



Request to Attend Conference / Meeting

THIS FORM MUST BE COMPLETED AND APPROVED BEFORE REGISTERING FOR THE CONFERENCE/WORKSHOP.

Individual Attending James Mack
Name of Conference Niagara Falls Culinary Institute Professional Development day
Location of Conference Niagara Falls Culinary Institute 28 Old Falls Street, Niagra Falls NY
Date(s) 12/5/2022-12/6/2022 Days of Week Monday

Are you an active member of the organization sponsoring this event? Yes No
Is this conference directly related to a classroom assignment? Yes No

Purpose of conference:
The purpose of this conference is a professional development excursion and college tour hosted by the Niagara Falls Culinary Institute and the American Culinary Federation. Please see attached itinerary and information letter.

Number of school days absent for conference/meeting: 2
Total number of days requested for conference/meeting: 2 (include travel time)

Estimated time of departure: 12:00 PM
Estimated time of return: 8:00 PM

COMPLETE THE FOLLOWING ESTIMATIONS OF EXPENSES:

Travel: _____
Lodging: _____
Meals: _____
Registration: _____
Other: Subst mk cab \$322
Total Estimated Expenditures: \$0.00

SUBSTITUTE NEEDED:
 Yes (# of Days) 2 x 161.00 for 1 day
 No

**All receipts must be itemized.
Tips are not reimbursable.**

Submitted by: [Signature] Date: 10/19/22

Recommended to Superintendent: Yes No
Principal Signature: [Signature]

Account # _____ Amount/% _____
Account # _____ Amount/% _____

Recommended to School Board for Approval: [Signature]
Superintendent Signature

Date Approved by School Board: _____



Greetings Chefs and Colleagues,

The Niagara Falls Culinary Institute (NFCI) would like to cordially invite one faculty representative from your Culinary Arts or Baking & Pastry Arts program for an all-expenses paid professional development day. *We are happy to offer assistance in the planning of your trip as well as cover the full cost of travel, lodging and incidentals.*

This training is vetted through the American Culinary Federation (ACF) and can be applied to Continuing Education Hours-- easily applicable towards certification or recertification. As an ACF accredited institution, we are looking to build a culinary community comprised of individuals who can bring an enriched dining experience to any location in the world. Looking beyond our Western New York borders, we'd like to expand our reach and connect with other like-minded educators who have the passion for shaping the future of the food and beverage industry.

This professional development excursion includes touring our 90,000 square foot facility in one of the most popular tourist destinations in the world: Niagara Falls, NY, USA. You will be able to view our European styled cooking labs; visit our public bakery, La Patisserie; dine in our student-run, fine dining restaurant, Savor; experience the professional culinary theatre; and check out the on-campus culinary-themed Barnes & Noble Bookstore. We will also have a life-sized gingerbread village on display in conjunction with a gingerbread house competition at the time of your visit.

In addition to training with you, we hope you will recognize the culinary opportunity we can foster for your students and relay the first-hand excellence you receive at NFCI, an extension of Niagara County Community College, located in Sanborn, about 20 minutes away. Our Sanborn campus offers student housing, athletics, and more than 40 additional programs. We pride ourselves on giving a private institute experience with community college tuition.

To register for this event, please contact me, Josh Blumberg, Assistant Vice President of Academic Affairs, at jblumberg@niagaracc.suny.edu or call (716) 440-8649. I kindly ask all RSVP's be initiated by November 1.

We look forward to hearing from you soon.



Sincerely,

Josh S. Blumberg MS Ed.

*Assistant Vice President, Academic Affairs / Campus Manager
Niagara Falls Culinary Institute / Niagara County Community College
Work: 716-614-6456 / Cell: 716-440-8649*

SAVE THE DATE:

Monday, December 5, 2022

Schedule:

December 4, 2022:

Arrive Sunday evening
at the Double Tree Hotel,
401 Buffalo Ave., Niagara Falls, NY

December 5, 2022

8:30 a.m.

Continental Breakfast at the
Niagara Falls Culinary Institute,
28 Old Falls Street, Niagara Falls

9:30 a.m.

Tour of facility

10:15 – 11:15 a.m.

Professional Development –
Innovative Cooking Skills (Sous Vide)

11:15 a.m. – 12:00 p.m.

Ice Carving Demonstration & Lecture

12:00 – 1:00 p.m.

Lunch at Savor Restaurant

1:15 – 2:15 p.m.

Showpiece / Sugar

2:15 – 3:00 p.m.

Culinary Cannabis Lecture

3:15 – 4:15 p.m.

Wine Tasting and
Hospitality Exploration

4:15 – 5:00 p.m.

NFCI Information Session

5:00 p.m.

Dinner at Savor Restaurant