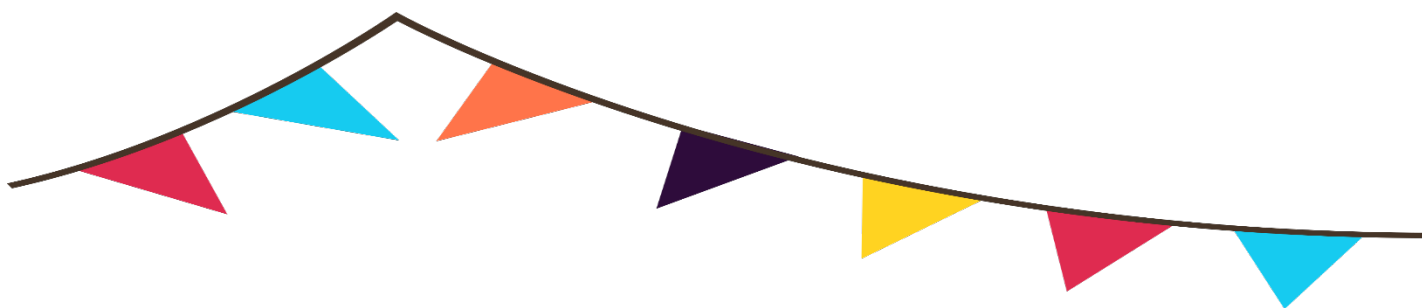


HEAT

Conference

2018



What is in the neighborhood:

Pearl: "The energetic Pearl District neighborhood has some of the city's best shopping, eating, and biking." Conde Nast Traveler

Southtown: an "urban village" home to an interesting mix of restaurants, galleries, coffee shops, studios and artisans, is an area that encompasses the King William, Lavaca and Blue Star neighborhoods.

La Cantera: At the foothills of the Texas Hill Country in North Central San Antonio, La Cantera ("the quarry") is part of the rich history of native Indians, Spanish conquistadors and early Texas settlers. Today, La Cantera is a thriving area that attracts regional and international visitors with its shopping, dining, lodging, championship golf and entertainment, including Six Flags Fiesta Texas.

The Mission Reach: is a section of the 15-mile San Antonio River Walk , an urban park that covers 8 miles of waterway and hike and bike trails connecting four 18th century Spanish Missions, to each other and to the downtown section of the River Walk. Perfect place to go for a walk or run.



For HOTE GUEST ONLY

Popcorn and Soda Available Daily on 2nd Floor: 3pm-10pm
Kickback Available Daily on 2nd Floor- 5:30pm-7pm

Show Me Your BADGE

Text: SUYB to 62687 for discounts around SA if you show your conference badge.

SWELL CYCLE

Want to bike around?? Use this code: heat18 to receive 1/2 off a day pass or \$3.00 for a single trip option. Bikes located throughout town.

SNACKS

The local San Antonio teachers have provided snacks for your enjoyment throughout the day. Be on the lookout for these around the conference room areas.



2018 HEAT Agenda

November 10 – 13, 2018

Saturday, November 10, 2018

- 10:00am– 5:00pm **ServSafe Training**
- 11:00am-1:00pm **Registration**
- 1:00pm– 4:00pm **Texas Friendly Certification**
- 4:00pm - 6:00pm **Board Meeting @ Dave & Busters (INSIDE RIVERCENTER MALL)**
- 5:50pm-6:00pm **Meet in the lobby to walk as a group to Dave & Buster's**
- 6:30pm – 9:00pm **Dave & Buster's Welcome Reception** (light snacks will be provided)

Parking is available in the parking garage at River Center Mall, but it will be at your own cost.

Sunday, November 11, 2018

- 7:00am-9:00am **Breakfast (FOR HOTEL GUEST ONLY)**
- 8:00am – 12:00pm Conference **Registration** Open
- 9:00am Silent Auction begins online: <https://www.32auctions.com/HEAT2018>
- 9:00am-10:00am **Breakout Sessions**
- A. **Technology and the CTE Classroom:** Learn about resources to showcase student work and improve electronic portfolios! Presenters will highlight Google Sites and other resources that students should use!
 - B. **SA Detours:** San Antonio Detours will challenge guests as to how well they know San Antonio. San Antonio is full of history, culture, music and food! We'll split the group up into teams and create a fun "game show" atmosphere where we will test their knowledge of our beautiful city through trivia, music, food and more. **(limited to 30 people-sign up Saturday at Dave & Buster's or Sunday morning at registration)**

10:15am-11:15am **Breakout Sessions**

- A. **Special Education:** Through the visuals and hands-on experiences, ALL students are capable of learning culinary skills. Everyone is a genius in the right context. Join us to hear how to teach to student's strengths in order to help them achieve their highest level of skills for the future competitive employment in the culinary and/or hospitality field. If a young adult wants to work in this field, no matter their disability, we need to focus on their ABILITIES and HONOR THIER DREAM!
- B. **Mary Kunz/Food Waste:** The presentation will outline the extent of food waste in the USA and will offer strategies for individuals, businesses, schools to reduce the amount of food wasted. The presentation may be adapted as a lesson for high school classes.

11:30am -12:30pm **Breakout Sessions**

- A. **Brinker:** Building a Hospitality Career: Pathway to management story from server to corporate office team member Employment Opportunities and process Team Member Development programs and benefits at Brinker International/Chili's How Brinker gives back - fundraising opportunities
- B. **Lanier/CIA:** Partnerships! The Culinary Institute of America and the San Antonio Independent School District have partnered together to provide training and certification for the high school culinary arts instructors and provide students a path to CIA or to employment after graduation. Students earn transfer credit to the CIA through the HS courses. Instructors receive culinary fundamental training, skills and knowledge development, and ProChef Certification in order to deliver the CIA classes in the HS programs. CIA and SAISD are in year two of this multi-year program.

12:30pm-2:00pm **Light Lunch** Served at Hotel and ServSafe Review

2:00pm -3:00pm **Breakout Sessions**

- A. **Mike Miller/Fermenting Your Kraut; Bring Health, Food, and Fun to your classroom:** How can you bring culinary, science, and health education to your classroom? By using a century old recipe of making homemade fermented sauerkraut. Not only will this make learning fun with a hands on approach but allows teaching basic microbiology, learning about our gut microbiome, and how simple it can be to make healthy foods. This can be done in one easy lesson or can be set up as a longer experiment.
- B. **Chef Will & Corey McNair from St. Philips:** "Understanding compensation in the Hospitality industry and the forces that are shaping future trends for pay and

work satisfaction. The impact of robotics and technology will be featured with a focus on what it will all mean for future workers and employers”

3:15pm-4:15pm **Hospitality/Culinary Panel** – Professionalism. What do students need to know to be successful in the industry.

1. Chef James Moore, formerly of Grayze On Grayson, Boiler House and Max’s Wine Dive, leads the St. Mary’s bar, and TBA Lounge.
2. Liz from Double Tree, HR Manager.
3. Maria at Familia Cortez Restaurants.

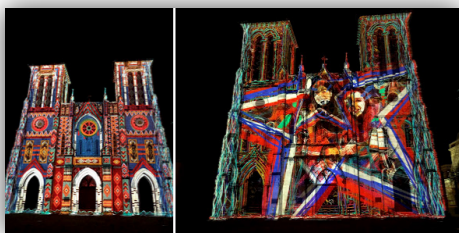
4:20pm-5:20pm **Sherry Chaudhry:** Presentation on the Hospitality and Tourism Industry's efforts during 2018 working with the TEA and TWC on presenting relevant information to support a CTE Hospitality and Tourism program to include Hotel Management and Culinary for Texas High Schools. Partnerships with the American Hotel and Lodging Association, the American Hotel and Lodging Education Institute, the San Antonio Hotel and Lodging Association and the Tourism Council along with Industry leaders to collected current data for Jobs, wages and demand for jobs within this Spring Board Industry. Building the bridge between Education and Industry, working to develop the future workforce and provide amazing career opportunities and Practicum experiences across all disciplines.

4:30pm – 6:00pm **Socializing with speed downloading**, bring your DRIVE

6:00pm-8:00pm **Dinner** on your own (stay near the Riverwalk or head to the Pearl)
(Favorites: Botika, Big on the Banks, Dough, Southerleigh)

8:00pm-9:00pm **Socializing on Rooftop and dessert bar** (bring your favorite beverage with you to enjoy) (THANKS **HEB** FOR THE DESSERTS)

9:00pm-10:30pm Viewing of **San Antonio’s Saga** on the rooftop.
Don’t miss the 24-minute show by French artist Xavier de Richemont, “San Antonio The Saga,” in which lights projected onto the cathedral’s exterior tell the story of San Antonio from its beginning to today. **(9:00-9:30-10:00 showtimes)**



Monday, November 12, 2018

- 6:00am- 9:00am **Breakfast (FOR HOTEL GUEST ONLY)**
- 8:00am – 1:00pm **Conference Registration Open**
- 8:00am- 3:00pm **Exhibits open on the river level.**
- 9:00am- 4:00pm **Silent Auction items displayed on the river level. Items will NOT be taken over to Sunset Station. Items can be picked up Tuesday prior to leaving. Bidding will end @ 9pm on Monday night. <https://www.32auctions.com/HEAT2018>**
- 9:00am-9:30am **SA 300 Speaker: Bruce Shackelford:** This year San Antonio is celebrating their tricentennial. Come hear a preview of the tricentennial exhibition at the Witte Museum.
- 9:30am-9:35am **Hello from Sherry Chaudhry- Sponsor**
- 9:35am-9:40am **Proclamation-The Mayor of the City of San Antonio, Ron Nirenberg, has recognized HEAT by issuing a formal Proclamation stating: I do hereby Proclaim November 10 -13 , 2018 as “Hospitality Educators Association of Texas Days.” He concludes by offering best wishes for a successful event.**
- 9:40am – 10:30am **Keynote: Chef Johnny Hernandez** is a celebrated chef, entrepreneur, and founder and President of Grupo La Gloria and True Flavors Inc. He is one of the premier Mexican cuisine chefs in the United States and a recognized authority on Mexican cuisine and culture. Chef Hernandez will discuss Kitchen Campus VISION: Financial Success Through Culinary Arts, Kitchen Campus MISSION: Connecting today’s youth to culinary opportunities through education and advocacy.
- 10:30am-11:00am Visit the **Exhibits** on the river level while waiting for lunch.

11:00am-1:00pm

Kendra Scott Give Back Event (Proceeds will benefit HEAT Scholarship)



11:00am -1:00pm

Lunch and San Antonio College's Demo, don't forget to visit the exhibits. Come early to hear from the catering team.

11:00am-1:00pm

Serve Safe Review in Trinity Room

- 1:00pm – 1:45 pm **Alicia Dees:** Catering and culinary trends are on the rise. Alternative lifestyles are becoming more prevalent and the overall customer base is getting younger. This presentation will cover the new generation and their buying styles and identifying where the culinary and catering trends will be going in the future. How can we be more adaptive to alternative lifestyle and diet choices in a globally diverse population?
- 2:00pm – 2:45pm **HEB** – Developing the workforce through experiential learning opportunities, covering the importance of experiential learning and how to connect with industry partners to build relationships.
- 3:00pm – 4:00pm **Botika & Pharm Table**
Elizabeth Johnson- Will be presenting a Brazilian inspired Moqueca Soup and Chef Lopez will be preparing a Ceviche.- Brief history of cebiches in the Inca world and today- Ingredients for Classic cebiche, the making of "leche de tigre"-Demo of classic Cebiche, Nikkey and chifa styles. **(DEMO ONLY, NO SAMPLES)**
- 4:05pm-5:00pm **Serve Safe Review**
- 4:10pm – 5:00pm **Drury Hotel Tour and a look into the history of the Drury Brand, Group A & B**
This is limited to 50 people, sign-up sheet will be at Dave & Buster's and Sunday morning at registration.
- 5:00pm – 6:00 pm **Drury Social Networking/** meet in the lobby for buses to Sunset Station
***if you wish to drive your own car, there is limited parking available at Sunset Station, otherwise we have busses picking up and dropping off for the event.**
- 5:50pm 1st City Sightseeing Bus Departs
6:05pm 2nd City Sightseeing Bus Departs
6:10pm 3rd City Sightseeing Bus Departs

WHEN YOU ARRIVE AT SUNSET:

You are cordially invited to tour the University of Houston Conrad N. Hilton College of Hotel and Restaurant Management – SAN ANTONIO! Founded in 1969 by iconic hotelier Conrad N. Hilton, Hilton College has become one of the top hospitality programs in the world. Hilton College-San Antonio has been a part of the downtown landscape since 2014 and is the Alamo City's only provider of a

bachelor's degree in Hotel and Restaurant Management. Join us for a tour before heading to Sunset Station!

6:30 – 9:00 pm **Awards Dinner at Sunset Station (FIESTA THEME)**

- Folkloric Performance by Stevens High School in NISD
- Cupcake Display from local Cupcake Battle 1-2-3 place winners
- <https://www.32auctions.com/HEAT2018>

8:45pm 1st bus departs back to hotel

9:00pm 2nd bus departs back to hotel

9:15pm 3rd bus departs back to hotel

Tuesday, November 13, 2018

Visit Ace Mart and Mission Restaurant Supply in Southtown on your way out of town for a BLOCK PARTY! Demonstrations, discounts and complimentary refreshments all in the same place! [Parking is available at either location.](#)

6:00am- 8:00am **Breakfast (FOR HOTEL GUEST ONLY)**

8:00am -8:50am **SFA** - Dr. Gina Fe Causin. Anatomy of an Event. Dr. Causin's presentations will focus on event planning. Attendees will learn how to appreciate the scope of responsibilities associated with professional event coordination, identify the dimension of an event experience, recognize the interdependence of event elements in order to forecast potential gaps and discrepancies, and develop a strategy for creating and coordinating a comprehensive event experience.

9:00am -9:30am **TEA Update- Amanda Brantley**

Hospitality & Tourism Enrollment Numbers, Programs of Study Update, and, Industry Credential Update

9:30am **ServSafe Test**

9am-12pm: 1220 S St Mary's St, San Antonio, TX 78210

ACE MART Restaurant Supply will have the following reps:

- Table Craft Action Station (Induction cooking station) – Chef Chris
- Vollrath – Amador Reyna
- Vitamix – Ryan Miller
- Table Top – Jacquelyn Mangione
- Ace Mart Commercial Kitchen Design team - conference room presentation 9:30 AM to 11:30 AM
- Dexter Tour Bus Kristen Ritchie in Parking lot 8 AM – 10:30 AM

9am-12pm: 1126 S St Mary's St, San Antonio, TX 78210

MISSION Restaurant Supply will have the following reps:

From 10:00 am – 12:00 Noon

- Rational Combi Oven – Chef Ted will be cooking and serving a variety of food products.
- Waring Blenders – There will be a smoothie demo by the local rep from Chrane Foodservice.
- Franke & Cadco – Alicia Dees will be doing a demo of products from these two companies.