

American Culinary Federation

Glens Falls, NY Chapter

4th ANNUAL CULINARY CONFERENCE & COMPETITION

JANUARY 7th, 8th & 9th, 2015

SKIDMORE COLLEGE

815 North Broadway, Saratoga Springs, NY 12866



Time	Wednesday, January 7, 2015	Location
11:30am-12:30pm	Registration & Lunch	2 nd Floor Dining Hall
12:30pm- 1:00pm	Welcome Remarks Mark Miller: CEC, Director, Skidmore Dining Services	2 nd Floor Dining Hall
1:00pm- 2:00pm	<u>Growing Mushrooms in the Hudson Valley</u> Bulich Mushroom Farms, in Catskill, NY, is the last of the major mushroom growers in New York State. Family owned and operated for 4 generations, they produce about 700,000 pounds of several kinds of mushrooms yearly. Learn about this complex operation and ways you can incorporate mushrooms into your Culinary program. John Griffin: CEC, CEPC: Corporate Chef-Ginsberg's Foods	2 nd Floor Dining Hall
2:00pm-3:00pm	<u>Bus Tour of Historic Saratoga Springs</u> Enjoy a guided bus tour that includes the famous Saratoga Race Course, downtown Saratoga, the Saratoga Casino and Raceway, the Mineral Springs/Baths (sampling encouraged), and the many elegant Victorian Mansions, which Saratoga is known for.	Downtown Saratoga
3:00pm- 5:00pm	<u>Olde Saratoga Brewing Company - Tour and Tasting</u> Tour this unique brewery in downtown Saratoga and learn about the beer making process. Enjoy samples of the latest homemade beers with a variety of unique pairings of food. Max Oswald, General Manager and Megan Thompson, Pub Manager	Olde Saratoga Brewing Company
5:15pm- 8:15pm	<u>Cocktail/Dinner Reception</u> Meet and Greet and enjoy the culinary talents of our Skidmore chefs while listening to the cover band "Masters of Nostalgia". Also, bring your dull knives and learn how to sharpen them using an old Amish stone, by Joe Messina of Amoriti Vineyards.	Murray-Aikins Dining Hall
8:15pm	Depart to hotels	
Time	Thursday, January 8, 2015	Location
8:00am-9:00am	Begin Day 2 with a delicious breakfast prepared by our Skidmore Chefs	2 nd Floor Dining Hall
9:00am- 10:00am	<u>Presentation/Demo: Chocolate Tasting: Bean to Bar</u> Learn about how cacao is grown, the importance of terroir, how manufacturers create the "recipes" that affect the taste of the final chocolate products that we eat. Learn how to critically appraise chocolate with a hands-on tasting using all of your senses. Dédé Wilson, Founder Bakepedia - The Baker's Resource ®	2 nd Floor Dining Hall
10:30am- 11:30am	<u>Presentation/Demo: Preservation of Food</u> Enjoy an interactive demonstration with Chef Rob Mullooly as he takes you through the methods and procedures of Canning and Jarring. Learn how to enjoy the seasons bounty year round including Smoked Tomato Jelly, Red Onion Jam and Hot Apple Chutney. Chef Rob Mullooly: CEC, CHE, Associate Professor, Culinary Institute of America	2 nd Floor Dining Hall
11:30am-12:00pm	Tour the Dining Hall and see the competition areas	Murray-Aikins Dining Hall

12:15pm- 2:00pm	<u>Luncheon</u> Indulge in this superb 4-course luncheon, prepared by Skidmore's Executive Chef Jim Rose and the talented Skidmore culinary team, in the rustic setting of Falstaff's.	Falstaff's
2:30pm- 3:00pm	<u>Presentation: "Fresh Eyes Approach"</u> At Hospitality Performance Partners, we are a full service consulting business that focuses on providing culinary support, training, profit improvement, menu analysis and an operational " Fresh Eyes" reviews to enhance continuous improvement. John Noble Masi: President, Hospitality Performance Partners	2 nd Floor Dining Hall
3:30pm- 4:30pm	<u>Presentation: A Culinary Career</u> Chef Noble Masi will discuss his personal career path and reflect on careers and opportunities in the industry. He will also share an approach to a Market Basket Competition from a Certified Master Baker. Chef Noble Masi: CMB, CEPC, AAC, HOF	2 nd Floor Dining Hall
4:30pm- 5:00pm	<u>ACF Culinary Competition</u> Lead Judge, Fritz Sonnenschmidt, CMC, AAC, HOF will presents the Market Basket and will draw names for competition start times.	2 nd Floor Dining Hall
5:00pm- 6:30pm	<u>ACF Culinary Competition</u> Teams gather additional ingredients and create menus for the next day's competition and type out menus for the judges.	Dining Hall
6:30pm	Dinner on your own in downtown Saratoga	
Time	Friday, January 9, 2015	Location
6:00am- 10:00am	Breakfast Buffet (open to judges and competitors)	Dining Hall
6:00am- 11:30am	<u>ACF Culinary Competition</u> Teams prepare and present their first three courses to Judges	Dining Hall
11:30am- 1:00pm	<u>ACF Culinary Competition</u> Buffet Presentation (All Teams)	Dining Hall
1:00pm- 3:00pm	<u>ACF Culinary Competition</u> Evaluation/results compiled by judges Open Lunch Buffet for all competitors	Dining Hall
3:00pm- 4:30pm	<u>ACF Culinary Competition</u> Awarding of Medals and Certificates to competitors Lead Judge: Fritz Sonnenschmidt, CMC, AAC, HOF Noble Masi: CMB, CEPC, AAC, HOF Michael Morgan: CEC, AAC Victor Sommo: CEC James G. Rhoads III: CEC, AAC	2 nd Floor Dining Hall