



2024 PROSTART LEADERSHIP TRAINING

September 6 -7, 2024  MYRTLE BEACH, SOUTH CAROLINA



International Culinary Institute of Myrtle Beach
920 Crabtree Ln
Myrtle Beach, SC

Four Points by Sheraton Hotel 101 Fantasy
Harbour Blvd Myrtle Beach, SC 29577 &
Fairfield Inn MB – Broadway at the Beach
3150 Oleander Dr, Myrtle Beach SC 29577

Friday, September 6, 2024 – International Culinary Institute of MB

- 11:30am **Welcome Arrive – Lunch**
- 12:30pm **Industry Presentations- Hands on Session Groups (Choice or 2)**
- Understanding How We Taste to Create Memorable Plated Desserts
 - Wok Techniques & Stir Frying
 - Understanding and Making Perfect Risotto
 - Contemporary Plant Forward Cooking
- 5:00 pm Break
- 6:30pm **Teacher Appreciation Dinner**
International Culinary Institute of MB @ HGTC

Saturday, September 7, 2024, International Culinary Institute of MB

Enjoy breakfast in the hotel restaurant (voucher provided at check-in)

- 9:00am **Meet at International Culinary Institute of Myrtle Beach**
- 9:30 am **Industry Presentations –**
- Chef Brian Hay – Culinary School Specialist – Zwilling School Knife Program
 - Kim Weaver - Director of Human Resources – Founders Golf International
- 11:30 am **ProStart Invitational Best Practices**
- Chef Brian Hay – NPSI – Co-Lead Culinary Judge
 - Douglas O'Flaherty – SCRLA – COO & SC ProStart Director
- 12:30 pm **Lunch**
- 1:00 pm **ProStart Sessions**
- COA's - Exam Administration, Testing
 - ProStart Data Collection Procedures
- 2:00pm **Adjourn**