



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 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. Also, please notice that the Gluten-Free Culinary Dinner Gala with the Summit Chefs and CIA Students on Saturday, September 12 is an auxiliary dining event with an extra charge. You can register for the dinner 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 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.
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 a Nutritious and Evolutionary Cuisine***

*David Kamen, Professor in Culinary Arts, 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

*Richard Coppedge, Professor in Baking and Pastry Arts, Certified Master Baker
The Culinary Institute of America*

*Author: 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

*David Kamen, Professor in Culinary Arts, The Culinary Institute of America
Hyde Park, NY*

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.

Close Encounters of the Breaded Kind

*Chef Joel Schaefer, President, Allergy Chefs, Inc. / American Culinary Federation
Winter Garden, FL*

2:00 p.m. – 2:45 p.m.

Flour Me Happy! The Art of Old-Fashioned Gluten-Free Fried Goodness

*David Barry, Assistant Professor in Culinary Arts, 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/Owner, Foods By George
Mahwah, NJ*

3:45 p.m. – 4:30 p.m.

Surprise Gluten-Free Culinary Topic!

*Corporate Chef Scott Uehlein, Canyon Ranch® Resort
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, CIA Students, and Special Guests
GF menu creations designed by CIA students enrolled in the Hospitality Management Program

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 Student Division Competition***

Your votes count! 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...Healthy Baking Insights, Ideas, and Tips***

*Kara Berrini, Program Manager, The Whole Grains Council, Boston, MA
Corporate 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

*Richard Coppedge, Professor in Baking and Pastry Arts, 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

*Walter Potenza, Chef-Proprietor and Culinary Historian, Ristorante d'Italia
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 Student Division Competition***

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

1:15 p.m. – 2:00 p.m.

A Slice of Life: Adventures in Sweet and Savory Crusts

*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

*Mary Schaefer, Product Development Chef, 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 (Student Division)***

Enjoy this new, one-hour “variety show” format featuring special guest interviews, holiday baking demo segments, perspectives from the Summit’s professional judges and competing students, and more. Featuring Chef Joel Schaefer, Publisher/Editor Ann Whelan of Gluten-Free Living Magazine; Marlisa Brown, author of the forthcoming book Gluten-Free Hassle Free; and other surprise notable experts!

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 gluten-free afternoon tea sandwiches, decadent delights, and hot tea service presented by the Allergy Awareness 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.

Gluten-Free Pies, Cookies, and Breads

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, extensive hands-on experience, and tastings in a bakeshop at The Culinary Institute of America. The afternoon session of Class Series One is not included in this auxiliary package.

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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