



FEBRUARY 10-12, 2012 CHICAGO, IL

Yes, I am registering to attend the 2012 FENI Summit for \$595: \$ _____

Full three-day registration includes: all general-session programming, preconference seminar, Welcome Reception and Award of Excellence Reception, Exhibitors Showcase, Master Classes of your choice, FENI and Master Class certificates of attendance.

I'd like to attend Master Classes ONLY for \$150.00 each: \$ _____

Yes, I will attend the Friday Welcome Reception (complimentary)

Yes, I will attend the Saturday Awards Reception (complimentary)

Yes, I will have a guest for the reception(s)

____ Friday Welcome Reception (complimentary)

____ Saturday Award of Excellence Reception

(\$25 each for additional guests) \$ _____

Yes, I would like to receive CEU credits (\$35 flat fee) \$ _____

Yes, I will participate in the Preconference Technology Seminar (complimentary)

Please add all selected for grand total: \$ _____

PAYMENT OPTIONS:

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, 233 N. Michigan Avenue, Suite #1780, Chicago, IL 60601 or via e-mail to nolivera@talcott.com (note: FENI Cancellation in subject line)

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: FENI

Name: _____ Title: _____

School/ Program/ Company: _____

Address*: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

E-mail: _____

REGISTRATION FORM

SATURDAY AFTERNOON

- The Art of Building the Perfect Cake
- Assessment: Using a Teaching Tool to Focus Student Learning
- Petits Fours for Wedding Favors
- Mind-Mapping Issues in Modern Culinary-Arts Education
- Moroccan Cuisine
- Seafood Cookery
- Seductions of Rice Dishes
- Super Foods
- Traditional & Contemporary Tarts and Crusts

SUNDAY

(Mark ONLY ONE desired track and select classes within that track for morning and afternoon)

CULINARY/ACADEMIC TRACK

Morning

- Chinese Regional Cuisine
- Essentials of Korean Cuisine
- Meatball Workshop
- Mexican Favorites
- A Tour of Popular Social-Networking Tools and Devices

Afternoon

- Canning Workshop
- Effective Student Competitions
- Essential Nutrition for Educators
- Hors d'oeuvres Varieties
- Global Grill
- Soup's On

PASTRY & BAKING TRACK

Morning

- The Art & Science of Artisan Bread
- Chocolate Tempering and Chocolate Candies
- Embellishing Cakes with Common Tools
- Frozen Desserts
- Gum-Paste Bridal and Wedding Flowers

Afternoon

- The Art of Mixed Mediums in Cake Decorating
- Chocolate Tempering and On-Trend Chocolate Decorations
- The Discipline of Laminated Doughs and Breakfast Pastries
- Elegant Plated Desserts
- Sophisticated to Whimsical Wedding Cakes, Lollipops and Cake Pops

Select your Master Classes* (included in registration fee) *Limited space!

**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.*

For more information please visit us at www.fenisummit.com or contact Naurice Olivera, nolivera@talcott.com, 800.229.1967 ext.233

Four ways to Register:



ONLINE:
www.FENISummit.com



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



MAIL:
233 N. Michigan Ave.
Ste. 1780
Chicago, IL 60601



PHONE:
Naurice Olivera
(312) 849-2220 ext. 233
(Group Discount)