





Gerry Fernandez, Multicultural Foodservice & Hospitality Alliance



Graham Kerr, Kerr Corporation Keynote: "The Restaurant Menu in 2020"



John Folse, CEC, Chef John Folse & Company Keynote: "The R'evolution in Restaurants"

CAFÉ'S 7th-ANNUAL LEADERSHIP CONFERENCE June 23-25, 2011

Hosted by Johnson & Wales University, Providence, R.I.

Join your colleagues this summer at one of the premiere culinary-arts programs in North America! If you've not visited Johnson & Wales University's flagship campus in Providence, R.I., in the last couple of years, you're in for a treat.

PLUS! Enjoy a wealth of meaningful, career-building master classes ... be inspired by movers and shakers in the culinary and hospitality industries ... learn best practices in the culinary-arts classroom from leading experts ... and enjoy the tastes, sights, aromas and sounds of one of America's greatest food cities.

Your full registration includes:

First-ever Culinary Education Symposium or up to two Master Classes; 2 breakfasts; 2 lunches; refreshment breaks;

NEW! One-Day Culinary Education Symposium Thursday, June 23

Presentations and discussions on best practices as they relate to the foodservice classroom. Areas to be covered: teaching, assessment, technology and program development. (Fee of \$75 unless registered for the Leadership Conference)

Master Classes on Thursday, June 23 Morning ...

"Learning through Artifacts: The Use of Historic Menus and Objects in the Classroom," Culinary Arts Museum Chocolate Demo Sous Vide/Molecular Gastronomy Demo

Afternoon ...

"Hot Asian Cuisines"
Beer & Cheese Pairing
"Healthy and Delicious Italian"

opening night awards reception; complete general-session programming; choice of breakout session; roundtable discussions; annual Info Fair; all educational materials; and continuing-education hours from the American Culinary Federation.

Register by May 1, 2011, to maximize your savings! Discounts awarded to multiple registrants from the same school. See the reverse of this form for complete registration information or register and pay online at www. CafeMeetingPlace.com.

Exciting Breakout Sessions

Track 1: "Technology—What's New? What's Working? What's Next?"

Track 2: "Diversity and the Changing Faces of Our Students and the Industry" with Gerry Fernandez, Multicultural Foodservice & Hospitality Alliance, and Maureen Pothier, MBA, CEC, Johnson & Wales University's College of Culinary Arts and Women Chefs & Restaurateurs

PLUS Much More!

Trendsetters Panel Presentations
Picnic Lunch "Under the Tent"
Optional Guided Tours of Providence and Newport
(additional nominal fee; see the back of this form)





REGISTRATION for 7th-Annual CAFÉ Leadership Conference

Mail to: CAFÉ, 959 Melvin Road, Annapolis, MD 21403 **Breakout Sessions** Fax to: (410) 263-3110 Friday, June 24 from 3 to 4:30 p.m. Choose one per session. Register online at: www.CafeMeetingPlace.com You will receive a confirmation and, if applicable, an in-Track 1, Technology: What's New? voice within 10 days. Please contact the CAFÉ office if you What's Working? What's Next? do not receive your confirmation at (410) 268-5542 Track 2, Diversity and the Changing Faces of our Students and Industry Title_____ **Payment** School Mailing Addess_____ The registration fee includes two master classes or Culinary Education Symposium, opening awards reception, two City, State, Zip_____ breakfasts, two lunches and conference materials. ACF Con-Home Mailing Address_____ tinuing Education Hours are included in the fee. City_____ _____State____ Zip_____ By May 1, 2011 School Phone #_____Home Phone #_____ \$399 Registration Fee (\$360 for each add'l from same school) \$ Fax #____Email After May 1, 2011 \$499 registration fee (\$450 for each add'l from same school) \$____ **Master Classes OR All-Day Best Practices Symposium** JWU CEUs @ \$20 Thursday, June 23. Choose one morning class (9-11 a.m.) and/or one afternoon class (1-3 p.m.) à la carte Culinary Education Symposium @ \$75 Morning classes: (included in full registration) Chocolate Demo ___ Culinary Arts Museum Tour Optional Guided Tours (Saturday, June 25, 1-4 p.m.) ___ Sous Vide/Molecular Gastronomy Demo Newport Mansions @ \$25 • Federal Hill Restaurant Tour @ \$35 Afternoon classes: • East Side of Providence @ \$30 ___ Beer & Cheese Pairing ___ Healthy and Delicious Italian Total ___ Hot Asian Cuisines Check one method of payment (Note: lower registration fee may be guaranteed at your time of Best Practices Symposium registration if confirmed by a purchase order or credit card) ___Check enclosed ___Purchase order enclosed ___MC ___Visa ___Bill me Card #_____ Expiration Security code_____

Host Hotel

Providence Biltmore (401) 421-0700 www.providencebiltmore.com Ask for the CAFÉ rate: Junior Suite Two California Kings, \$109 per night, plus taxes PARKING: \$26 per day

CUT-OFF: 6/2/2011

Located in the heart of downtown Providence, less than four blocks from Johnson & Wales University. From TF Green International Airport (PVD): Shuttle service is available (\$11 cash per person) from outside the baggage-claim area, on the hour from 5 a.m. to 5 p.m. daily. Taxis from the airport to the hotel range \$25 - \$30.

Continuing Education Units

Signature_

CEUs are available for the conference weekend. They are awarded by Johnson & Wales University at the rate of one (1) CEU for each 10 hours of instruction. Cost is \$20 and may be paid to CAFÉ at the conference or with the registration form. There is no additional work required to earn CEUs, only proof of attendance at the event, which CAFE maintains for each attendee.

Continuing Education Hours (CEHs)

Card billing address_____

The American Culinary Federation (ACF) recognizes CAFÉ events and awards 15 continuing-education hours per event. This award is noted on each attendee's certificate of attendance and is included in the registration fee. ACF continuing-education hours are used toward earning and renewing ACF certification.



