

HENNESSY TRAVELER'S ASSOCIATION EDUCATIONAL FOUNDATION
2011 ARMED FORCES CULINARY FORUM
THE CULINARY INSTITUTE OF AMERICA, NAPA VALLEY
OCTOBER 22 – 30, 2011

Saturday, October 22, 2011

9:00 a.m. – 9:30 p.m. Travel Day

Hilton Sonoma Wine Country
3555 Round Barn Blvd
Santa Rosa, CA 95403
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www.nectarsonoma.com

Sunday, October 23, 2011

9:00 a.m. – 4:30 p.m. Group Local Orientation *Tour Napa Valley*

Day One Class: Monday, October 24, 2011

8:30 a.m.	Arrive at the CIA
8:30 – 9:00 a.m.	Welcome/Orientation Video
9:00 – 10:30 a.m.	Interactive Tasting Seminar: <ul style="list-style-type: none">• Flavor Dynamics CIA Chef Instructor
10:30 a.m. – 12:00 p.m.	CIA Campus Tour CIA Herb Garden Tour
12:00 – 12:30 p.m.	Buffet Lunch
12:30 – 3:00 p.m.	Knife Skills Demo/Lecture Cooking With the Seasons I: Autumn <ul style="list-style-type: none">• Techniques of Roasting/Sautéing• Critical Control Points and Standards CIA Chef Instructor
3:00 – 6:00 p.m.	Hands-on Production
6:00 – 6:30 p.m.	Dinner from Production
6:30 – 7:00 p.m.	Critique and Wrap up, Depart CIA

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Day Two Class: Tuesday, October 25, 2011

8:30 a.m.	Arrive at the CIA
8:30 – 9:30 a.m.	Recipe Corrections; How to Repair and Revive Cooking 110%: Utilization & The Art of the Leftover CIA Chef Instructor
9:30 – 10:00 a.m.	Making Recipes Healthier: Tips for Reducing Fat, Not Flavor CIA Chef Instructor
10:00 a.m. – 12:00 p.m.	Interactive Tasting Seminar <ul style="list-style-type: none">• The Healthy Flavors of Global Cuisine• Principles & Pleasures of Umami CIA Chef Instructor
12:00 – 12:30 p.m.	Buffet Lunch
12:30 – 1:00 p.m.	Free Time to Visit the Campus Store
1:00 – 2:30 p.m.	Cooking With the Seasons II: Winter <ul style="list-style-type: none">• Techniques of Braising/Stewing• Critical Control Points and Standards CIA Chef Instructor
2:30 – 6:00 p.m.	Hands-on Production
6:00 – 6:30 p.m.	Dinner from Production
6:30 – 7:00 p.m.	Critique and Wrap up, Depart CIA

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Day Three Class: Wednesday, October 26, 2011

8:30 a.m.	Arrive at the CIA
8:30 – 10:00 a.m.	Interactive Tasting Seminar: <ul style="list-style-type: none">• Olive Oil• Salts CIA Chef Instructor
10:30 – 10:45 a.m.	Break
10:30 a.m. – 12:00 pm.	Cooking 110%: Utilization & The Art of the Leftover CIA Chef Instructor
12:00 – 12:30 p.m.	Buffet Lunch
12:30 – 2:00 pm.	Cooking With the Seasons III: Spring <ul style="list-style-type: none">• Techniques of Dry Heat Cooking : Frying• Techniques of Moist Heat Cooking: Poaching/Steaming• Critical Control Points and Standards CIA Chef Instructors
2:00 – 5:30 p.m.	Hands-on Production
5:30 – 6:00 p.m.	Dinner from Production
6:00 – 6:30 p.m.	Critique and Wrap up, Depart CIA

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Day Four Class: Thursday, October 27, 2011

9:00 a.m.	Arrive at the CIA
9:00 – 10:30 a.m.	EGGCETRA: Creative Breakfast Cookery Utilizing World Flavors & Comfort Food CIA Chef Instructors
10:30 – 11:30 a.m.	Utilization & Art of the Leftover: Baking & Pastry Chef Robert Jorin CMB
11:30 – 12:15 p.m.	Garde Manger: The Art and Practice of Garnishing CIA Chef Instructor
12:15 – 12:45 p.m.	Buffet Lunch
12:45 – 2:30 p.m.	Cooking With The Seasons IV: Summer Techniques of Grilling/Barbeque Critical Control Points and Standards CIA Chef Instructors
2:30 – 6:00 p.m.	Hands-on Production
6:00 – 6:30 p.m.	Dinner from Production
6:30 – 7:00 p.m.	Critique and Wrap up, Depart CIA

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Day Five: Friday, October 28, 2011

8:00 a.m.	Arrive at the CIA	
8:00 – 8:30 a.m.	Continental Breakfast	
8:30 – 10:30 a.m.	CEO Moderated Panel Discussion	
10:30 – 10:45 a.m.	Transition Break	
10:45 a.m. – 12:00 p.m.	Roundtable Mentoring Sessions	2 – 25 Min. sessions
12:00 – 1:00 p.m.	Buffet Lunch	
1:00 – 2:15 p.m.	Roundtable Mentoring Sessions	3 -25 Min. sessions
2:15 – 2:30 p.m.	Transition Break	
2:30 – 3:00 p.m.	Career & Culinary Opportunities Chef Adam Busby, CMC	
3:00 – 4:00 p.m.	Concluding Remarks, Graduation Ceremony Awarding of Certificates	
4:30 p.m.	Depart CIA	

Saturday, October 29, 2011

5:45 p.m. – 8:30 p.m.	Group Dinner	Special Location Napa Wine Train Courtesy of Comptrition, Inc. Kitchens-To-Go & Carlin Manufacturing Wines by Trincher
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Sunday, October 30, 2011

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