



FOODSERVICE EDUCATORS
NETWORK INTERNATIONAL

12th Annual FENI Educators Summit

February 12-15, 2010
Chicago, IL

The Culinary Educator's Premier Event for over 11 years

"An educational and networking experience not to be missed!"

Achieving Excellence in Culinary Education

- Focus workshops
- Interactive Master Classes
- Effective classroom techniques and applications
- Managing and processing information
- Networking opportunities
- Poster presentations
- Gala reception / Educator of the Year

NEW in 2010

The FENI Educators Summit, with a commitment to taking education to new heights, has expanded its culinary educational opportunities to include pastry and confectionery master classes.

Host Hotel

Hotel Allegro, Chicago
www.allegrochicago.com

Host School

Kendall College

In Cooperation With

The French Pastry School, The Cooking and Hospitality Institute of Chicago, Washburne Culinary Institute, Lexington College, Illinois Institute of Art-Chicago and more

Produced by *Chef Educator Today* magazine and Talcott Publishing

TALCOTT
P U B L I S H I N G

20 W. Kinzie, Suite 1200, Chicago, IL 60654 • 312.849.2220 • www.talcott.com

WWW.FENISUMMIT.COM

AT-A-GLANCE FENI 2010 SCHEDULE

FRIDAY, FEB. 12

3:00 p.m. – 7:00 p.m.

3:00 – 4:00 p.m.

Behind-the-scenes tour of a green and sustainable hotel kitchen (Hotel Allegro)

5:30 – 7:00 p.m.

Welcome Reception and Registration

SATURDAY, FEB. 13

8:00 a.m. – 5:00 p.m.

7:30 a.m.

Registration opens

8:00 – 9:30 a.m.

Continental Breakfast (Hotel Allegro, concurrent with Info Fair)
Welcome from emcee Candy Wallace

8:30 a.m. – 12:30 p.m.

Info Fair, Exhibits, Poster Presentations and Silent Auction to benefit For the Love of Chocolate scholarship foundation

11:30 a.m. – 12:30 p.m.

Luncheon (Hotel Allegro)

12:30 – 1:30 p.m.

Buses depart from Hotel Allegro for Master Classes at schools

1:30 – 4:30 p.m.

Master Classes

4:30 – 5:00 p.m.

Buses return to Hotel Allegro from schools

SUNDAY, FEB. 14

8:00 a.m. – 6:30 p.m.

8:00 – 9:00 a.m.

Breakfast & keynote speaker (Hotel Allegro)

9:00 – 9:30 a.m.

Buses depart from Hotel Allegro for Master Classes at schools

9:30 a.m. – 12:30 p.m.

Master Classes

12:30 – 1:45 p.m.

Lunch Break

1:45 – 4:45 p.m.

Master Classes

4:45 – 5:15 p.m.

Buses return to Hotel Allegro from schools

5:00 – 6:30 p.m.

Awards reception at Hotel Allegro

MONDAY, FEB. 15

8:00 a.m. – 3:30 p.m.

8:00 – 8:45 a.m.

Breakfast & keynote speaker (Hotel Allegro)

8:45 – 9:30 a.m.

Panel: R&D and Alternate Culinary Careers

9:30 – 11:00 a.m.

Breakout sessions (Hotel Allegro)

- The Hybridization of Education, including Podcasting
- The Mathematics of the Menu
- Speaking Across the Curriculum
- Assessment of Student Learning
- How to Teach Taste
- Fostering Communication in the Classroom
- Grant Writing

11:00 a.m. – 12:30 p.m.

Roundtable sessions (Hotel Allegro)

- TV top chefs: Lessons Learned from Culinary School
- Research Chefs Association: Trends in R&D
- Women Chefs & Restaurateurs: Careers for Women in Foodservice
- Lexington College: The Role of Hospitality in Culinary Education
- Personal & Private Chef Association: Incorporating Personal Chef Curricula
- Windy City Chefs: Today's Culinary Climate and Trends in Foodservice

12:30 – 3:30 p.m.

Chicago Culinary Tour (additional fee)

MASTER CLASSES

SATURDAY, FEB. 13

1:30 – 4:30 p.m.

Regional Italian Pasta Techniques

(lecture/demo/hands-on)

Authentic Italian cuisine requires understanding and mastering the regional variations of the pastas of Italy. This class will feature techniques and recipes for various types of pastas, as well as regional ravioli and stuffings. Participants will practice traditional hand-rolling methods as well as modern machine-rolling.

Peggy Ryan, Kendall College

Innovation: The Key to New Ideas in R&D and Beyond

(lecture/workshop)

Innovation, by definition, is breaking the rules. Connect with your students—whether their career goals are in product R&D or cutting-edge restaurant dining—by challenging them to think creatively and harness standout ideas. Attendees will break out into teams for an innovation ideation session with creative problem-solving. Learn how to capitalize on that good new idea and bring it into reality.

J. McEvoy, Kendall College

Out of the Box: Customizing Baking Mixes

(demo)

In this economy, it is important to teach students the value in value-added products. This course will demonstrate the versatility of incorporating baking mixes and ready-to-use products into baked goods. Think out of the box by using a mix, a scratch baker's close ally.

Mark Kwasigroch, Kendall College

Caribbean Street Foods

(lecture/hands-on)

Trinidadian roti, Jamaican jerk chicken, Puerto Rican alcapurias: This Master Class will showcase a cross section of typical items available from street vendors of the Caribbean. After a short lecture on the cultures and history of the Caribbean, participants will delve into creating traditional Caribbean street foods and drinks.

Chris Quirk, Kendall College

Teaching Plate Presentation

(lecture)

Plate presentations reveal a philosophy of “seeing” food. By examining different periods in recent culinary development, archetypal plate presentation patterns can be associated with professional values. Looking at presentation patterns will help chef-instructors provide greater depth to their critiques of students’ plates, as well as an applied history of chef’s work.

Elaine Sikorski, CEC, CCE, Kendall College

The Art & Skill of Fondant

(demo/hands-on)

Gain a foundation in fondant. This novice course will explore decorating techniques for rolled fondant cakes, including: covering a cake dummy with rolled fondant, embossing, embroidery, appliqué work, using molds for creating quick cake decorations, plus drapes and bows.

Laura Ragano, The French Pastry School

Chocolate Tempering and Chocolate Decorations

(demo/hands-on)

In this class, participants will practice tempering different types of chocolates. The use of molds, spray gun and cocoa butter colors will be taught, as well as cut-out decorations and silk screens. The finished pieces will be used to decorate cakes, showpieces or plated desserts.

John Kraus, The French Pastry School

Sugar Pulling and Blowing

(demo/hands-on)

Learn the science and art behind the preparation of sugar as a medium for elegant showpieces. Participants will examine the finer details and techniques behind pulling, casting and blowing sugar from a renowned master of this art form.

Sébastien Canonne, MOF, The French Pastry School

SUNDAY, FEB. 14
9:30 a.m. – 12:30 p.m.

Food Styling and Photography, part 1

(lecture/demo/hands-on)

It’s all about presentation. In the first part of this class, learn food-styling techniques, such as how to convey temperature in

food or beverages and how to handle meat and poultry. Examine the theories with examples of food-themed artwork, photography and commercial products.

Mary Valentin and Eric Futran, Kendall College

Latin Evolution

(lecture/demo/hands-on)

From Mexico to Chile, Brazil to Argentina, Latin cuisine has become one of the most exciting cooking styles in the world. In this Master Class, discuss the evolution of Latin cuisine, from 5,000 BC up to the modern/contemporary Nuevo Latino movement. Attendees will create and taste dishes that are representative of these various times in Latin food history.

Massimo Bosco, CEC, CHE, Kendall College

Teaching Fermentation

(lecture)

The techniques of fermentation, a method of transforming foods into a more flavorful and nutritious state, go back thousands of years; examples include tempeh, soy sauce and sauerkraut. This Master Class will discuss the history, microbiology and techniques of fermenting foods.

Michael Staver, Kendall College

Motivating Teams

(lecture/workshop)

Whether you are overseeing student activities or managing a foodservice operation, teamwork is essential to getting the job done. Discuss methods for motivating your team, from a chef-instructor with experience in restaurant and hotel dining as well as food retail. Then break out into teams to evaluate case studies.

Dana Cox, Kendall College

Dining Room Service Techniques

(lecture/demo)

Service is just as important as the food in a restaurant. Attendees will learn basic and advanced service techniques regarding plate service and beverage handling, as well as a tableside preparation.

Pamela Stoner, AAS, BA, CHE, Kendall College

Mad Scientist: Avant Garde Cuisine Unveiled

(lecture/demo/hands-on)

From sous vide cooking to fruit “caviar”:

This hands-on lab course will focus on the evolution of avant garde cuisine. Attendees will have the opportunity to gain insight into molecular gastronomy cooking techniques, using a foundation of classical skills and sensory techniques.

Jim McGuinness, The Cooking and Hospitality Institute of Chicago

Cuisines/Ingredients Across Cultures

(lecture/demo/hands-on)

The attitudes and tastes of the more global and knowledgeable customer set a greater expectation of balance in a professional culinarian’s repertoire. This course will explore other cultures through the understanding of global culinary heritages by tracing the origins of universal ingredients. Participants will examine foods in the context of culture, geography and history.

William Millholland, The Cooking and Hospitality Institute of Chicago

Advanced Vegetarian Techniques

(hands-on)

In this day and age, vegetarian cuisine must be as exuberant and enticing as meat dishes. Learn how to teach your students more advanced vegetarian preparations using both traditional and “molecular” techniques from a master in garde manger.

Fritz Sonnenschmidt, CMC

Special Occasion Cakes

(demo/hands-on)

Creating specialty cakes is important business in the pastry world. Learn decoration principles and techniques such as color balance, design, piping, gum paste flowers and assembly. This course will also touch on flavor and texture profiling.

Marc Seaman, The French Pastry School

Chocolate Showpieces

(demo/hands-on)

Executing an elegant and impressive chocolate showpieces begins with the right planning. Learn how to create a competition or display chocolate showpiece based on an assigned topic. Rules of design and color, template making and assembly will also be illustrated.

John Kraus, The French Pastry School

Gum Paste Flowers

(demo/hands-on)

Making gum paste from scratch provides a perfect medium for preparing a variety of cake decorations. During this class, participants will also learn how to make many different flowers, which will be artfully arranged on a wedding cake, groom's cake or special celebration cake.

Laura Ragano, The French Pastry School

Artisan Breads

(demo/hands-on)

After a technical introduction of the baking process, participants will have an opportunity to produce a broad range of breads, from pain à la bière to sweet breads. Attendees will also discuss the chemical reactions when you proof and bake, make a levain, as well as learn the perils of over-mixing and under-mixing.

*Jonathan Dendauw, Master Baker,
The French Pastry School*

**SUNDAY, FEB. 14
1:45 – 4:45 p.m.**

Food Styling and Photography, part 2

(lecture/demo/workshop)

A picture's worth a thousand bites. In the second part of this course, discuss photographic technical issues like focal point, depth of field, apertures and shutter speed. Attendees will experiment with these concepts to produce food images suitable for Web and print usage.

Mary Valentin and Eric Futran

Integrating Local Foods into Culinary Curricula

(lecture/demo/hands-on)

What is the significance of the farm-to-table movement in today's culinary industry, and how can you incorporate seasonal local foods into your own curricula? This class will discuss how to utilize seasonal foods in various course curricula, no matter what part of the country you're located in. Participants will prepare menu items that showcase a seasonal, local philosophy.

Dina Altieri, CEC, CCE, and Benjamin Browning, Kendall College

Celiac: The Art and Science of Gluten-Free

(lecture/hands-on)

In order to cook for the gluten-free dining community, a chef must first understand celiac disease, caused by an intolerance to the protein found in wheat, rye and barley. From there, conscious creativity can be employed to create delicious gluten-free cuisine, such as using rice and potato flours in baked goods and savory foods.

Renee Zonka, CEC, RD, CHE, Kendall College

Store Room Management

(demo/workshop)

Profits and losses start at the receiving door. Without proper training, invoice comprehension and constant vigilance of product quality, mistakes will be made—and the guests will suffer in the end. The class will take attendees through purchasing ethics, commodity issues, professional standards, product ID, FIFO and physical inventory practices.

John Bubala, Kendall College

Mad Scientist: Avant Garde Cuisine Unveiled (repeat)

(lecture/demo/hands-on)

From sous vide cooking to fruit "caviar": This hands-on lab course will focus on the evolution of avant garde cuisine. Attendees will have the opportunity to gain insight into molecular gastronomy cooking techniques, using a foundation of classical skills and sensory techniques.

*Jim McGuinness, The Cooking and
Hospitality Institute of Chicago*

The Flavors of Africa

(hands-on)

Delve into the diverse flavors of Africa, a continent where the exotic mingles with the familiar. From the tagines of the north and the goat and ground-nut stews of the west, to the Nigerian Akara and the peanut soup of Senegal, the dishes will introduce participants to a variety of African cultures that prize nutritionally wholesome, economical and thoroughly delicious cuisine.

Bill Reynolds, Washburne Culinary Institute

The Future of Fusion

What will be the next big trend in international foods? Delve into the flavor profiles and techniques of lesser-explored global

cuisines, like Indian and Malaysian, and see how they are being incorporated into mainstream culinary vocabulary.

Fritz Sonnenschmidt, CMC

Petits Fours

(demo/hands-on)

With an emphasis on creative production methods and decoration, learn to create an assortment of petits fours for high tea. Elements—like ganache, meringue, buttercream, citrus zest and pâte à choux—will be taught, along with how to display final product on a mignardise plate.

*Jonathan Dendauw, Master Baker,
The French Pastry School*

Chocolate Tempering and Chocolate Candies

(demo/hands-on)

What determines flavor and texture in successful chocolate candies? Learn the practices of tempering, decorating, dipping and molding chocolate. The course will also discuss efficient production techniques and shelf-life principles.

John Kraus, The French Pastry School

Wedding Cake Piping and Decorating

(demo/hands-on)

During this session, you will learn color flow, run-out, brush embroidery, lace and filigree, Lambeth-style border work and string work. Many different styles and techniques will be presented and practiced to increase your piping repertoire, sure to impress any bride-to-be client.

Marc Seaman, The French Pastry School

Designing Showpieces

(lecture)

Master the art of designing, planning and assembling showpieces for competition. In this comprehensive class, attendees will glean award-winning expertise when conceptualizing a showpiece from beginning to end.

*Sébastien Canonne, MOF, The French Pastry
School*



February 12-15, 2010 Chicago, IL

- Yes, I am registering to attend the 2010 FENI Summit for \$525.00 (\$595 after September 1st, 2009)

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, culinary tour, 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, 2010 (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 for an additional fee

- Yes, I would like to participate in the Green Tour on Friday (complimentary)

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
 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.

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.