

THE LATIN EVENT

OCTOBER 22-24, 2010

HOSTED BY

JOHNSON & WALES UNIVERSITY/N. MIAMI AND

THE CENTER FOR THE ADVANCEMENT OF FOODSERVICE EDUCATION (CAFÉ)

TENTATIVE AGENDA

Friday, October 22, 2010

- 4 p.m. Transportation from the Newport Hotel to JWU
- 4:30-5:30 p.m. Introduction to the Latin Cuisine Scene in America
Special Guest Speaker TBA
- 5:30-6:30 p.m. Mexican-style Cheeses Pairings
Presented by Chef Jorge de la Torre, JWU/Denver
- 6:30-8 p.m. Reception and Recipe Evaluations
- 8:15 p.m. Return to Hotel

Saturday, October 23, 2010

- 7:30 a.m. Transportation from the Newport Hotel to JWU
- 8-8:45 a.m. Featured Breakfast
- 9-10 a.m. Foods and Dishes from Peru and Brazil
Presented by Master Chef Steve Jilleba/Unilever Foodsolutions
- 10-12 p.m. Hands on Kitchen Preparations of foods from Peru and Brazil
- 12-1 p.m. Recipe Evaluations and lunch
- 1-3 p.m. Green Bananas and Hairy Roots: Staple Starches of the Sub-Sahara
Diaspora and the Caribbean
Presented by Dr. Patricia Wilson, JWU/N. Miami

3:30-5:30 p.m. Latin Pastries featuring Sweet potato flan, coconut and cinnamon ternbleque,
And guava ponke
Presented by Chef Gian Flores, JWU/N. Miami

5:45 p.m. Return to the hotel

Sunday, October 24, 2010

7:45 a.m. Bus pick up at hotel, including a continental breakfast en-route

9-12:30 p.m. Tour of Fruit & Spice Park in Redlands, Florida, including chef's demo
And lunch

2:00 p.m. Arrival back at hotel