



West Edition

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

Hosted by Johnson & Wales University ~ College of Culinary Arts
Denver, Colorado
October 3 – 4, 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 culinary theatre-style format. 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. Please notice that the Gluten-Free Culinary Gala with the Summit Chefs on Saturday, October 3 is an auxiliary dining event with an extra charge. You can register for the dinner in the same section for the classes.

CLASS SERIES ONE

Saturday, October 3, 2009

7:30 a.m. – 9:00 a.m.

***Registration/GF Culinary Breakfast Buffet and
GF Baking Invitational Student Division Competition***

Your votes count! 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.

Marleen Swanson, Department Chair/Culinary Nutrition, Johnson & Wales University

Continued...

9:30 a.m. – 10:15 a.m.

***The Age of Gluten-Free: Pioneering New Frontiers in Cuisine
with Artisanal Ingredients***

*Eric Stein, Chef-Instructor, Johnson & Wales University, Denver, CO
Lori Sobelson, Bob's Red Mill Natural Foods, Inc., Milwaukie, OR*

10:15 a.m. – 11:00 a.m.

Planet of the Gluten-Free Grains: Enlightened Morning Cuisine

*Eric Stein, Chef-Instructor, Johnson & Wales University
Denver, CO*

11:15 a.m. – 12:00 p.m.

***Breads of the Future: Paving New Paths in
Today's Gluten-Free Breadmaking Arts – Plus...High Altitude Baking Insights***
*Chadwick White, Certified Master Baker, Udi's Handcrafted Foods
Denver, CO*

12:00 p.m. – 1:15 p.m.

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

1:15 p.m. – 2:00 p.m.

Cure for the Common Cookie

*Robert Landolphi, Director of Culinary Operations, University of Connecticut
Author: Gluten Free Every Day Cookbook (JWU Alumnus)
Storrs, CT*

2:00 p.m. – 2:45 p.m.

Survival of the Moist & Scrumptious: Imaginative Desserts

*Elise Wiggins, Executive Chef, Panzano Restaurant
Denver, CO*

3:00 p.m. – 3:45 p.m.

In The Name of Tradition: Sweet & Savory Brunch Delights & Afternoon Treats

*James Gallo, Executive Pastry Chef, The Brown Palace Hotel
Denver, CO*

3:45 p.m. – 4:15 p.m.

Surprise Gluten-Free Culinary Topic and Pacific Northwest Wine Tasting!

*Vitaly Paley and Kimberly Paley, Chef/Owners, Paley's Place Bistro and Bar
Portland, OR*

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 & Special Guests

*GF menu creations designed by Panzano Executive Chef and Summit Presenter Elise Wiggins
Panzano Restaurant in Downtown Denver (Complimentary Shuttle Service Provided to Panzano)*

Continued...

CLASS SERIES TWO

Sunday, October 4, 2009

7:30 a.m. – 9:00 a.m.

**Registration / GF Culinary Breakfast Buffet and
GF Baking Invitational Student Division Competition**

Your votes count! Audience Tasting & Voting for Best Gluten-Free Yeast Bread

9:00 a.m. – 9:30 a.m.

All Delicious on the Gluten-Free Front: Predictions & Trends for the Next Decade

Plus...Cooking with Grains & Baking Tips Galore

Jacqueline Mallorca, Author: The Wheat-Free Cook

& the forthcoming Gluten-Free Italian: Over 150 Recipes Without Wheat

San Francisco, CA

9:30 a.m. – 10:15 a.m.

Shall We Dance? Flavorful Quick-Step Quick Breads for Busy Lifestyles

Carol Fenster, Savory Palate, Inc.

Author: 1,000 Gluten-Free Recipes and Gluten-Free Quick & Easy

Centennial, CO

10:15 a.m. – 11:00 a.m.

The Adventures of Chocolate in a Gluten-Free World:

A Journey in Sumptuous Baking for Morning, Noon & Night

Marcia Kramer, Assistant Professor, Johnson & Wales University

Denver, CO

11:15 a.m. – 12:00 p.m.

Many Like It Savory: Appetizer & Dinner Bread Arts with an Italian Twist

Isabella Nicoletti, Executive Chef, Paesano Restaurant & Wine Bar

Ann Arbor, MI

12:00 p.m. – 1:15 p.m.

GF Culinary Lunch Buffet and

GF Baking Invitational Student Division Competition

Cast your vote! Audience Voting for Best Gluten-Free Brownie

1:15 p.m. – 2:00 p.m.

The Birth of a Blend:

Top Tips for Creating and Using a Great Flour Blend for Your Baking Needs

Richard Coppedge, Professor in Baking and Pastry Arts, Certified Master Baker (JWU Alumnus)

The Culinary Institute of America

Author: Gluten-Free Baking with The Culinary Institute of America

Hyde Park, NY

2:00 p.m. – 2:45 p.m.

Confessions of a Chef: Gluten-Free and Decadent!

Michael Long, Chef/Proprietor, Opus Restaurant

Littleton, CO

Continued...

2:45 p.m. – 3:15 p.m.

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

3:30 p.m. – 4:30 p.m.

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

*Enjoy this new, one hour “variety show” format featuring special guest interviews, holiday baking demo segments, perspectives from the professional judges and students, and much more. Featuring Elana Amsterdam, author of *The Gluten-Free Almond Flour Cookbook*; Authors Pete and Kelli Bronski of the forthcoming *Artisanal Gluten-Free Cooking*; and other notable surprise guests!*

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 Johnson & Wales University featuring a dazzling array of scrumptious gluten-free afternoon tea sandwiches, decadent delights, and hot tea service provided by The Brown Palace Hotel of Denver and Johnson & Wales University.

❧ The End ❧

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

Note: Thank you for previewing the West Edition Class Schedules above. To view the Class Series Schedules for the East Edition to be held in Hyde Park, New York on September 12 – 13, 2009, please click back to the Summit registration page and click on the Culinary Cast and Schedule link found underneath “East Edition.”

Schedules are subject to change.

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