

THE CENTER FOR THE ADVANCEMENT OF FOODSERVICE EDUCATION

DESSERT TRENDS WORKSHOP OCTOBER 16-18, 2015 HOSTED BY TRIDENT TECHNICAL COLLEGE CHARLESTON, SOUTH CAROLINA

Friday, October 16

9-3 p.m. (Optional/requires separate registration)
The Art of Artisan Breadmaking

When learning to bake with Chef David Vagasky, CWPC of the Culinary Institute of Charleston, you can enjoy the aroma of freshly baked bread, as well as obtain an appreciation for the taste of a warm slice of your personally made bread, topped with tomatoes, basil and a drizzle of quality olive oil.

The class will be at the Palmer Campus (downtown Charleston) in Bakeshop 166. Attendees are required to wear chef uniform or long pants, short sleeve top, and closed-toe shoes. You will make French batards, Focaccia, Ciabatta with stiff biga, and Roasted Potato Bread with Pate Fermentee.

Attendees will be responsible for their own transportation to and from the downtown campus. Car pools can be arranged. The Dessert Trends Workshop begins at 4:30 p.m. at the N. Charleston Campus, near the airport/hotel.

DESSERT TRENDS WORKSHOP:

FRIDAY, OCTOBER 16

4PM	Transportation from the Doubletree to the N. Charleston Campus.
4:30PM	Presentation by Kami Smith, CEPC, Dawn Foods on Dessert Trends
5:30-6:30PM	Presentation by Bernd and Armin Gronert, Pairing Chocolate and Cheese
6:30-8PM	Reception. Attendees will also pick up jackets/tool kits/gift bags
8:15PM	Transportation back to Doubletree

Saturday, October 17

Breakfast at the hotel

8:00 AM Transportation to Palmer Campus

8:45-9:30AM Presentation by Daniel Pliska, CEPC in amphitheater.
"What's Old is New Again"

Signature desserts and pastries are more popular than ever! Even amidst the current age of molecular gastronomy and world cuisine, one thing remains certain—all great desserts and pastries are based on fundamental techniques and proven formulas. In this seminar Chef Daniel will share several techniques and formulas, along with advice from some of the country's top pastry chefs, for building signature desserts based on time-honored techniques and formulas.

9:30-11:45AM Lab work

11:45-12:30PM Lunch

12:45-2:30AM Presentation by Claire Chapman and Lab Work
"Savory Desserts"

Desserts do not have to be all about the sugar. In this session, Chef Chapman will delve into blurring the line between and sweet savory by incorporating different vegetables, cheeses, herbs, and salt into composed desserts.

3-5PM Presentation by M. Kelly Wilson, CEPC and Lab Work
"Sweet Side of the Street"

Street foods, food truck fare, and fair foods are all about indulgence, comfort, and mobility. Learn to make your own on-the-go desserts on the sweet side of the street.

5:15PM Transportation from Palmer Campus to Doubletree

Free Evening

Sunday, October 18

Breakfast at the hotel

8:15 AM Transportation from Doubletree to N. Charleston campus

8:45-11:30AM Presentation by Claire Chapman and Lab Work
"Gluten Free Baking"

Wheat gluten is vital to so many desserts. However, an increasing number of Americans are sensitive to this protein. This course will identify important flour substitutes in addition to giving hands-on practice with making and using gluten-free flour blends.

11:30-12:15PM Lunch

12:30-3:30PM Presentation by M. Kelly Wilson, CEPC and Lab Work
"We're Jammin'!"

Hot trends in the culinary world include practicing sustainability and locavorism. But what do you do with all those wonderful, locally-grown fruits and vegetables? Canning is the answer. Using fresh produce, attendees will jar their own preserves while learning about correct procedures and food safety practices.

3:30PM Evaluations, Wrap Up, Certificates Handed Out

3:45PM Transportation to DoubleTree Hotel

- Please note: the Palmer Campus is downtown Charleston. We will be there on Saturday only. There is parking available or you will ride the bus provided by CAFÉ
- The N. Charleston Campus is a few minutes from the hotel and the airport. We will be there on Friday afternoon and all day Sunday.
- On the registration form we are asking about carpooling as a possible option to some of the bus reservations. This is for planning purposes only.
- If you sign up for the Artisan Breadbaking course all day Friday, you are responsible for your own transportation to/from the Palmer campus. CAFÉ can help with carpooling information.