



# Hennessy Travelers Association Educational Foundation Armed Forces Forum for Culinary Excellence

**Culinary Institute of America (CIA)  
Greystone Campus  
St. Helena, California  
18-26 September 2010**

HENNESSY TRAVELER'S ASSOCIATION EDUCATIONAL FOUNDATION  
2010 ARMED FORCES CULINARY FORUM  
THE CULINARY INSTITUTE OF AMERICA, NAPA VALLEY  
SEPTEMBER 18 - 26, 2010

**Saturday, September 18, 2010**

9:00 a.m. – 9:30 p.m.      Travel Day  
Hilton Sonoma Wine Country  
3555 Round Barn Blvd  
Santa Rosa, CA 95403  
Dir Ph: (707) 523-7555  
Fax: (707) 569-5555  
[www.hiltonsonomahotel.com](http://www.hiltonsonomahotel.com)  
[www.nectarsonoma.com](http://www.nectarsonoma.com)

Hilton Garden Inn Sonoma County Airport  
417 Aviation Blvd  
Santa Rosa, CA 95403  
(707) 545-0444

**Sunday, September 19, 2010**

9:00 a.m. – 4:30 p. m.      Group Local Orientation

*Tour Napa Valley*

HENNESSY TRAVELER'S ASSOCIATION EDUCATIONAL FOUNDATION  
2010 ARMED FORCES CULINARY FORUM  
THE CULINARY INSTITUTE OF AMERICA, NAPA VALLEY  
SEPTEMBER 18 - 26, 2010

**Day One Class: Monday, September 20, 2010**

9:00 a.m.	Arrive at the <a href="#">Culinary Institute of America (CIA), Greystone Campus, St. Helena, CA</a>	
9:00 a.m. – 9:30 a.m.	Welcome/Orientation Video	
9:30 a.m. – 11:00 a.m.	Interactive Tasting Seminar: <ul style="list-style-type: none"><li>• Flavor Dynamics</li></ul>	Chef Patrick Clark
11:00 a.m. – 11:45 a.m.	Campus Tour	
11:45 a.m. – 12:30 p.m.	Knife Skills Demo/Lecture	Chef Tucker Bunch
12:30 p.m. – 1:00 p.m.	Buffet Lunch	
1:00 p.m. – 2:30 p.m.	Cooking With the Seasons I: Autumn <ul style="list-style-type: none"><li>• Techniques of Roasting/Saut�eing</li><li>• Critical Control Points &amp; Standards</li></ul>	Chef Patrick Clark
2:30 p.m. – 6:00 p.m.	Hands-on Production	
6:00 p.m. – 7:00 p.m.	Dinner from Production	
7:00 p.m. – 7:30 p.m.	Critique and Wrap up	
7:30 p.m.	Depart CIA	



HENNESSY TRAVELER'S ASSOCIATION EDUCATIONAL FOUNDATION  
2010 ARMED FORCES CULINARY FORUM  
THE CULINARY INSTITUTE OF AMERICA, NAPA VALLEY  
SEPTEMBER 18 - 26, 2010

**Day Two Class: Tuesday, September 21<sup>st</sup>, 2010**

9:00 a.m.	Arrive at the CIA	
9:00 a.m. – 10:00 a.m.	Recipe Corrections; How to Repair & Revive	Chef Patrick Clark
10:00 a.m. – 10:30 a.m.	Tour of CIA's Herb Gardens	Chef Dianne Martinez
10:30 a.m. – 12:00 p.m.	Interactive Tasting Seminar	
	<ul style="list-style-type: none"><li>Principles &amp; Pleasures of Umami</li></ul>	Chef Patrick Clark
12:00 p.m. – 1:00 p.m.	Buffet Lunch	
1:00 p.m. – 2:30 p.m.	Cooking With the Seasons II: Winter	Chef Tucker Bunch
	<ul style="list-style-type: none"><li>Techniques of Braising/Stewing</li><li>Critical Control Points and Standards</li></ul>	
2:30 p.m. – 6:00 p.m.	Hands-on Production	
6:00 p.m. – 7:00 p.m.	Dinner from Production	
7:00 p.m. – 7:30 p.m.	Critique and Wrap up, Depart CIA	



**Weekends at the CIA**

**“Class was educational,  
informative, and fun.”**

*-Colleen Steer, Keller, TX*

HENNESSY TRAVELER'S ASSOCIATION EDUCATIONAL FOUNDATION  
2010 ARMED FORCES CULINARY FORUM  
THE CULINARY INSTITUTE OF AMERICA, NAPA VALLEY  
SEPTEMBER 18 - 26, 2010

**Day Three Class: Wednesday, September 22<sup>nd</sup>, 2010**

9:00 a.m.	Arrive at the CIA	
9:00 a.m. – 10:30 a.m.	Interactive Tasting Seminar:	
	<ul style="list-style-type: none"><li>• Olive Oil</li><li>• Salts</li></ul>	Chef Tucker Bunch
10:30 a.m. – 10:45 a.m.	Break	
10:30 a.m. – 12:00 p.m.	Utilization & Art of the Leftover: Culinary	Chef Patrick Clark
12:00 p.m. – 12:45 p.m.	Buffet Lunch	
12:45 p.m. – 1:15 p.m.	Utilization & Art of the Leftover: Baking & Pastry	Chef Robert Jorin, CMB
1:15 p.m. – 2:30 pm.	Cooking With the Seasons III: Spring	Chef Tucker Bunch
	<ul style="list-style-type: none"><li>• Techniques of Dry Heat Cooking : Frying</li><li>• Techniques of Moist Heat Cooking: Poaching/Steaming</li><li>• Critical Control Points and Standards</li></ul>	
2:30 p.m. – 6:00 p.m.	Hands-on Production	
6:00 p.m. – 7:00 p.m.	Dinner from Production	
7:00 p.m. – 7:30 p.m.	Critique and Wrap up, Depart CIA	



HENNESSY TRAVELER'S ASSOCIATION EDUCATIONAL FOUNDATION  
2010 ARMED FORCES CULINARY FORUM  
THE CULINARY INSTITUTE OF AMERICA, NAPA VALLEY  
SEPTEMBER 18 - 26, 2010

**Day Four Class: Thursday, September 23<sup>rd</sup>, 2010**

9:00 a.m.	Arrive at the CIA	
9:00 a.m. – 10:30 a.m.	Breakfast Cookery: Streamlining Production	Chef Patrick Clark
10:30 a.m. – 10:40 a.m.	Break	
10:45 a.m. – 12:00 p.m.	Garde Manger: The Art and Practice of Garnishing	Chef Tucker Bunch
12:00 p.m. – 1:00 p.m.	Buffet Lunch	
1:00 p.m. – 2:30 p.m.	Cooking With The Seasons IV: Summer Techniques of Grilling/Barbeque Critical Control Points and Standards	Chef Patrick Clark
2:30 p.m. – 6:00 p.m.	Hands-on Production	
6:00 p.m. – 7:00 p.m.	Dinner from Production	
7:00 p.m. – 7:30 p.m.	Critique and Wrap up, Depart CIA	
<hr/>		
7:00 p.m. – 9:30 p.m.	CEO & Mentors Welcome Dinner	Trincherro Vineyards



HENNESSY TRAVELER'S ASSOCIATION EDUCATIONAL FOUNDATION  
2010 ARMED FORCES CULINARY FORUM  
THE CULINARY INSTITUTE OF AMERICA, NAPA VALLEY  
SEPTEMBER 18 - 26, 2010

**Day Five: Friday, September 24, 2010**

8:00 a.m. Arrive at the CIA

8:00 a.m. – 8:30 a.m. Continental Breakfast

8:30 a.m.– 10:30 a.m. CEO Moderated Panel Discussion

- Mrs. Linda Bacin [Vice President, bella! Bacino's](#) & Immediate Past Chair, National Restaurant Association Educational Foundation
- Mrs. Ellyn Elson CEO, focusGreen
- Mr. Steve Geske Senior VP, [Ventura Foods](#)
- Mr. Mike Gibbons President and CEO, [Mainstreet Ventures Inc.](#), & [Chairman, National Restaurant Association](#)
- Mr. Bill McCormick [McCormick & Schmidt's](#) & Former [Ambassador, New Zealand](#)
- Mr. Art Myers Principal Director, Military Community & Family Policy, Office of the Under Secretary of Defense, The Pentagon, (Retired)
- Mr. Jack Quinn VP, Global Industry Development, [ECOLAB](#)
- Mr. Charles Milam [Director of Air Force Services, Headquarters, United States Air Force, The Pentagon](#)
- Lt Col Carlos Sanabria Headquarters, United States Marine Corps Food Service Program Manager, The Pentagon
- Mrs. Dawn Sweeney CEO & President, National Restaurant Association & National Restaurant Association Educational Foundation

HENNESSY TRAVELER'S ASSOCIATION EDUCATIONAL FOUNDATION  
2010 ARMED FORCES CULINARY FORUM  
THE CULINARY INSTITUTE OF AMERICA, NAPA VALLEY  
SEPTEMBER 18 - 26, 2010

**Day Five: Friday, September 24, 2010 (con't)**

10:30 a.m. – 10:45 a.m.	Transition Break	
10:45 a.m. – 12:00 p.m.	Roundtable Mentoring Sessions	2 - 25 Min. sessions
12:00 p.m. – 1:00 p.m.	Buffet Lunch	
1:00 p.m. – 2:15 p.m.	Routable Mentoring Sessions	3 - 25 Min. sessions

**CEO & Industry Mentors**

Russell & Nancy Adams	Owners, Strongbow Inn
Ted Burke	Co-owner, Shadowbrook Restaurant
Dick Crawford	Founder, Geezer's Inc.
Rob Geile	Director, Consulting Services, Hobart Corporation
Gary Goldstein	CEO & President, UniformsRus
Ralph Goldbeck	Partner, Carlin Manufacturing LLC, Kitchens To Go LLC
Richard Hynes	Director, Consultant Services & Healthcare, Hobart Corporation
Jack Kleckner	Vice President, ECOLAB International Govt Sales
Peter Lee	Regional Director-Western Cornell University
Pete Mihajlov	Founding Partner, Parasole Restaurant Holdings
Art Ritt	President, A. Ritt Enterprises
CMSgt Kyle Robinette	Services Careerfield Manager, HQ Air Force Pentagon
John V. Simmons	President, Bridgford Foods
CMSgt Don Thornton	HQ's Air Force Services Agency Senior Enlisted Advisor
Jerry Thornton	Executive Associate Publisher, Government Foodservice Magazine

Carmen Vacalebri

CEO, Carmen Anthony Restaurant Group , President, Hennessy Travelers Association, NRA/NRAEF Board of Directors

HENNESSY TRAVELER'S ASSOCIATION EDUCATIONAL FOUNDATION  
2010 ARMED FORCES CULINARY FORUM  
THE CULINARY INSTITUTE OF AMERICA, NAPA VALLEY  
SEPTEMBER 18 - 26, 2010

**Day Five: Friday, September 24, 2010 (con't)**

- 2:15 p.m. – 2:30 p.m. Transition Break
- 2:30 p.m. – 3:00 p.m. Career & Culinary Opportunities Chef Adam Busby, CMC
- 3:00 p.m. – 4:00 p.m. Concluding Remarks, Graduation  
Ceremony, Awarding of Certificates
- 4:30 p.m. Depart CIA



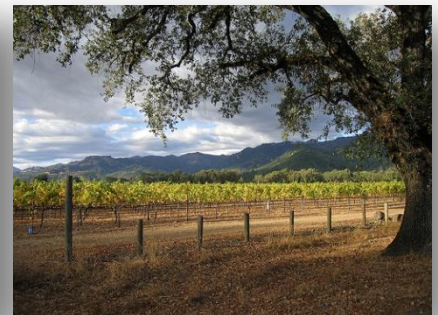
HENNESSY TRAVELER'S ASSOCIATION EDUCATIONAL FOUNDATION  
2010 ARMED FORCES CULINARY FORUM  
THE CULINARY INSTITUTE OF AMERICA, NAPA VALLEY  
SEPTEMBER 18 - 26, 2010

**Saturday, September 25, 2010**

9:00 a.m. – 4:30 p. m.      Group Local Orientation      Tour Napa Wine County



5:45 p.m. – 8:30 p.m.      Group Farewell Dinner      Special Location [Napa Valley Wine Train](#)  
Courtesy of [Computrition, Inc.](#), [Carlin Manufacturing](#) & Wines by Gallo



**COMPUTRITION**  
FOODSERVICE SOFTWARE SOLUTIONS

**CARLIN**  
Manufacturing, LLC

**Gallo**  
FAMILY  
VINEYARDS™

**Sunday September 26, 2010**

9:00 a.m. – 9:30 p.m.      Travel Day – Depart & Good Luck!