



February 12-15, 2010 Chicago, IL

- Yes, I am registering to attend the 2010 FENI Summit for \$595
Registration includes: four-day program; welcome and awards reception (no additional charge for spouses), info fair, exhibitors showcase, master classes of your choice, roundtables, breakout sessions, panel discussions, FENI and each Master Class certificate of attendance.
- I'd like to attend Master Classes ONLY for \$150.00 each
- Yes, I will attend the Welcome Reception on Friday evening February 12, 2010 (complimentary)
- Yes, I will attend the Awards Reception on Sunday evening February 14 (complimentary)
- Yes, I will have a guest for the reception(s)
___ Welcome Reception (complimentary)
___ Awards Reception (complimentary)
- Yes, I would like to receive the Continuing Education Units (CEU) credits for \$30 (flat fee)
- Yes, I would like to participate in the Chicago Culinary Tour on Monday, February 15 for a \$75 fee
- Yes, I would like to participate in the Green Tour on Friday, February 12 (complimentary)
- Yes, I would like to submit a poster board abstract for consideration by January 4
- Yes, I plan to nominate an Educator of the Year by January 4

Please add all selected for grand total \$ _____

Payment Options:

Check (make payable to FENI), purchase orders, or credit card online, via phone or fax.

- Visa MasterCard American Express

Account # _____ Exp. Date _____

Name as it appears on card _____

Signature _____

Payment/refund policy: Payment of registration fees must be received in full no later than 30 days prior to the event. Full refund unless cancellation is received less than 45 days prior to the event. Cancellations must be in writing to: FENI, Attn: Naurice Olivera 20 W. Kinzie, Suite 1200, Chicago, IL 60654 or via e-mail to nolivera@talcott.com (note: FENI Cancellation in subject line)

Name: _____ Title: _____

School/ Program/ Company: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

E-mail: _____

For more information please visit us at www.fenisummit.com or contact Naurice Olivera, nolivera@talcott.com, 800.229.1967 ext. 46

Four ways to Register:



ONLINE:
www.FENISummit.com



FAX:
(312) 849-2174,
ATTN: Naurice Olivera



MAIL:
20 W. Kinzie Ste. 1200
Chicago, IL 60654



PHONE:
Naurice Olivera
(312) 849-2220 ext. 46
(Group Discount)

Registration Form

Please select Master Classes of your choice (included in registration fee). **Limited space in Master Classes.**

SATURDAY P.M.

- Regional Italian Pasta Techniques
- Innovation: The Key to New Ideas in R&D and Beyond
- Out of the Box: Customizing Baking Mixes
- Caribbean Street Foods
- Teaching Plate Presentation
- The Art & Skill of Fondant
- Chocolate Tempering and Chocolate Decorations
- Sugar Pulling and Blowing

SUNDAY A.M.

- Food Styling and Photography, part 1
- Latin Evolution
- Teaching Fermentation
- Motivating Teams
- Dining Room Service Techniques
- Mad Scientist: Avant Garde Cuisine Unveiled
- Cuisines/Ingredients Across Cultures
- Advanced Vegetarian Techniques
- Special Occasion Cakes
- Chocolate Showpieces
- Gum Paste Flowers
- Artisan Breads

SUNDAY P.M.

- Food Styling and Photography, part 2
- Integrating Local Foods into Culinary Curricula
- Celiac: The Art and Science of Gluten-Free
- Store Room Management
- Mad Scientist: Avant Garde Cuisine Unveiled (repeat)
- The Flavors of Africa
- Explore Whole-Grain Baking with a Certified Master Baker
- The Future of Fusion
- Petits Fours
- Chocolate Tempering and Chocolate Candies
- Wedding Cake Piping and Decorating
- Designing Showpieces

**Please dress in appropriate chef attire for classes, and you will be responsible for your own knives and related tools.*

Host Hotel: Hotel Allegro Chicago 800.643.1500
www.allegrochicago.com. Mention FENI Educators Summit for group rate starting at \$99/\$109 single/double occupancy. Online reservation code: FEN

Our list of attendees is distributed to all attendees at the conference so we recommend that you use your business information instead of personal information.