

General Agenda



Time

Item

Tuesday

11:00 - 3:00	Registration
11:00 - 11:45	Lunch
11:55 - 12:10	Opening Remarks - Chef Neal Plazio
12:10 - 12:15	Overall Day Review & Introduce SUNY Culinary Team
12:15 - 1:15	Keynote Speaker - Edward G. Leonard, Cooking to Win!
1:15 - 1:35	Break
1:40 - 3:40	Round Robin of Workshops (1 Hour Each) *See Workshop Session Schedule for instruction*
3:40 - 4:00	Break
4:00 - 4:45	Lecture - Lowering Sodium On Campus Lori Bendersky, Kaitlyn Summers
4:45 - 6:30	Personal Break
6:30	Bus to Dinner at the Butler Mansion
7:00 - 9:00	Dinner at the Butler Mansion
9:00	Bus Back to Hotel

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Time

Item

Wednesday

7:45, 8:00, 8:15	Shuttle Runs
8:00 - 9:00	Breakfast
8:45 - 9:00	Recap of Yesterday and Overview of Today
9:00 - 11:00	Round Robin of Workshops (1 Hour Each) *See Workshop Session Schedule for instruction*
11:00 - 12:00	Lecture - Sustainability and Headwater Food Hub Chris Hartman
12:00 - 1:00	Lunch
1:00 - 2:00	1 Workshop Session (1 Hour) *See Workshop Session Schedule for instruction*
2:00	Buses for all EXCEPT COMPETITORS
2:00 - 2:30	Break for Competitors
2:30 - 4:30	Competition Meeting / Vendor Registration • ACF Judges and Chefs to go over the rules of the competition • Competitors will have time to shop/plan
4:30	2 nd Bus Arrives to take Competitors Back
5:00 - 6:00	Personal Break
6:00	Bus Pickup for Center For Tomorrow
6:05 - 7:30	Reception / Vendor Opportunity
7:30	Bus Return to Hotel and Dinner on your Own

General Agenda



Time

Item

Thursday

7:15, 8:15, 9:15	Shuttle Runs
7:00 - 10:30	Breakfast
8:00 - 12:30	Culinary Competition / Vendor Opportunity • Teams staggered by 30 minutes
12:00 - 1:45	Lunch Reception
2:00 - 3:00	Closing Remarks and Competition Results
3:00	Shuttle Return to Hotel

Workshop Session Schedule



		Caribbean Cuisine	Integrating Plant-Based Cuisine	Unraveling Indian Cuisine Part II	Plating For Success	Food Insecurity
Tuesday June 12th 1:40-3:40	Session 1	Blue Group	Yellow Group	Red Group	Green Group	Orange Group
	Session 2	Orange Group	Blue Group	Yellow Group	Red Group	Green Group
Wednesday June 13th 9:00-11:00	Session 1	Green Group	Orange Group	Blue Group	Yellow Group	Red Group
	Session 2	Red Group	Green Group	Orange Group	Blue Group	Yellow Group
Wednesday June 13th 1:00-2:00	Session	Yellow Group	Red Group	Green Group	Orange Group	Blue Group

Attendees are assigned workshop groups by color, which is found on the back of your name badge.

Workshops are split between Tuesday afternoon, Wednesday morning, and afternoon.

EXAMPLE: If you are in Orange Group, you will attend Food Insecurity for Session 1, and Caribbean Cuisine for Session 2 on Tuesday. You will attend Integrating Plant-Based Cuisine for Session 1 and Unraveling Indian Cuisine Part II for Session 2 on Wednesday. For the final Session you will attend Plating for Success on Wednesday.