



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
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. 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 gala 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 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.
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***

*Professor Eric Stein, 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

*Professor Eric Stein, 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 Bakery
Denver, CO*

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.

Cure for the Common Cookie

*Chef Robert Landolphi, Author: Gluten Free Everyday Cookbook
Director of Culinary Operations, University of Connecticut
Storrs, CT*

2:00 p.m. – 2:45 p.m.

Survival of the Moist & Scrumptious: Distinctive Desserts

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

3:00 p.m. – 3:45 p.m.

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

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

3:45 p.m. – 4:15 p.m.

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

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

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

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 Recipe Competition (Part II)**
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**
*Chef-Instructor Marcia Kramer, Johnson & Wales University
Denver, CO*

11:15 a.m. – 12:00 p.m.

Many Like It Savory: Appetizers & Dinner Roll Arts
Special Guest Chef

12:00 p.m. – 1:15 p.m.

**GF Culinary Lunch Buffet and
GF Baking Invitational Recipe Competition**
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**
*Chef-Instructor and Author Richard Coppedge, Certified Master Baker
The Culinary Institute of America
Gluten-Free Baking with the Culinary Institute of America
Hyde Park, NY*

2:00 p.m. – 2:45 p.m.

Confessions of a Chef: Unique Approaches to the Holiday Pie Crust
*Chef/Proprietor, Michael Long, 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***

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

❧ 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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