breakout Labs II 3:45-5:45 PM Pre-Selected Session <i>Location</i>	Canapés/ Cocktail Parties/ Light Hors d'oeuvres A Chef Patrick Costello <i>Baking Lab</i>	Canapés/ Cocktail Parties/ Light Hors d'oeuvres B Chef Frank Salinas <i>Basic Lab</i>	Canapés/ Cocktail Parties/ Light Hors d'oeuvres C Chef Sarah Piqueno <i>Main Kitchen</i>	
5:45 pm	Reception hosted by St Philip's			
7:00 pm	Buses back to hotels			
7:30 pm	Dinner on your own			

Sunday, June 23, 2019

8:00 am– 9:00 am

How to Start a High School BBQ Team – Start a Fire Burning in a Students Life! *Mike Erickson, Burnet High School*
Breakfast provided by Flowers Baking Company, DeCoty Coffee – **Heritage Room**

Lunch Labs 9:00 – 11:30 am Pre-Selected Session <i>Location</i>	Regional Mexican Chef Deborah Weiss <i>Baking Lab</i>	Italian Cuisine Chef Patrick Costello <i>Main Kitchen</i>	New American Chef Cris Golloby <i>Basic Lab</i>	
11:45 am – 12:45 pm	St. Philips College: <i>David Uminski - Heritage Room</i>			
Breakout Labs I 1:00-3:00 PM Pre-Selected Session <i>Location</i>	Plated Desserts Chef Cynthia De La Fuente <i>Baking Lab</i>	Cake Decorating/ Piping Techniques Chef Patrick Brown <i>Basic Lab</i>	The Art Behind Fruit and Vegetable Carving; Creating Alluring Show Pieces Chef Xavier Flores <i>Main Kitchen</i>	Captivating Culinary Computation David Uminski <i>Classroom 200</i>
3:00 pm	Program Concludes			

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ALAMO COLLEGES DISTRICT

St. Philip's College

16th Annual Texas ProStart Culinary Educators Training Conference

Back to Basics Boot Camp

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.

AGENDA

St. Philips College • 1801 Martin Luther King Dr. • San Antonio, Texas 78203

Back to the Basics Boot Camp, Day 1

Thursday, June 20, 2019

7:45 – 8:45 am	Registration - St. Philip's College Breakfast provided by Jacala Mexican Restaurant, Flowers Baking Company, DeCoty Coffee – <i>Heritage Room</i>	
8:45 – 9:45 am	Professionalism and the History of the Culinary Tradition – <i>Patrick Costello, Room 200</i>	
9:45 – 11:00 am	History of Fine Dining; Front of the House Basics – <i>David Uminski, Room 200/ Artemisias</i>	
11:00 - 11:15- am	Break – 15 Minutes - <i>Snack Provided</i>	
11:15 am– 12:30 pm	Kitchen Layout 101/Equipment Identification - <i>Patrick Costello, Main Kitchen</i>	
12:30 - 1:15 pm	Lunch - <i>Lunch Provided</i>	
1:15 – 3:15 pm	Cooking Techniques Overview – <i>Patrick Costello, Main Kitchen</i>	Anatomy of a Knife /Knife Skills/ Mise en Place - <i>Cris Golloby, Basic Lab</i>
3:45 pm – 5:45 pm	Anatomy of a Knife /Knife Skills/ Mise en Place - <i>Cris Golloby, Basic Lab</i>	Cooking Techniques Overview- <i>Patrick Costello, Main Kitchen</i>
5:45 – 6:30 pm	Dinner on your own	

Back to the Basics Boot Camp, Day 2

Friday, June 21, 2019

St. Philip's College – 1801 Martin Luther King Dr., San Antonio, Texas 78203		
7:15 am	Breakfast provided by Flowers Baking Company, DeCoty Coffee – <i>Heritage Room</i>	
7:45 – 10:00 am	Primary Beef Cuts 101 – <i>Texas Beef Council, Main Kitchen</i>	Yeast Breads 101 - <i>Patrick Brown, Baking Lab</i>
10:15 am – 12:30	Yeast Breads 101 - <i>Patrick Brown, Baking Lab</i>	Primary Beef Cuts 101 – <i>Texas Beef Council, Main Kitchen</i>
12:30 – 1:15 pm	Lunch/Table Topics <i>Lunch Provided</i>	
1:15 am– 3:30 pm	Mother Sauces - <i>Patrick Costello, Main Kitchen</i>	Mother Sauces <i>Cris Golloby, Basic Lab</i>
5:30 pm	Texas Beef Council Dinner (Back to Basics and General Conference attendees only)	