

USA Dry Peas, Lentils, & Chickpeas
Innovation Seminar
August 27 - 28, 2009
Agenda



Day One: August 27, 2009

- 2:00 PM** **Arrival**
- 2:15 PM** **Welcome & Opening Remarks**
Session Overview
- 2:30 PM** **Pulse Power: New Product trends and novel applications for peas, lentils, and chickpeas (Including Gluten Free Market)**
Chris Wolf, MBA
Director of Strategic Innovation
Turover Straus Group
- 3:00 PM** **Dry Peas, Lentils, & Chickpeas: Ingredients that Pack a NUTRITIONAL Punch**
Amy Myrdal Miller, MS, RD
Director of Programming, Strategic Initiatives
The Culinary Institute of America
- 3:30 PM** **Kitchen Orientation**
- 3:45 PM** **Hands-on Culinary Session “ice breaker” – *Dips, Spreads, Chips, Breading***
Focus: Easy, full-flavor Appetizers incorporating Dry Peas, Lentils, and Chickpeas
The group will be broken into teams to work on a few dishes each. The CIA instructors and Guest Chef Suvir Saran will float between the teams to provide inspiration and assistance.
CIA Chef Instructors
Guest Chef Suvir Saran
- 5:45 PM** **Appetizers and Wine Reception**
- 7:00 PM** **Dinner at Wine Spectator at Greystone Restaurant**

Day Two: August 28, 2009

- 7:00 AM** **Continental Breakfast Buffet**
- 7:30 AM** **Legume Flours and Their Uses**
Mehmet Tulbek, PhD
Technical Director
Northern Crops Institute
- 8:15 AM** **Morning Demonstrations – *Soups, Salads, Vegetarian (Meat Substitutes)***
CIA Chef Instructors
Guest Chefs Suvir Saran

USA Dry Peas, Lentils, & Chickpeas
Innovation Seminar
August 27 - 28, 2009
Agenda



-
- 9:00 AM** **Morning Demonstrations – *Breads, Tortillas, Chips, Crackers***
CIA Chef Instructor Steven Durphy
Guest Chef Richard Coppedge
- 9:45 AM** **Concurrent Hands-on Culinary Sessions**
 Baking Kitchen: *Breads, Tortillas, Chips, Crackers,*
 Guest Chef Richard Coppedge, C.M.B.
- Hot Kitchen:** *Soups, Salads, Vegetarian (Meat Substitutes)*
 Guest Chef Suvir Saran
 CIA Chef Instructor
- 12:00 PM** **Lunch from Production**
- 1:00 PM** **Break at Leisure, Optional Facility Tour, Shopping time in Spice Islands Marketplace**
- 1:30 PM** **Gluten-free expanded snacks made from lentil-fiber based formulations**
Jose De J Berrios, PhD
Research Food Scientist
USDA-ARS-WRRC - Processed Foods Research Unit
- 1:45 PM** **Afternoon Lecture/Demonstrations – *Cereal Bars, Cookies, Gluten-Free Baked Goods***
CIA Chef Instructor Steven Durphy
Guest Chef Richard Coppedge
- 2:30 PM** **Afternoon Lecture/Demonstrations – *Sauces, Pasta/Noodles, Entrees***
CIA Chef Instructors
Guest Chef Suvir Saran
- 3:15 PM** **Concurrent Hands-on Culinary Sessions**
 Baking Kitchen: *Cereal Bars, Cookies, Gluten-free Baked Goods,*
 Guest Chef Richard Coppedge, C.M.B.
- Hot Kitchen:** *Sauces, Pasta/Noodles, Entrees*
 Guest Chef Suvir Saran
 CIA Chef Instructor
- 5:45 PM** **Wrap up, Review, & Critique**
- 6:00 PM** **Dinner from Production**
Concluding Remarks
- 6:30 PM** **Program Adjourns**