

	<b>CETC BACK TO BASICS Monday July 13, 2020</b>	<b>CULINARY EDUCATORS TRAINING CONFERENCE Tuesday, July 14 - Friday, July 17, 2020 Virtual Training Conference General Session</b>			
Time/Day	<b>Monday July 13 Back to Basics Continued</b>	<b>Tuesday July 14</b>	<b>Wednesday July 15</b>	<b>Thursday July 16</b>	<b>Friday July 17</b>
8:30 - 9:00 am			<i>Camorrow Jones; Escoffier School of Culinary Arts; Live Demo/Bringing Escoffier to the Classroom</i>		<b>Food Trends;</b> <i>How COVID 19 has affected current and future food trends</i>
9:00 - 9:30 am	<i>Educators Prep for 1st Demo</i>	<b>Kick-Off LIVE - Emcee Texas Beef Council's Robert Hale, TRA's Dr. Emily Knight, Escoffier, St. Philip's College</b>			
9:30 - 10:00 am	<b>Introductions Technique Driven Demo - TBD</b>	<b>TRA Updates;</b> <i>How is the Industry Dealing with COVID 19 and what that means for you and your program?</i>	<b>Pastry Demo- Les Dames de Escoffier Dallas Chapter - TBD</b>	<b>Jennifer Saenz, E3 Alliance;</b> <i>A Framework for Designing &amp; Facilitating Engaging Online Learning</i>	<b>Foundation of Restaurant Management &amp; Culinary Arts (FRMCA) – Navigating the ProStart Curriculum</b>
10:00 - 10:30 am					
10:30 - 11:00 am					
11:00 - 11:30 am	<b>Technique Driven Demo - TBD</b>	<b>How to Teach Cooking Virtually;</b> <b>Chef Tyson Holzheimer</b> <i>organization in the kitchen, best practices to teach and run a smooth lesson</i>	<b>David Umanski/St. Philips College</b> <i>Topic to be determined (Culinary Math, Food Costing TBD)</i>	<b>Navigating the Virtual World - Escoffier; Chef Anne Lanute</b> <i>How to Grade Your Students from a Virtual Standpoint, Overcoming Lack of Funds when assigning cooking tasks given supply chain shortage; Technique Driven Simple Recipes that can be assigned virtually</i>	<b>Compete to Win!</b> <i>Best Practices from the educators of the Winning Teams at the National Restaurant Association Educational Foundation's ProStart Invitational</i>
11:30 am - 12 pm					
12:00 - 12:30 pm					
12:30 - 1:00 pm					
1:00 - 1:30 pm	<b>Beef Industry Overview &amp; Beef Cut Identification;</b> <b>Texas Beef Council</b>	<b>Patrick Costello, St. Philip's College</b> <i>Chef Demo - TBD</i>	<b>Robert Hale; Texas Beef Council;</b> <i>Ground Beef Refresher</i>	<b>Session TBD - Les Dames de Escoffier Dallas Chapter</b>	<b>Chef Demo - TBD</b>
1:30 - 2:00 pm					
2:00-2:30 pm					
2:30 -3:00 pm					
3:00-3:30 pm	<b>Technique Driven Demo - TBD</b>	<b>Networking/Break Out Sessions with the TRAEF ProStart Fellows</b>	<b>Virtual Happy Hour</b>	<b>David Umanski/ St. Philips College</b> <i>Industry Professionalism</i>	<b>Ending Keynote with Emily Knight</b>
3:30 - 4 pm					
4:30 - 5:00 pm					