



11th Annual

FENI EDUCATORS SUMMIT

1998-2009

February 14-17, 2009

Host School: Le Cordon Bleu College of Culinary Arts

Host Hotel: Tuscany Suites & Casino
Las Vegas, Nevada • tuscanylv.com

The 11th Annual FENI Summit features more than 40 programs on effective motivation, culinary skills, leadership development and lesson planning. The challenges educators and trainers are facing today motivating students, mastering new skills and managing classrooms are addressed by this important professional conference.

Networking opportunities and poster presentations are also a significant part of the conference, allowing attendees to share knowledge and cultivate ideas with their fellow educators.

Daniel von Rabenau, *Executive Director*



February 14-17, 2009 Las Vegas

At-A-Glance FENI 2009 Schedule

SATURDAY, FEB. 14

5:30 p.m. - 7:00 p.m.
Welcome Reception & Poster Sessions

SUNDAY, FEB. 15

8 a.m. - 5 p.m.

Continental Breakfast

Keynote: Opportunities Facing Foodservice Education Today

Keynote: A "Fireside Chat" with Chef David Burke

Panel: Trends & Issues in Culinary Education

Panel: Dining Trends from Top Vegas Chefs

Luncheon

Exhibitors Showcase

Education Roundtables

- Conducting Quantitative Research on Foodservice-Education Issues
- Prepping (and Keeping) Students for New & Emerging Careers in Foodservice
- Learning-Centered vs. Student-Centered Philosophies
- Latest Theories in Successful Baking & Pastry Education
- Improving Students' Study Skills
- Implementing a Successful Personal & Private Chef Curriculum or Professional-Development Course

MONDAY, FEB. 16

8:00 a.m. - 11:30 a.m.
Master Classes

Curriculum Development & Assessment

American Lamb: "Show Me Some Leg"

Teaching Interpersonal Communications

Culture & Cuisine

Fundamentals of Creole Cuisine

Energizing & Engaging Students: Team Learning

Emerging Foodservice Careers & Guiding Students

Sorbet-Making & Balancing

Structuring the Learning Environment: These Tools RULE

Taste of Elegance Competition & Luncheon

Sponsored by National Pork Board

1:00 p.m. - 4:30 p.m.
Master Classes

Rice: Ancient Grain in Today's Global Cuisine

Vegetable & Fruit Carving

Teaching Math-Skills Development

How to Create Powerful PowerPoint & PDF Presentations

Charcuterie: The Basics with Fritz Sonnenschmidt (novice)

Developing Character Across the Curriculum

Chocolate Candies

Fine-Tuning Taste-Sensory Perception

Culinary "Cross-Dressing" with Savory & Sweet

5:30 p.m. - 7:00 p.m.
Awards Reception

TUESDAY, FEB. 17

8:00 a.m. - 11:30 a.m.
Master Classes

Teaching Special-Needs Students

Implementing an Ecologically Sustainable Curriculum

Schema Development & Community in the Kitchen Lab

Strategic Fund-Raising & Community Involvement

Teaching Writing-Skills Development

The ACF Accreditation Process: From Start to Finish for Secondary & Postsecondary Programs

Strengths-Based Approach to Learning & Its Application to the Culinary Classroom

Informal Luncheon

1:00 p.m. - 4:30 p.m.
Master Classes

Successful Student Competitions

Creating Artistic Chocolate Displays

Student-Retention Strategies & Techniques

Developing Online Lesson Plans & Curricula

Vegetarian Classical Garde Manger with Fritz Sonnenschmidt (advanced)

Understanding & Communicating Basic Principles of Classic European & Asian Cuisines (novice)

An Immersion in Front-of-House Operations

Artisan Breadbaking (advanced)

Fine-Tuning Taste-Sensory Perception (repeated from Monday)

Please note: The FENI Summit offers a wide variety of Master Classes encompassing all levels of experience.



Host School: Le Cordon Bleu College of Culinary Arts
Host Hotel: Tuscany Suites & Casino
Las Vegas, Nevada • tuscanylv.com

Events & General Sessions Saturday, Feb. 14 5:30 - 7 p.m.

Welcome Reception

Enjoy this informal gathering of friends, peers, sponsors and FENI staff at the Tuscany Suites and Casino on Saturday evening prior to the 2009 Summit's official start on Sunday morning. FENI's Second Annual Poster Sessions will highlight this ice-breaker event, providing educational insights via successful programs and projects, with two winners being named. We'll wrap up early so attendees may enjoy dinner on their own at any of the myriad excellent restaurants on or near the world-famous Las Vegas Strip!

Sunday, Feb. 15

8 – 8:30 a.m.
Welcome and opening remarks

8:30 – 9 a.m.
Keynote: Opportunities Facing Foodservice Education Today

Presented by Mary Adolf, who leads the Educational Foundation of the National Restaurant Association based in Chicago, this inspiring presentation will set the stage for three days of professional development and networking with peers and industry leaders.

9 – 9:30 a.m.
Keynote: A 'Fireside Chat' with Chef David Burke
Insights from one of the foodservice industry's top chefs and culinary innovators, interviewed "fireside chat"-style by *Chef Educator Today* magazine and *ChefEdToday.com*.

9:30 – 10:45 a.m.
Panel: Trends and Issues in Culinary Education
Four directors of leading culinary programs nationwide will address issues facing modern foodservice education such as recruitment and retention, placement, changing paradigms in classroom instruction, new education-delivery methods and technologies and more.

11 a.m. – 12:15 p.m.
Panel: Dining Trends from Top Vegas Chefs
Las Vegas has become the dining mecca of the world, and its chefs have their collective finger on the pulse of Americans' wants. Here, four of Vegas' top culinarians reveal emerging cuisines and flavors and what it means today to meet greater expectations and shifting customer demands. Panelists will also discuss prevailing industry issues such as sourcing, finding and keeping qualified labor, and resourcefulness in maintaining quality and titillating diners in the current economic and political climate.

12:15 – 1:30 p.m. Luncheon

1:30 – 5 p.m.
Exhibitors Showcase

FENI's annual tradeshow highlights innovations in products and services that cater to the unique needs of foodservice educators.

3:30 – 5 p.m.
Education Roundtables

Launched at the 10th Anniversary FENI Summit last year, this successful program returns in 2009 to provide engaging, informal platforms for interaction with expert discussion leaders. Topics will include:

- Conducting Quantitative Research on Foodservice-Education Issues
- Learning-Centered vs. Student-Centered Philosophies
- Latest Theories in Successful Baking & Pastry Education
- Implementing a Successful Personal & Private Chef Curriculum or Professional-Development Course
- Improving Students' Study Skills

Monday, Feb. 16 Master Classes Morning Master Classes 8:00 a.m. - 11:30 a.m.

Curriculum Development & Assessment

Presenter: Heinz Lauer, CEC, CCE, CFBE, CCP, Le Cordon Bleu College of Culinary Arts-Las Vegas
(lecture/workshop)

This workshop will provide guidance to educators on developing standards of excellence throughout the curriculum in order to maintain recorded compliance on state and national levels. Developing assessment of student-learning outcomes throughout the curriculum will be the focus of this class, delivered by an established authority on the subject.

American Lamb: "Show Me Some Leg"

Presenter: Mark DiNittis, Johnson & Wales University, Denver
Sponsored by American Lamb Board
(hands-on/interactive)

In this two-pronged, half-day Master Class, participants will fabricate a leg of American Lamb and then create flavorful classical and modern dishes representing cultures from around the world. You'll learn about this diverse and economical cut of lamb while exploring the ingredients and cooking methods of major cuisines, from Irish stew to Mediterranean appetizers.

Teaching Interpersonal Communications

Presenter: Sheri Lang, Le Cordon Bleu College of Culinary Arts-Las Vegas
(lecture/workshop)

One of the biggest issues facing students is mastering the art of communicating with their peers, their mentors, their families and their employers. An established expert on breaking down communication barriers will deliver tools that teachers can use to promote effective communication among their students.

Applications in Culture & Cuisine

Presenter: Dr. Jean Hertzman, CCE, University of Nevada-Las Vegas
(lecture/workshop)

As international foodways continue to shape American dining, an expert focuses on the importance of teaching students how to understand and appreciate the influences—historical, religious, topographical, political, etc.—that shape modern cuisines around the world and, by extension, the cuisines of the United States.

Fundamentals of Creole Cuisine

Presenter: Vance C. Roux, CCC, CCE, Delgado Community College, New Orleans
(hands-on/interactive)

Creole cuisine, which is fundamentally unique from Cajun cuisine, has enjoyed a popularity boom in the last 10 years, resulting in countless cookbooks, cooking shows and restaurants in all regions of the United States. This hands-on Master Class will teach the foundations of Creole cuisine and explore its impact on American food culture.

Energizing and Engaging Students: Team Learning—a Powerful Teaching Tool

Presenter: Dr. Jerald Chesser, CEC, FMP, CCE, AAC, California State Polytechnic University, Pomona
(lecture/workshop)

Teaching is not just the presentation of information and supervision of practice; it is the motivation of each student to actively seek knowledge. Team learning is a vehicle for dialogue and the exchange of ideas. Participants will reinforce and improve their teaching and course-development techniques, leaving this workshop with the tools and a plan for incorporating team learning into their teaching.

Emerging Foodservice Careers and Guiding Students

Presenter: Irena Chalmers, The Culinary Institute of America, and author, Food Jobs: 150 Great JOBS for Culinary Students, Career Changers and FOOD Lovers

Recession or not, the food industry is snowballing, growing rapidly with no sign of slowing. Interest in cooking in, dining out and other culinary and gustatory pursuits has elevated the foodservice industry to the nation's largest private-sector employer. Today, culinary careers are as varied as they are fascinating—the challenge to the educator is helping students both find one that's a good fit and embark on that delicious track.

Sorbet-Making and Balancing (novice)

Presenter: Jacquy Pfeiffer, Master Pastry Chef, French Pastry School, Chicago
(demonstration)

Chef Jacquy Pfeiffer will guide you through the intricate science of sorbet making, discussing the balancing of flavors and

textures while teaching you the role each of your senses plays in developing a balanced sorbet. Chef Pfeiffer will share his expertise and cover a great deal of technology and production methods, and will help you understand technology, application and techniques in troubleshooting. This Master Class will allow you to experience sorbet from every artistic and scientific angle.

Structuring the Learning Environment: These Tools RULE

Presenter: Michelle Lucas, CEC, CCC, CHE, Orlando Culinary Academy
Chef Michelle Lucas, a popular annual FENI presenter, returns to the Summit to deliver her expertise on classroom management and discipline. High-school and postsecondary educators who wish to maximize education delivery in class will want to attend.

Taste of Elegance Competition & Luncheon

Sponsored by National Pork Board

Monday Afternoon Master Classes

1:00 p.m. - 4:30 p.m.

Rice: Ancient Grain in Today's Global Cuisine

Sponsored by USA Rice Federation

(hands-on/interactive)

No grain in history is as prominent in cuisines around the world as rice. This workshop explores many varieties of rice (white, aromatics, whole-grain brown rice), preparation methods and cooking techniques essential in preparing the most famous international rice dishes, from pilaf to paella, risotto, sushi and more. This Master Class will demonstrate principles of rice cookery in a way that is easy to share with students and use in foodservice kitchens. You will also receive a complimentary copy of "U.S. Rice in the Culinary Classroom," a teaching manual for educators and foodservice professionals.

Vegetable & Fruit Carving Made Easy

Presenter: Chanh Boupha, Le Cordon Bleu College of Culinary Arts-Las Vegas

(hands-on/interactive)

Join instructor Chanh Boupha in creating beautiful floral and other designs from fruits and vegetables using handheld tools. Boupha brings his 30 years of experience to this Master Class designed to teach simple carving techniques to attendees, who can take what they learn back to their classrooms.

Teaching Math-Skills Development

Presenter: Susan Sharp, Le Cordon Bleu College of Culinary Arts-Las Vegas

(lecture/workshop)

Master the communication of basic math principles as they apply to costing, yield tests and recipe conversions. Be able to develop a system to teach students the easiest, most-efficient ways to learn culinary math through the help of some simple, basic formulas.

How to Create Powerful PowerPoint & PDF Presentations

Presenter: Kendell Hoyer, Le Cordon Bleu College of Culinary Arts-Las Vegas
(hands-on/interactive)

Learn to create your own visually stimulating and student-friendly PowerPoint and PDF files to augment your instruction and engage students' interest more effectively.

Charcuterie: The Basics (novice)

Presenter: Fritz Sonnenschmidt, CMC

Back by popular demand: Certified Master Chef Fritz Sonnenschmidt will teach this hands-on class, specifically geared toward teachers who wish to understand the fundamentals of charcuterie, particularly the making of sausages, pâtés and accompaniments. (Limited to 18 participants.)

Developing Character Across the Curriculum

Presenter: Dr. Jerald Chesser, CEC, FMP, CCE, AAC, California State Polytechnic University, Pomona

(lecture/workshop)

Today's classroom is a primary point of development of the student beyond academics. This workshop will delve into the issues of ethics, diversity and character development in the classroom. The role of the instructor as a positive force in the student's character development will be explored. Participants will review and discuss techniques for becoming positive role models for students in today's educational environment, and will leave this workshop with the tools to make a difference for their students.

Chocolate Candies (advanced)

Presenter: Jacqy Pfeiffer, Master Pastry Chef, French Pastry School, Chicago

(demonstration)

Explore the world of chocolate with Chef Jacqy Pfeiffer as he shares with you the science behind chocolate candies. Chef Pfeiffer will reveal the secrets behind producing smooth ganache fillings and shiny chocolate shells. You will learn the basics to chocolate candies including a range of ganache-filled chocolates, gianduja creams and chocolates with fruits and nuts. In this demonstration, you will learn how to compose a chocolate candy with a complexity of textures and flavor profiles.

Fine-Tuning Taste-Sensory Perception

Presenter: Steve Morey, Le Cordon Bleu College of Culinary Arts-Las Vegas

(lecture/tasting)

Hone your five taste senses by understanding the physiology of our taste buds and how they interact with the brain to perceive sour, sweet, salty, bitter and umami. This class will explore and break down everything we taste and instruct on how to help students enhance their own tasting ability.

Culinary "Cross-Dressing" with Savory & Sweet

Presenter: David Kellaway, CMC, Station Casinos and Red Rock Casino Resort Spa, Las Vegas

How to describe a mushroom charlotte? A savory application with a classically sweet technique. In this hands-on master class, a Certified Master Chef will work with participants to explore how diners' perceptions and imaginations can be stretched ever so slightly in flavorful, intriguing ways.

Awards Reception 5:30-7:00 p.m.

Tuesday, Feb. 17 Master Classes **Morning Master Classes 8:00 a.m. - 11:30 a.m.**

Teaching Special-Needs Students

Presenter: Jan Meigs, Le Cordon Bleu College of Culinary Arts-Las Vegas
(lecture/workshop)

Our classrooms include different types of students, many who are learning-challenged because of special needs. This class will unveil how to understand and work with special-needs students while developing positive strategies and opportunities for their success.

Implementing an Ecologically Sustainable Curriculum

Presenter: Christopher Koetke, CEC, CCE, Kendall College School of Culinary Arts, Chicago

(lecture/workshop)

Preparing students for a world that is becoming more environmentally sustainable in response to global climate change has never been more important, particularly in the realm of foodservice. Instruction will focus on implementing such programs as recycling, composting, local sourcing and communicating a field-to-plate philosophy while reducing your program's own carbon footprint.

Schema Development & Community in the Kitchen Lab

Presenter: Michelle Lucas, CEC, CCC, CHE, Orlando Culinary Academy

This Master Class will discuss tools that facilitate how students learn and how educators can help better assist student learning, as well as how to develop community in the classroom-kitchen.

Strategic Fund-Raising & Community Involvement

Presenter: Heinz Lauer, CEC, CCE, CFBE, CCP, Le Cordon Bleu College of Culinary Arts-Las Vegas

(lecture/workshop)

At some programs, "giving back" to the community is a mandatory part of the curriculum. And virtually every program is in need of raising monies outside their budgets. How to do either, or both? This Master Class will focus on building successful, brand-building events that engage students, influence the surrounding community, and raise much-needed funds for financing student excursions, hosting guest chefs, etc.

Teaching Writing-Skills Development

Presenter: Vivian Cadbury, The Culinary Institute of America, and author, A Taste for Writing: Composition for Culinarians (Delmar Cengage Learning)

(lecture/workshop)

An acclaimed author and professor of writing will teach best practices in delivering clear and concise writing and grammar concepts while inspiring students to communicate effectively with their world via the written word.

The ACF Accreditation Process: From Start to Finish for Secondary and Postsecondary Programs

Presenter: Candice Childers, American Culinary Federation, St. Augustine, Fla.

(lecture/workshop)

If your program is considering applying for accreditation by ACF, this class will help you understand the process of how to go about earning it. Learn (1) how ACF evaluates programs, facilities and faculty, (2) how to complete the necessary paperwork, and (3) the importance of ACF accreditation to your marketing and recruitment efforts.

Strengths-Based Approach to Learning and Its Application to the Culinary Classroom

Presenter: David Edens, California School of Culinary Arts, Pasadena
(lecture)

Strengths-based learning is an approach that is gaining interest at schools, both in the secondary and postsecondary levels. Strengths-based programs, especially in college-success courses, have been shown to increase student retention and improve student success. Through a combination of lecture, group dialogue and individual work, information will be reinforced with group and individual activities.

Shuttle provided from hotel to the school

Tuesday Afternoon Master Classes

1:00 p.m. - 4:30 p.m.

Successful Student Competitions

Presenter: Steve Santor, Le Cordon Bleu College of Culinary Arts-Las Vegas
(hands-on/interactive)

The benefits of student culinary competitions are many, and this Master Class will instruct on a variety of platforms that teach application and help students to measure the success of their learning through individual and group competing. Preparing for state, regional, national and international competitions will also be discussed.

Creating Artistic Chocolate Displays (advanced)

Presenter: Brenda Villatoro, Le Cordon Bleu College of Culinary Arts-Las Vegas
(hands-on/interactive)

Learn how to create your own exquisite chocolate centerpieces working side by side with an expert chocolate artist, who returns to FENI after delivering a very successful Master Class in 2008.

Student-Retention Strategies & Techniques

Chris Moderson, Le Cordon Bleu College of Culinary Arts-Las Vegas
(lecture/workshop)

It's sometimes said that 10 years from now, only 13% of current enrollees will still be employed in foodservice. What's driving tomorrow's foodservice professionals to seek careers other than the one they trained for? And how might the industry keep them? Moreover, how can training programs maintain the students they already have, and help guide them successfully to graduation and, hopefully, a lifelong, fulfilling career in foodservice? This Master Class specifically designed for chairs, deans and directors will examine the reasons that students drop out of training early, and help provide assessment tools for programs to better prepare prospective students to embrace a goal they can stick with.

Developing Online Lesson Plans & Curricula

Presenter: Kendell Hoyer, Le Cordon Bleu College of Culinary Arts-Las Vegas
(hands-on/interactive)

If you think culinary arts can't be taught online, most educators would probably agree. But many components of the curriculum can come out of the kitchen lab, freeing up valuable time to teach cooking fundamentals. Through this class, participants will learn how to create powerful learning content using a variety of Web-based tools that enhance students' critical thinking skills, as well as how to encourage student-teacher interaction via online education delivery.

Vegetarian Classical Garde Manger (advanced)

Presenter: Fritz Sonnenschmidt, CMC

With the resurgence of popularity in garde manger coupled with an increasing number of vegetarian diners, soy-based and other meat analogs have a new place in the cold kitchen. Work side by side with a Certified Master Chef who will teach how to create pâtés, sausages and other garde-manger items that taste every bit as good as their meaty counterparts—yet are vegetarian. (Limited to 18 participants)

Understanding & Communicating Basic Principles of Classic European & Asian Cuisines (novice)

Presenter: Lawrence Watson, Le Cordon Bleu College of Culinary Arts-Las Vegas
(hands-on/interactive)

This fundamentals Master Class will help high-school teachers, in particular, understand and be able to communicate effectively the evolution of modern cuisine beginning with classical European and Asian cookery. Participants will work with a variety of foodstuffs to create "core" dishes to appreciate why they endure over time, influencing other cuisines throughout history.

An Immersion in Front-of-House Operations

Presenter: Claude Cevasco, Le Cordon Bleu College of Culinary Arts-Las Vegas
(hands-on/interactive)

From service styles to tabletop presentation to communicating ultimate hospitality to the guest, this master class conducted in the college's highly Zagat-rated Café Bleu will instruct on the finer points of front-of-house operations to fit all foodservice environments.

Artisan Breadbaking (advanced)

Presenter: Estella Kelly, Le Cordon Bleu College of Culinary Arts-Las Vegas
(hands-on/interactive)

From one dough emerges myriad bread types that every prospective baker should master. This hands-on Master Class will allow participants to work side by side with an established breads expert to create singular masterpieces. Instructors will take home the principles of artisan bread-baking to share with their students.

Fine-Tuning Taste-Sensory Perception

(repeated from Monday)

Registration Form

Please select four Master Classes (included in registration fee). Limited space in Master Classes. Master Classes are 3.5 hours. Mornings from 8-11:30 a.m. and afternoons from 1-4:30 p.m. Individual classes optional for \$85.00 each.

- Yes, I am registering to attend the 2009 FENI Summit for \$595
Registration includes: general session, four Master Classes of your choice, conference and class certificate of attendance and receptions
- I'd like to attend the FENI Summit for \$395
This does not include Master Classes
- Yes, my registration is part of a group of 4 or more \$550
- I'd like to sign up for Master Classes for \$85 each
- Yes, I will attend the Welcome Reception Saturday evening
- Yes, I will attend the Awards Reception Monday Evening
- Yes, I will have a guest for the reception(s)
 _____ Welcome Reception \$35 _____ Awards Reception \$35
- Yes, I would like to receive the CEU credits for \$20 (flat fee)

Please add all selected for grand total \$ _____

Discount of \$45 off registration fee prior to November 1, 2008

Payment Options:

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

Visa MasterCard American Express Discover

Act # _____ 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 event. Full refund unless cancellation is received less than 45 days prior to the event. Cancellations must be in writing to:
 Attn: Naurice Olivera 20 W. Kinzie Ste. 1200, Chicago, IL 60654
 or via e-mail to nolivera@talcott.com*

Host hotel: Tuscany Suites & Casino 877.887.2261 Group rate code: FENI. Rates are \$85 per guestroom, per night Sunday-Thursday, \$135 per guestroom, per night Friday and Saturday, single or double occupancy. Hotel group rates are available until January 12, 2009.

Name: _____ Title: _____

School/Program/Company: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

E-mail: _____

Our list of attendees is distributed to all attendees at the conference, we recommend you use your business info, not personal info.

For more information please visit us at www.FENI.org or contact: Naurice Olivera, nolivera@talcott.com, 1-800-229-1967x46

Monday Morning Classes

- Curriculum Development & Assessment
- American Lamb: "Show Me Some Leg"
- Teaching Interpersonal Communications
- Culture & Cuisine
- Fundamental of Creole Cuisine
- Energizing and Engaging Students: Team Learning
- Emerging Foodservice Careers & Guiding Students
- Sorbet-Making & Balancing
- Structuring the Learning Environment

Monday Afternoon Classes

- Rice: Ancient Grain in Today's Global Cuisine
- Vegetable & Fruit Carving
- Teaching Math-Skills Development
- How to Create Powerful PowerPoint & PDF Presentations
- Charcuterie: the Basics
- Developing Character across the Curriculum
- Chocolate Candies
- Fine-Tuning Taste-Sensory Perception
- Culinary "Cross-Dressing"

Tuesday Morning Classes

- Teaching Special-Needs Students
- Implementing an Ecologically Sustainable Curriculum
- Schema Development & Community
- Strategic Fund-Raising & Community Involvement
- Teaching Writing-Skills Development
- The ACF Accreditation Process
- Strengths-Based Approach to Learning and Its Application

Tuesday Afternoon Classes

- Successful Student Competitions
- Creating Artistic Chocolate Displays
- Student-Retention Strategies & Techniques
- Developing Online Lesson Plans & Curricula
- Vegetarian Classical Garde Manger
- Understanding & Communicating Basic Principles of Classic European & Asian Cuisines
- An Immersion in Front-of-House Operations
- Artisan Breadbaking
- Fine-Tuning Taste-Sensory Perception

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Four ways to Register:



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 (312) 849-2174



Online:
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