

Refreshing the Shape of America's Plate - Itinerary

September 17-20, 2008

| Tuesday, September 16, 2008 | |
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| 5:00 pm to 7:00 pm | Conference Registration at Tambke Estate Light refreshments will be served. Relax and Enjoy in beautiful surroundings |

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| Wednesday, September, 17, 2008 Building your Fresh Food Confidence | |
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| 8:30 am – 9:00 am | Conference Registration at Santa Fe School of Cooking |
| 9:00 am to 12:00 pm | <p>Santa Fe School of Cooking Executive Chef, Rocky Durham</p> <p>Building your fresh food confidence</p> <ul style="list-style-type: none"> • Physiology of taste; basic taste experimentation • Understanding food groupings and flavor pairs • Basics you need to know and can teach your clients • Hands-on skill building <ul style="list-style-type: none"> - Basic knife skills - experimenting with basic ingredients and flavor pairs - Changing base flavors through fresh herbs/spices |
| 12:00 pm to 2:00 pm | Lunch on your own in Santa Fe |
| 2:00 pm to 5:00 pm | <p>Santa Fe School of Cooking Executive Chef, Rocky Durham</p> <p>Flavor Stations</p> <p>An applied flavor session. Use skills and basics honed in the morning session to experiment with flavor, flavor pairings. We will use the following mediums and ingredients for experimentation.</p> <ul style="list-style-type: none"> - Salsas - Gazpachos - Chilies |
| Evening | Enjoy Santa Fe |

Itinerary

Thursday, September 18, 2008

Building new foundations

Retreat House

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| Morning | New foundations for food education |
| 9:00 am to 12:00 pm | Amanda Archibald, R.D. <ul style="list-style-type: none">• Individual and group tasting exercises• Flights of flavor as a food discovery and education technique• Using flavor families to expand fresh food experiences• Building seasonality and locality into food recommendations |
| 12:00 pm to 2:00 pm | Light lunch served at Tambke Estate |
| Afternoon | Food Talking – Part I |
| 1:30 pm to 4:30 pm | Amanda Archibald, R.D. <ul style="list-style-type: none">• Understanding the state of America’s plate –<i>why American’s make the choices they do</i>• Food Talking <i>examining how <u>we</u> talk to people about food</i>• Discussion Q&A |
| 6:30 pm to 9:30 pm | An Evening With Deborah Madison <p>Enjoy a wonderful evening of food preparation, grilling, eating and sharing with legendary chef and author, Deborah Madison</p> |

Itinerary

Friday, September, 19, 2008
Building on new foundations
Retreat House

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| Morning | Food Talking – Part II |
| 9:00 am to 12:00 pm | <ul style="list-style-type: none">• Revisiting and revising our food vocabulary• Getting people excited about food through the language we use• Individual & group exercises and experiences• Revamping and personalizing your food education toolbox• Incorporating new education tools• Developing a personalized brand list• Resource sharing and group work |
| 12:00 pm to 3:00 pm | Stretch your legs in Santa Fe |
| 3:00 to 5:30 pm | <p>An afternoon of food, language and expression with Deborah Madison</p> <p>Beyond cooking, chef and author Deborah Madison has been leading writing workshops for more than 25 years. Join Deborah as she leads you through an afternoon of thought-provoking expression, writing and discussion – all about food, food memories and the role of food in people’s lives. A wonderful afternoon and a unique opportunity that is guaranteed to line your education toolbox (picnic basket!) with more unique and meaningful material.</p> |
| 5:30 pm to 7:00 pm | Light Reception at Tambke Estate |

Itinerary

| Saturday, September 20, 2008 | |
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| Morning | A Contemporary Southwest Culinary Journey |
| 9:00 am to 12:30 pm | <p>Santa Fe School of Cooking</p> <p>A Santa Fe Farmer's Market tour followed by a contemporary southwestern cuisine cooking demonstration and tastings at the reknown Santa Fe School of Cooking. Enjoy a journey of discovery at one of America's most well-known markets. Learn about ingredients native to New Mexico and the Four Corners Region. Return to the Cooking School where you will see fresh ingredients transformed into mouthwatering recipes for you to taste and keep.</p> |
| 12:30 pm | End of Conference |

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| Post Conference | The Insider's Culinary Adventure |
| 1:00 pm to 4:00 pm | <p>Santa Fe School of Cooking - LIMIT 16 people</p> <p>Continue on with The Santa Fe School of Cooking for a <u>walking</u> tour of some downtown restaurants and deepen your insight into the different cultural influences happening in the foods of Santa Fe. One of the Cooking School's fabulous chef/instructors is our host and will help us gain an understanding of the eclectic mix of old and new, traditional and contemporary influences in the food. The tour begins at the School where we will discuss the traditional NM influence and taste it for ourselves. Then we are off to the following venues to learn (and taste!) more.</p> <p style="padding-left: 40px;">Los Mayas Mexican restaurant to meet the charming owner Fernando Trillo and discuss the differences in New Mexican and Mexican cuisine</p> <ul style="list-style-type: none"> • The Institute of American Indian Arts where Lois Ellen Frank, a James Beard award winning author will be sampling Native American food (a pass to IAIA is included!) • Amavi, the much anticipated new restaurant of local celebrity chef, David Sellers • James Campbell Caruso's La Boca, the big winner at this year's Taste of Santa Fe, taking home the Best In Show award! |

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