

Agenda



Texas Restaurant Association
EDUCATION FOUNDATION



Texas Culinary Academy
Le Cordon Bleu Program
Austin

Culinary Educators Conference for High School Instructors Friday, July 10 – 12, 2009

Friday, July 10

2:00– 3:00 pm	Registration/Tour
3:15 - 4:15 pm	Teaching Students with Special Needs
4:30 —5:30 pm	Mano-a-Mano Chef Demonstration <i>Mano e Mano Culinary Combat! Two of our chefs cross blades and go head-to-head in a battle for sensory superiority. Who will be the victor? You decide!</i>
5:30—6:00 pm	Wine/Cheese Reception
6:15—8:00 pm	Optional Dinner – Ventana

Saturday, July 11

8:00—8:30 am	Continental Breakfast
8:30—9:30 am	Summers Best Savory Grilling Tips <i>Chef Tiffany Collins will fire up the grill and demonstrate how to jazz it up with the best flavors using non-traditional cuts of beef</i>
9:45—10:30 am	Lunch Lab Demonstration
10:30—1:00 pm	Interactive Hands-on Lunch Lab <i>Tapas, messe, antipasto and more. Small plates are a hot new trend in American dining. Create a sampling of small foods from around the world.</i>
1:00—2:00 pm	Pastry Demonstration
2:00—3:30 pm	Breakout I

1) Spicing Up and Scaling Down – Replacing Salt, Fat and Sugar with Herbs and Spices

This session will focus on using herbs, spices, flavored oils and vinegars and even the cooking process to infuse flavor. The goal is to reduce the levels of salt, fat and sugar so heavily relied upon in today's diet and related health problems such as childhood obesity and heart disease. Building flavor profiles, cuisine-specific herb and spice blends and herb/spice alternatives will be discussed. Attendees will have the opportunity to taste, smell, see and touch a variety of herbs and spices and how they can be used to flavor foods, oils and vinegars.

2) Sustainable Foods

Local foods and eating within a 100 mile diet. A discussion of local farmers markets, starting a garden at school and the way it can benefit your schools food service program. Reduce, recycle, reap what you grow.

3) Captivating Culinary Computation

Nobody likes math! Too bad...every student in your class needs to know a bit of culinary computation to be a success! In this class, we will bring math into the kitchen and make math fun. Led by "Miss Jane" Nickles of the Texas Culinary Academy, this workshop is designed to help you make culinary math interactive, practical, and engaging. Who knows? Math might even become your favorite subject.

Agenda cont.

4) Tools, Equipment and Small wares in the Kitchen

Why would I use a food mill instead of a blender? Do I cut vegetables with a mandoline or play folk songs on it? Can I make pasta dough with a food processor? How do I pronounce chinois? What the heck is a tamis, anyhow? The answers to these and other burning kitchen gear questions will be answered in our tools and equipment workshop. Your chef instructor will conduct a detailed show-and-tell all! This workshop is a must for teachers transitioning to commercial tools and small wares.

3:30—5:00 pm

Breakout II

1) Molecular Gastronomy

There are many branches of food science, all of which study different aspects of food such as safety, microbiology, preservation, chemistry, engineering, physics and the like. Though until the advent of molecular gastronomy, there was no formal scientific discipline dedicated to studying the processes in regular cooking as done in the home or in a restaurant. You won't want to miss this session exploring the chemistry and physics behind the preparation of any dish and how physics and chemistry can change the face of cooking. This session will delve into the difference between the science of ingredients and the science of culinary processes.

Oysters with citrus pearls? Caramelized pineapple with espresso foam? Deep-fried Dr. Pepper? Follow us into the lab where the mad food scientists are cooking up the cuisine of tomorrow.

2) Olives Ole'

Jim Henry, Managing Director, Texas Olive Ranch and Karen Lee, Cowgirl Brands LLC and Texas Olive Ranch

3) Mozzarella Madness

Can you fondue? Do you like teeny bocconcini? Make your very own mozzarella and learn how to create a cheesy Caprese in this hands-on learning lab.

4) You be the Judge – Beef's taste comparison

Texas Beef Council will lead you through a tasting of the various types of beef and discuss the finer points of flavor between Prime and Choice, Dry aged and Wet aged, Grain finished and Grass finished just to name a few.

5:15—6:15 pm

Hotel

6:30—7:00 pm

Buses to Texas Beef Council

7:00 pm

Steakout at the Ranch

9:00 pm

Return to Hotel

Sunday, July 12

8:00—8:30 am

Continental Breakfast

8:30—9:30 am

How to Operate a Student Run Restaurant

9:30—11:00 am

Breakout I (Saturday Sessions Repeat)

11:00—12:30

Breakout II (Saturday Sessions Repeat)

12:30 pm—1:30

Keynote Luncheon presentation by

Patricia Sharpe is setting the tone for excellence at this year's conference. A renowned food and travel writer for Texas Monthly and co-editor of Texas, the first TEXAS MONTHLY statewide travel guide, Sharpe is no stranger to cuisine. Join her for an engaging presentation on the latest in industry fads and trends.