



OREGON COAST
CULINARY
INSTITUTE

A Culinary Adventure on the Oregon Coast

TAN AND
PLAN 2009
July 27-30



A Culinary Adventure for High School Instructors

A Learning Adventure for Secondary,
ProStart, Culinary and Consumer and
Family Studies Instructors.

Topics to include ProStart Strategies, Knife Skills,
Butchery, Flavors and Tastes, Asian Cuisines, and
Basic Skills.

We will also be hosting a traditional Coquille
Indian salmon roast and other cultural activities
to enhance your learning adventure with us.

For More Information please contact:

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Coos Bay, OR 97420
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www.occi.net

TAN AND PLAN SCHEDULE

Day One: ProStart

Chef Tina Powers CMB

Techniques to help your students sharpen their culinary skills for ProStart, SkillsUSA and other culinary competitions. Hands on training and lunch.

Day Two: Skills

Chef Nilda DoVale CCC

Hands on skills needed to successfully transition to a professional kitchen. The basics that will help your students succeed.

Day Three - morning: Fabrication Competition Style

Chef Shawn Hanlin CEC

Learn how to fabricate chicken and teach your students tricks from a Culinary Olympian Gold medal winner.

Day Three - evening: Flavors and Tastes of the World~Asia

Chef Tom Roberts CEC CCE

A trip to Thailand and Korea for an authentic taste of Asia.

Chef Woojay Poynter CC

Day Four: Native American Cooking

Chef Chris Foltz

Explore Native American cuisine and assist in the preparation of a traditional Coquille Indian Salmon Roast.

Conference cost \$650

Housing in our beautiful dorms, breakfast, lunches and finale dinner included with conference. Daily flights into North Bend Airport. For travel directions or further information please contact Jamie Cook or Tina Powers.

For more information about Southwestern Oregon Community College check out our web sites:

www.socc.edu or www.occinet.net

ABOUT US

We are a student centered learning program. OCCI offers the practical, competitive skills necessary to ensure a rewarding career. Because of our small class sizes, students receive individualized, hands-on learning.

FOR YOU

Today's high school instructor is required to instruct students in methods that are geared towards work place skills. They need all the support, information and up to date hands on training to keep up with the demands of their classes. Our summer program is geared to their needs in a fantastic facility with challenging curriculum and exciting chef instructors. You will be experiencing in addition, training in diversity, covering cuisines and cultural events from Asia and the local Native American tribes. Couple this with great housing and the Pacific Coast with all its beautiful and breathtaking shoreline, this conference offers a real break from the routine. We have several Certified Master Chefs on our advisory council, and our programs are Certified by the American Culinary Federation. We are located in one of the most bountiful and beautiful locations in the United States.

ARTICULATION

The Oregon Coast Culinary Institute (OCCI) has articulation and mentorship agreements between OCCI and high schools in Alaska, California, Idaho, Nebraska, Nevada, Oregon, and Washington that have food preparation programs that are affiliated with one of the following programs: ProStart, Skills USA, or Family, Careers and Community Leaders of America.

The new articulation program will benefit both the graduates of high schools that wish to pursue culinary arts as a career and the culinary arts programs in high schools.

REASONS TO ATTEND

First class training for secondary instructors in a beautiful new facility on a campus located minutes from the beautiful Oregon Coast.

Benefits to your students

A \$500.00 scholarship for a high school graduate from an articulated school to attend one of the two degree programs offered by OCCI in Culinary Arts and Baking and Pastry. The student must exercise this option within two years of graduating from high school.

Students exercising early commitment enrollment will receive a 10% discount on their externship fees once the externship is completed - available only for students from articulated high schools.

The Oregon Coast Culinary Institute recognizes the difficulty in running a successful culinary program in today's high schools. OCCI will provide each articulated high school a cash award of \$250.00 towards reimbursement for the purchase of equipment for food preparation.

An instructor and/or representative from OCCI will make a minimum of one visit to an articulated high school culinary program for cooking demonstration and counseling purposes.

REGISTRATION FORM

Name _____

Address _____ City _____ State _____ Zip _____

Phone _____ Fax _____

Email _____

Forms must be submitted by June 1, 2009

Mail form to: Attention: Jamie Cook
Oregon Coast Culinary Institute
1988 Newmark Ave
Coos Bay, OR 97420

Or fax form to: Attention: Jamie Cook
(541) 888-7454

Include \$650 conference fee with
your registration.
Check or money order is accepted.