

**FRONT OF THE HOUSE NATIONAL
SYMPOSIUM
AGENDA**

MARCH 5-7, 2010

March 5, 2010

5 p.m. Vegas	Hotel pick ups to LCB Las Vegas	1:30-2:15	Special Presentation by Elizabeth Blau, known as the Restaurant Queen of Las Vegas
5:30 -6:30	Water in Fine Dining, Chris Koetke, Pellegrino The Cheese Course, Sara Hill, Wisconsin Milk Marketing Board	2:30-3:30 Issue	Wrestling with the Diversity FOH/BOH communications Lucy Reyna Howell, Le Cordon Bleu, Las Vegas
6:30-7:30	Reception hosted by Le Cordon Bleu Sponsored by Sweet Cherries and Alaska Seafood Marketing Institute	3:30-4:30	Educational Presentation The In-box Project, a real life simulation for your classroom, David Landau, Le Cordon Bleu, Scottsdale, AZ
7:45 p.m.	Bus back to hotels		

March 6, 2010

8 a.m.	Hotel pick ups	4:45 p.m.	Return to the Hotels
8:30 a.m.	Breakfast at LCB		

9:15-10 a.m.	Keynote Bernard Martinage, President/Founder Federation of Dining Room Professionals	<u>March 7, 2010</u>	Breakfast on your own
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10:15-11:15	Educational Presentation Tips and Tricks to Keep your Students Engaged, Deet Gilbert, Catherine Rabb, Johnson & Wales University, Charlotte, NC	TBD	Pick up from Doubletree Hotel 10-noon Tour of Aria at CityCenter on the Strip
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11:15-12	Seasonal Bar Chef Concepts— Francesco Lafranconi, Nat'l Dir. of Mixology & Spirits Educator, Southern Wine & Spirits of America		
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12-1:30 p.m. Avocados	Lunch, sponsored by Hass Tableside Prep demonstration and educational lesson plan, Steve Grand Pre, Kendall College		
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