

Tentative Agenda
Deans and Directors Retreat
February 20-22, 2015
Hosted at Kendall College

MEASUREMENTS OF SUCCESS

Friday, February 20

6:30-7:30 p.m. (Optional) Welcome Reception
TBD

Saturday, February 21

8:15 a.m. Transport from hotel to Kendall

9 a.m. Ari Weinzweig, "Building a Great Business"

The emphasis of Mr. Weinzweig's approach to building a great business is to begin with a vision and includes tips on managing ourselves.

Ari Weinzweig is CEO and co-founding partner of Zingerman's in Ann Arbor, Michigan. The Zingerman's Community of Businesses (ZCoB) has annual sales approaching \$50 million and includes Zingerman's Delicatessen, Zingerman's Bakehouse, Zingerman's Creamery, Zingerman's Mail Order, Zingerman's Coffee Company, Zingerman's Roadhouse, Zingerman's Candy Manufactory, Cornman Farms and ZingTrain--a training company that shares Zingerman's approach to business with like-minded organizations from around the world. ZingTrain offers a variety of management training seminars in Ann Arbor, as well as customized workshops and presentations at client sites.

12:30-1:30 p.m. Lunch

1:30-2:30 p.m. Joe D'Allesandro, "Building a Team"

Joe D'Alessandro from Strategic Hospitality Search firm will lead a discussion in "Building a Team" based on his many years in the kitchen, and as a hospitality recruiter. His approach to effective team management is to learn how to lead and he will share his view of effective management systems with the attendees

3-4:30 p.m. Group A
Paul Sorgule, "Building a Brand"

Chef Sorgule is the founder and president of a restaurant and culinary school consulting firm: *Harvest America Ventures, LLC* (www.harvestamericaventures.com), providing menu-planning, systems

development, training and quality assessment for restaurants, hotels and resorts and assistance in curriculum development and faculty training for secondary and post-secondary institutions.

Chef Sorgule has served as former Executive Chef of the *Mirror Lake Inn*, helping to bring the fourth diamond recognition for the Inn's restaurant – *The View*. He held the position of Dean of Culinary Arts at *Paul Smith's College* for 26 years and most recently - Vice President for Culinary Education at the *New England Culinary Institute*.

Group B
LiveText Presenter, "Building on-line Assessments"

4:45 p.m. Bus back to hotel

Sunday, February 22

8:15 a.m. Bus to Kendall College

9 a.m. Chef Rick Tramonto, "Re-Building Ourselves"

For eleven years, Rick Tramonto was executive chef and founding partner at Chicago's world-renowned four-star restaurant Tru, a Relais Chateaux property, in partnership with Rich Melman of Lettuce Entertain You Enterprises. Tramonto is president and culinary director of Tramonto Cuisine, Inc., which developed Tramonto's Steak & Seafood and Osteria di Tramonto

Tramonto is an accomplished author with eight titles to his credit: His memoir, *Scars of a Chef*, was published in 2011. His cookbooks include: *Steak with Friends*; *Osteria*; *Fantastico!*; *Tru*; *Amuse-Bouche*; *Butter Sugar Flour Eggs*; *American Brasserie* (finalist for the Julia Child Cookbook Awards)

10:15-11:45a.m. Group A and Group B Repeated

11:45 – 12:45 p.m. Dr. Frank Costantino, Monroe College and Peter Sproul, CEC, Utah Valley University, "Building Faculty Strengths"

Two Deans will discuss how to motivate faculty as well as dealing with the challenge of adjuncts.

12:45-1:30 p.m. Lunch

2 p.m. Bus back to hotel