



East Edition

THE FOURTH ANNUAL GLUTEN-FREE CULINARY SUMMIT
and GF Baking Invitational
Produced and presented by GF Culinary Productions, Inc.

Hosted by The Culinary Institute of America
Hyde Park, New York
September 12 – 13, 2009

Menu of Discovery

Please preview the programs below for Class Series One and Class Series Two. Make your class series selection(s) and register online via the registration section found on the Summit registration page at www.theglutenfreelifestyle.com. Each Class Series is presented in a theatre-style seating format where the entire audience experiences each consecutive demonstration together. Seating is limited.

Class Series One features a combination of cooking and baking classes while Class Series Two features primarily baking classes with a side trip of cooking. Also, please notice that the Gluten-Free Culinary Gala with the Summit Chefs on Saturday, September 12 is an auxiliary dining event with an extra charge. You can register for the gala in the same section for the classes. You can also register for the Hands-On GF Baking Session with Professor Richard Coppedge on Saturday, September 12.

CLASS SERIES ONE

Saturday, September 12, 2009

7:30 a.m. – 9:00 a.m.

***Registration/GF Culinary Breakfast Buffet and
GF Baking Invitational Recipe Competition
Audience Tasting & Voting for Best Gluten-Free Quick Bread***

9:00 a.m. – 9:30 a.m.

Welcome & Culinary Inspirations for a New Gluten-Free Era
Suzanne Bowland, Executive Producer, GF Culinary Productions, Inc.
Dr. Tim Ryan, President, The Culinary Institute of America

Continued...

9:30 a.m. – 10:15 a.m.

***From Here to Gluten-Free Infinity:
Exploring the Treasury of Artisanal Ingredients
for an Evolutionary Cuisine***

*Professor David Kamen, The Culinary Institute of America (Hyde Park, NY)
Lori Sobelson, Program Director, Bob's Red Mill Natural Foods, Inc. (Milwaukie, OR)*

10:15 a.m. – 11:00 a.m.

The Muffin Also Rises & Other Morning Pastry Delights
*Professor and Author Richard Coppedge, Certified Master Baker
The Culinary Institute of America
Gluten-Free Baking with The Culinary Institute of America
Hyde Park, NY*

11:15 a.m. – 12:00 p.m.

A Tale of Three Grains: A Trio of Savory Seasonal Sides
*Professor David Kamen, The Culinary Institute of America
Hyde Park, NY*

12:00 p.m. – 1:15 p.m.

***GF Culinary Lunch Buffet and
GF Baking Invitational Recipe Competition***
*Audience Tasting & Voting for Best Gluten-Free Cookie
Plus, Meet the Summit Authors/Book Signing Rendezvous*

1:15 p.m. – 2:00 p.m.

Close Encounters of the Breaded Kind
*Chef Joel Schaefer, Allergy Chefs, Inc. / American Culinary Federation
Winter Garden, FL*

2:00 p.m. – 2:45 p.m.

The World According to a GF Batter: The Art of Old-Fashioned Fried Goodness
*Professor David Barry, The Culinary Institute of America
Hyde Park, NY*

3:00 p.m. – 3:45 p.m.

A Cake is Born: Delicious Versatility for Gluten-Free Celebrations
*George Chookazian, Founder of Foods By George, CIA Graduate
Mahwah, NJ*

3:45 p.m. – 4:30 p.m.

Surprise Gluten-Free Culinary Topic!
*Corporate Executive Chef Scott Uehlein, Canyon Ranch® Resort, CIA Graduate
Tucson, AZ*

4:30 p.m. – 5:00 p.m.

Ask the Experts: Audience Q & A with Class Series One Presenters

5:30 p.m. - 8:00 p.m.

***Gluten-Free Culinary Dinner Gala with the Summit Chefs
(Extra charge ~ please see registration page)***

Continued...

CLASS SERIES TWO

Sunday, September 13, 2009

7:30 a.m. – 9:00 a.m.

**Registration / GF Culinary Breakfast Buffet and
GF Baking Invitational Recipe Competition**
Audience Tasting & Voting for Best Gluten-Free Yeast Bread

9:00 a.m. – 9:30 a.m.

**2010 Gluten-Free Grains & Baking Odyssey: Predictions & Trends for the Next Decade
Plus...Everyday Baking Insights, Ideas, and Tips**
*Kara Berrini, Program Manager, The Whole Grains Council, Boston, MA
Corporate Executive Chef Scott Uehlein, Canyon Ranch® Resort, CIA Graduate, Tucson, AZ*

9:30 a.m. – 10:15 a.m.

The Gluten-Free Bread Baking Code: Best Kept Secrets & Strategies Revealed
*Professor Richard Coppedge, Certified Master Baker, The Culinary Institute of America
Hyde Park, NY*

10:15 a.m. – 11:00 a.m.

**The Merry Nuances of Taste:
Unique Flavor Approaches for GF Baking**
*Chef Walter Potenza, Chef-Proprietor and Culinary Historian
Providence, RI*

11:15 a.m. – 12:00 p.m.

All's Well that Nourishes Well: The Art of Healthy & Savory Entertaining with GF Grains
*Margaret Dickenson, Margaret's Sense of Occasion, Cable 22 Ottawa/Rogers TV
Author: Margaret's Table: Easy Cooking & Inspiring Entertaining
Ottawa, Ontario, Canada*

12:00 p.m. – 1:15 p.m.

**GF Culinary Lunch Buffet and
GF Baking Invitational Recipe Competition**
Audience Tasting & Voting for Best Gluten-Free Brownie

1:15 p.m. – 2:00 p.m.

A Slice of Life: Traditional & Contemporary Pie Crusts for the Holidays
*Renee Zonka, RD, CEC, MBA, Associate Dean, Kendall College
Chicago, IL*

2:00 p.m. – 2:45 p.m.

As You Like It: Desserts with Panache
*Pastry Chef Mary Schaefer, Allergy Chefs, Inc. / American Culinary Federation
Winter Garden, FL*

2:45 p.m. – 3:15 p.m.

Ask the Experts: Audience Q & A with Class Series Two Presenters

Continued...

3:30 p.m. – 4:30 p.m.

***The Gluten-Free Baking Today Variety Show – Holiday Edition
& GF Baking Invitational Awards***

Indulge in this new “variety show” format featuring special guest interviews, holiday baking demo & entertaining segments, GF Baking Invitational student recipe critiques from the professional judges, and awards ceremony.

4:30 p.m. – 5:30 p.m.

GF Culinary Afternoon Tea Celebration Reception

Meet and mingle with the chefs and students of the Summit and The Culinary Institute of America featuring a dazzling array of scrumptious afternoon tea sandwiches, sweets, and hot tea service presented by the Gluten-Free Baking Club of The Culinary Institute of America.

****SPECIAL AUXILIARY EDUCATION at THE CIA****

HANDS-ON GLUTEN-FREE BAKING
with Professor Richard Coppedge & Staff
Saturday, September 12, 2009
1:30 p.m. – 5:00 p.m.

Enjoy the morning session of Class Series One with continental breakfast on Saturday, September 12 followed by lunch and then join Professor Richard Coppedge, author of Gluten-Free Baking with The Culinary Institute of America, for an afternoon of gluten-free baking lectures, hands-on experience, and tastings in a bakeshop at The Culinary Institute of America. Class size is very limited.

Your choice of...

Holiday Pies, Cookies & Tarts

OR

Yeast Breads

❧ The End ❧

(at least until the 5th Annual in 2010!)

Note: Thank you for previewing the East Edition Class Schedules above. To view the Class Series Schedules for the West Edition to be held in Denver, Colorado on October 3 – 4, 2009, please click back to the Summit registration page and click on the Culinary Cast and Schedule link found underneath “West Edition.”

Schedules are subject to change.

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