



Alumni Weekend 2019 Schedule of Events

**Schedule is subject to change*

Saturday, September 21

- 7:00 a.m. Run for Your Knives Registration & Grab 'n Go Breakfast**
The Egg, Curly's Food Truck
- 8:00 a.m. Alumni Weekend Check-in/Registration Opens**
The Egg
- 9:00 a.m. Run for Your Knives Race Start**
Outside Student Commons
- 9:30 a.m. Campus Tour**
Starts from The Egg
- 11:30 a.m. Group Photo**
Front Steps, Roth Hall
- 12:00 p.m. Barbecue Lunch**
Ristorante Caterina de' Medici
- 2:00 p.m. CIA Leadership Presentation**
Danny Kaye Theatre
- 3:00 p.m. Campus Tour / CIA Bookstore / The Egg / The Brewery**
Campus Tour Starts from Danny Kaye Theatre
- 4:00 p.m. Cocktail Reception**
Post Road Brew House
- 6:00 p.m. Dine on Campus / Dine at Alumni Establishment off Campus**
American Bounty (self-pay) www.ciarestaurantgroup.com, don't forget to mention the Alumni Weekend Block and Please bring your Alumni Weekend Name Badge for verification

Sunday, September 22

Teaching Kitchen Classes will rotate in groups of 16-20 and 1-hour sessions will repeat. Class times are: 10 a.m., 11:15 a.m., 1:45 p.m., 3 p.m. and 4:15 p.m.

- 9:00 a.m. Continental Breakfast**
Farquharson Hall, Roth Hall
- 10:00 a.m. Morning Kitchen Class Session**
Please choose as per Kitchen Choices 1-5 below.
- 11:15 a.m. Morning Kitchen Class Session**
Please choose as per Kitchen Choices 1-5 below.
- 12:30 p.m. Lunch**
Farquharson Hall, Roth Hall
- 1:45 p.m. Afternoon Kitchen Class Session**
Please choose as per Kitchen Choices 1-5 below.
- 3:00 p.m. Afternoon Kitchen Class Session**
Please choose as per Kitchen Choices 1-5 below.
- 4:15 p.m. Afternoon Kitchen Class Session**
Please choose as per Kitchen Choices 1-5 below.
- 5:15 p.m. Guests to depart**



Alumni Weekend 2019 Schedule of Events

**Schedule is subject to change*

-
- Kitchen #1** **La Cocina Goya: A taste of Organic Latin Fusion with Chef Fernando Desa**
Goya Cuisines of the Americas Kitchen with Fernando Desa of Goya
CIA Chef Instructor George Shannon, CEC, CHE
Explore the diversity of spices & flavors from Latin America, Mexico, the Caribbean & Spain through Goya's portfolio of organic products. Learn the story behind the brand & the evolution of how Goya helped transform the culinary landscape in the United States as a trusted American.
- Kitchen #2** **“On-the-Go” with Smithfield Culinary**
Smithfield Culinary Fundamentals Kitchen with Bart Goldberg '80, the President of Welldone Restaurant Concepts, Inc.
CIA Chef Instructor Pierre Baran, CHE
As lifestyles continue to become more hectic and an increasing number of people eat away from home, operators are ever expanding their menus with options which can be enjoyed where and when people want to enjoy them. CIA graduate, Chef Bart Goldberg '80, discusses how Smithfield Culinary provides cutting edge insights, thought leadership and practical solutions for your operation around Breakfast, BBQ and Handheld Foods to address this ever changing & demanding “portable population”!
- Kitchen #3** **Class with Kikkoman**
Kikkoman Cuisines of Asia Kitchen with Chef Andrew Hunter of Kikkoman
CIA Chef Instructor Mike Garnero, CHE
- Kitchen #4** **Class with Spiceology**
Bocuse Kitchen
CIA Chef Instructor Jason Potanovich '96
- Kitchen#5** **Modern Macarons: Filling Textures, Flavors and Techniques with Chef Toni Roberts '05**
APBK Kitchen with Chef Toni Roberts '05 of The Perfect Purée of Napa Valley
CIA Chef Instructor TBD
Pastry Chef Toni Roberts guides an exploration of various macaron filling textures, flavors and techniques using The Perfect Purée of Napa Valley. Craft unique buttercreams, jams, ganaches, frozen custards and marshmallow fluff for the world's most versatile confection.

CIA Bookstore Hours:

Saturday: 11 a.m. – 6 p.m.

Sunday: 12 p.m. – 4 p.m.

Please be sure to mention that you are a CIA Alum to receive your 10% discount



Alumni Weekend 2019 Schedule of Events

**Schedule is subject to change*

Local Alumni Establishments

Please don't forget your Alumni Weekend Name Badge to verify for your Special Alumni Discount.

Lolita's Pizza

129 Washington Street
Poughkeepsie, NY 12601
845-452-3501

www.lolitaspizza.com

**Alumni: Edward Kowalski '98 and Catherine Williams
'01**