

Sunday, July
29th
1:15 – 2:45 pm

Sustainability in the Seafood Sector

90% of the world's fisheries are in decline or fully fished, but what does that mean for the seafood industry? We'll look at the issues in the seafood supply chain and how we as chefs, consumers, and business owners can work together to ensure oceans thrive and fish remains on tomorrow's seafood menu.

Career Cluster Represented: Hospitality & Tourism

Presenter: Leslie Clements, Special Projects Coordinator, Virginia Aquarium & Marine Science Center

Room: Virginia Aquarium (Off-Site)

Monday, July
30th
8:00 – 9:30 am

Be The Egg

An interactive culinary session with ideas for inspiring your students throughout the year, utilizing social media in your classroom and kitchens, and strategies to help young culinarians in competition and beyond.

Career Cluster Represented: Hospitality & Tourism

Provider: Jeff Bland, Food Fanatics Chef, US Foods

Room: Mariner A

Monday, July
30th
8:00 – 9:30 am

Improving ServSafe Scores

Teaching techniques to improve student outcomes regarding the ServSafe exam.

Career Cluster Represented: Hospitality & Tourism

Provider: Larry Adler, Associate Program Director, Stratford University

Room: Cape Charles A

Monday, July
30th
9:45 – 11:15 am

Cooking and Baking Ideas for the Classroom

Session will look at various cooking and baking techniques that can be utilized in the classroom.

Career Cluster Represented: Hospitality & Tourism

Provider: Rachel Amato, Hospitality Lead, Stratford University

Room: Cape Charles A

Monday, July
30th
9:45 - 11:15 am

Food Styling Techniques

Food styling techniques for photography and commercial marketing purposes.

Career Cluster Represented: Hospitality & Tourism

Provider: Heidi Koval, Baking & Pastry Chef Instructor, The Art Institute of Virginia Beach

Room: Cape Charles A

Monday, July
30th
1:45 - 3:15 pm

Kitchen Operations

Discuss how to successfully run kitchen operations in restaurants.

Career Cluster Represented: Hospitality & Tourism

Provider: Charles Vakos, Lead Chef Instructor, The Art Institute of Virginia Beach

Room: Cape Charles A

Monday, July
30th
1:45 - 3:15 pm

Alternative Proteins

Exploring alternative protein options to include tempeh, tofu, and seitan. Chef Christal will do a culinary demo and tasting using all three ingredients as well as a surprise ingredient that will have teachers "jumping" out of their seats.

Career Cluster Represented: Hospitality & Tourism

Provider: Christal Jett, Admissions Representative, Johnson & Wales University

Room: Mariner A

Monday, July
30th
3:30 - 5:00pm

How Cuisines Change: Tracing the Effect of Migration and Invasion

This seminar explores the effect of migration and invasion on the development of cuisine. We will discuss two major migration events and four great invasions in this process and will trace their effect by producing four recipes and isolating the changes over time produced by invasion or migration on recipe.

Career Cluster Represented: Hospitality & Tourism

Provider: John Maxwell, Chef, Educator, Author, Television Personality

Room: Mariner A

Monday, July
30th

3:30 - 5:00 pm

"Look at the carrot for the first time every time."

An exploration of the intersection of Vegetable Forward cuisine and Full-Use Kitchen product utilization. Vegetables are coming to the fore due to a variety of reasons from health and economics to fashion. A week at the Culinary Vegetable Institute at the Chef's Garden in Milan Ohio brought insight into the care and research that goes into growing the outstanding produce that is used by some of the best restaurants in the world and to new and interesting ways to feature it, to use every part from root to fruit and to think about what kitchen waste is and how to reduce or eliminate what goes into the landfill. A demonstration of a dish from the CVI kitchen will provide an example of what can be done.

Career Cluster Represented: Hospitality & Tourism

Provider: Lincoln Marquis, Culinary Arts Teacher, Bridging Communities Regional Career & Technical Center

Room: Cape Charles A

Tuesday, July
31st

8:00 am - 5:00
pm

ServSafe Class and Exam

Virginia Teachers can take this full day course to learn the latest ServSafe material. After the full day course teachers will be offered the ServSafe Certification Exam, administered by Chef John Maxwell, who is an NRA-certified instructor and exam proctor.

Career Cluster Represented: Hospitality & Tourism

Provider: John Maxwell, Chef, Educator, Author, Television Personality

Room: Beach Club



Tuesday, July
31st

9:15 - 11:15 am

Intro to Cheese Making

An introductory demonstration to give you the basic knowledge needed for hand crafting your own cheeses. Discover what ingredients and methods are necessary to transform milk into cheese in your kitchen. You will learn to make fresh and delicious cheese such as mozzarella, ricotta and paneer.

Career Cluster Represented: Hospitality & Tourism

Provider: Patrick Curry, Owner, Fayton Farms Artisan Cheeses

Room: Mariner A

Tuesday, July
31st

1:45 - 2:45 pm

Reinforcing Math Concepts in Your Culinary Classroom

Teachers will review concepts of food costing as well as the underlying mathematical techniques. Teachers will also discuss multiple approaches to improving instruction in this essential aspect of food service and will strengthen connections between math and the culinary arts.

Career Cluster Represented: Hospitality & Tourism

Provider: Dr. Anne Vakarietis, Instructor of Mathematics, Culinary Institute of Virginia

Room: Mariner A

Tuesday, July

31st

2:55 – 3:55 pm

Nutrition in the Culinary Classroom

This course has been developed to introduce the core components of food and how each relates to nutritional value. The course will include a focus on the nutrients: fats, proteins, carbohydrates, vitamins, minerals, and water as well as recipe modification with regards to certain diets.

Career Cluster Represented: Hospitality & Tourism

Provider: Kristen Rohrer, Faculty, Culinary Institute of Virginia

Room: Mariner A

Tuesday, July

31st

3:00 – 5:00 pm

ServSafe Exam

Teachers will be offered the ServSafe Certification Exam, administered by Chef John Maxwell, who is an NRA-certified instructor and exam proctor.

Career Cluster Represented: Hospitality & Tourism

Provider: John Maxwell, Chef, Educator, Author, Television Personality

Room: Beach Club



Wednesday,
August

1st

9:45 – 11:15 am

Coaching and Mentoring Culinary Teams and Students for Competition

As a competitor and a judge, Master Chief Justin Reed from the US Coast Guard will provide instruction and techniques on coaching and mentoring students for ProStart, FCCLA and SkillsUSA culinary competitions.

Career Cluster Represented: Hospitality & Tourism

Provider: Justin Reed, Master Chief, US Coast Guard

Room: Beach Club

