

North Carolina ProStart Invitational Student Boot Camp

Thursday, November 07, 2024

8:00am	Registration/Continental Breakfast Lowes Auditorium Lobby		
8:50am	Welcome & Introductions Lowes Auditorium <i>Courtney Hamm, Director-NCRLA Foundation</i> <i>Dr. Berkita Bradford, Chair of NCCU Hospitality and Tourism Department</i>		
9:05 – 9:55am	Knife Skills Culinary Lab 341 <i>Chef Brian Hay—Zwilling</i>	Critical Thinking Classroom 347 <i>Jeff Hadley—Wake Technical Community College</i>	Mastering Check-In Classroom 349 <i>Chef Eddie Wilson—Executive Chef North Carolina Central University at Aramark</i>
10:00 – 10:50am	Culinary Mastery Culinary Lab 341 <i>Chef Michael Beers—River Run Country Club</i>	Branding, Profitability, & Execution Classroom 347 <i>Kristin Hughes and Chef Josh Hughes—US Foods</i>	The Art of Dessert Classroom 349 <i>Chef Amy Fielder, PhD—Johnson & Wales University</i>
10:55 – 11:45am	Sauces and Plate Composition Culinary Lab 341 <i>Chef Trenton Shank</i>	Topics in Management Classroom 347 <i>Charles Calvert—Lees McRae College</i>	Using Local Ingredients Classroom 349 <i>Chef Preeti Waas—Cheeni</i>
11:50am – 12:30pm	Lunch Pearson Dining Hall		
12:40 – 1:10pm	Competition Space Walk-through NCCU Student Center <i>Chef Eddie Wilson</i>		
1:20 – 2:10pm	Rule Review / Q&A Lowes Auditorium <i>Chef Brian Hay</i> <i>Chef Eddie Wilson</i> <i>Chef Michael Beers</i>		
2:10 – 2:50pm	Career Panel in Restaurant & Hospitality Industries Lowes Auditorium Facilitator: Jeff Hadley <i>Chef Amy Fielder</i> <i>Chef Michael Beers</i> <i>Chef Preeti Waas</i> <i>Desia Williams, Senior Hospitality & Tourism Administration Major at NCCU</i> <i>Charles Calvert</i> <i>Kristin Hughes</i> <i>Chef Eddie Wilson</i>		
2:50pm	Final Thoughts Lowes Auditorium <i>Courtney Hamm</i> <i>Dr. Anthony Nelson, Dean NCCU School of Business</i>		

Sponsored By:



