Teaching Traditions

NO LEGAL AGE FOR DRINKING CULTURE

Saturday March 12th APICIUS INTERNATIONAL SCHOOL OF HOSPITALITY 2016 Conference

09:30 Registration Front Desk

10:00 Inauguration and Opening Remarks Isabella Martini FUA EXCELSIOR ROOM

10:15 - 11:15 PANEL ONE EXCELSIOR ROOM *Chair* **Massimo Coppetti** FUA Public Relations Coordinator and Apicius Instructor

Teaching Leadership and New Perspectives in Hospitality and Food and Wine Studies with Classic Literature and Film

Gregory Blanch Interim Director School of Hotel, Restaurant & Tourism Management New Mexico State University

Bread is a Lifelong Learning Experience Michael Skufca

Instructor Johnson & Wales University College of Culinary Arts North Miami Campus **11:15 - 11:45** Coffee Break

11:45 - 13:00

PANEL TWO EXCELSIOR ROOM *Chair* Massimo Boeus Executive Sous Chef Apicius International School of Hospitality

Anarchist Cuisine: CU.CI.NA.RE How Can You Tell a Cook that Cooking is not an Art? Chef Cristiano Tomei Ristorante *Michelin L'Imbuto, Lucca

Experiential Learning at FUA: A Unique Learning Model

Massimo Boeus Executive Sous Chef Apicius International School of Hospitality

Preparing for the Tasting Session Apicius Culinary Arts & Baking and Pastry Students

13:00 - 15:00 PRESENTATION AND TASTING SESSION

APICIUS MAIN TASTING ROOM Apicius Culinary Arts & Baking and Pastry Students

Industry Panel

Riso Acquerello Olio Extravergine di Oliva Pruneti Pasta Artigianale Fabbri Acetaia Malpighi

15:00 - 15:30

PANEL THREE EXCELSIOR ROOM *Chair* Massimo Coppetti FUA Public Relations Coordinator and Apicius Instructor

The Relationship Between Experiential Learning, Learning Outcomes and Learning Styles Among Hospitality Students Radesh Palakurthi Professor and School Director I.H.G. Chair of Excellence

Professor and School Directo I.H.G. Chair of Excellence The Kemmons Wilson School of Hospitality and Resort Management University of Memphis 15:30 - 16:30 ROUND TABLE EXCELSIOR ROOM *Chair* Isabella Martini FUA

Food Blogging:

Love / Experience / Educate Simona Cherubini Food Blogger Nadia Taglialatela Food Blogger

16:30 - 18:00 STUDENT PANEL EXCELSIOR ROOM

Understanding Quality

A blind tasting experience of 12 different high quality Italian wines carried out by the students of FUA Career Program in Wine Studies and Enology

18:00 Closing Remarks Isabella Martini FUA

