

Chefs Leadership Summit Agenda

8:00 AM to 8:30 AM – *Event Registration Opens*

- Continental Breakfast and Networking Opportunities – **GMC OB Rico Plaza**

8:30 AM to 9:00 AM – *Chef Leadership Summit Welcome – GUS 100 - Auditorium*

9:00 AM to 9:30 AM – *Opening Keynote Address – GUS 100 - Auditorium*

Presentation Tracks

Track A: The Internal Leader (Personality, Ethics, Awareness, Mindset, etc.) 106, 107, 108

Track B: The External Leader (Marketing, Human Resources, Motivation, etc.)

Track C: Either A, B, or a Combination

9:45 AM – 10:30 AM

Session 1A: GUS 106

“Elevating Excellence in Hospitality: A Deep Dive into Value-Based Leadership, AI Integration, and Kaizen in the Hospitality Industry” (Dr. Gershwin Narraido; Director of Learning & Development at Acqualina Resort & Residences)

Session 1B: GUS 107

“Maximizing Efficiency and Innovation in Commercial Kitchens: A Comprehensive Approach” (Mr. Scott Delaney; CEO of Commercial Kitchen Stop)

Session 1C: GUS 108

“Flavors of Fortune: Unveiling Asian Culinary Trends and Opportunities in the United States” (Chef Kenny Tang; Oriental Culinary & Art Institute (OCAI) & Greater Miami Asian Business Coalition (GMABC))

10:45 AM – 11:30 AM

Session 2A: GUS 106

“True Colors – Explore Your Values and Personality Type” (Karen W. Gant; National Board-Certified Teacher, Master Teacher, True Colors Trainer, Miami-Dade County Public School)

Session 2B: GUS 107

“The Knife's Edge: German Precision vs. Japanese Tradition” (Chefs Karen Brenker & Dan Rothstadt; Zwilling JA Henckels)

Session 2C: GUS 108

“Beyond Borders: A Culinary Career Odyssey with EHS Recruiting” (Carl Griffenkrantz; Vice President Talent Acquisition - Joint Venture Partner/Atlanta, EHS Recruiting Company)

11:45 AM - 12:45 PM

Sponsor / Vendor Luncheon and Networking Session – GPCOB Rico Plaza

12:45 PM – 1:30 PM

Session 3A: GUS 106

“Personal Branding: How to Create a Winning Brand (Dr. Hagai Gringarten, Professor / Researcher – College of Business, St. Thomas University)

Session 3B: GUS 107

“Strategic Training Planning for Culinary Professionals” (Dr. Tiffany Sholtz; Professor / Instructional Technologist, School of Education, St. Thomas University)

Session 3C: GUS 108

"Stretch, Savor, Succeed: The Chef's Blueprint for Well-being" (Dr. Kathy Williams; Program Director for B.S. in Health Sciences, College of Health Sciences & Technology, St. Thomas University)

1:45 PM – 2:30 PM

Session 4A: GUS 106

“From Plate to Principles: Navigating the Ethics of Culinary Leadership” (Dr. Raymond Baker; Institute for Ethical Leadership, St. Thomas University)

Session 4B: GUS 107

“Beyond the Recipe: How Generative AI is Redefining Culinary Excellence and Leadership” (Timothy M. Stafford, PhD., Director of Office of Graduate Education & Research, St. Thomas University)

Session 4C: GUS 108

“Taking off the Toque: Dressing for Success Outside the Kitchen” (Dr. Ashlee Rzeczycki; Program Director of the Fashion Merchandising and Design Program; St. Thomas University)

2:45 PM – 3:30 PM

Session 5A: GUS 106

“Mindset and its impact on your success!” (Colin Roche, PhD; Dean of Biscayne College, St. Thomas University)

Session 5B: GUS 107

“Effectively and Affordably Promoting Your Restaurant in the News Media” (Dr. Daniel Axelrod; Program Director, Communications and Media Studies, St. Thomas University)

Session 5C: GUS 108

“Capital Cuisine: Navigating the Culinary Capital Landscape” (Dr. David Doriscar, Program Director, Institute for Ethical Leadership, St. Thomas University)

3:45 PM – 4:30 PM

Session 6A: GUS 106

“A Recipe for Happiness: Meta-Strategies from Psychology to Improve Happiness & Well-Being” (Dr. Jodi Grace; Program Director, Psychology, St. Thomas University)

Session 6B: GUS 107

“How to Get Quality Candidates and Be an Attractive Candidate” (Marlyn Paris-Lawson, MPA; Executive Director, Workforce Readiness Advancement & Placement (WRAP))

Session 6C: GUS 108

“Leadership and Effective Team Building: The Recipe for Building an Effective Organization” (Dr. Patricia Bloodworth, Program Director, Organizational Leadership, St. Thomas University)

4:30 PM - 5:00 PM

Closing Remarks and Q&A (& Conference Evaluations) - GUS 100 - Auditorium

5:00 PM - 6:00 PM

Networking Reception and Sponsor Exhibits/Tables - Schooner’s Pub – Student Union

- Beer / Wine / Soft Drinks & Hors d’oeuvres
- Networking Opportunities

SESSION DESCRIPTIONS

Session 1A Title: "Elevating Excellence in Hospitality: A Deep Dive into Value-Based Leadership, AI Integration, and Kaizen in the Hospitality Industry"

Presenter: Dr. Gershwin Narraido, Director of Learning & Development at Acqualina Resort & Residences

Description: This immersive session will provide food and beverage leaders and chefs within the hospitality industry with practical insights into value-based leadership, AI integration, and the Kaizen philosophy. Dr. Gershwin Narraido, the esteemed Director of Learning & Development at Acqualina Resort & Residences, will guide participants through the application of these principles. Attendees will not only grasp the concepts but also gain valuable insights on adapting and implementing them within the broader scope of their hospitality, food, and beverage operations.

Session 1B Title: “Maximizing Efficiency and Innovation in Commercial Kitchens: A Comprehensive Approach”

Presenter: Scott Delaney, CEO of Commercial Kitchen Stop

Description: Join Scott Delaney, CEO of Commercial Kitchen Stop, for a dynamic presentation on maximizing efficiency and innovation in commercial kitchens. With over 10 years' industry experience, he will share practical insights and actionable tips allowing audience members to enhance their culinary business success. Covering essential topics such as ethical leadership, efficient kitchen design, leveraging technology for cost savings, transitioning from culinary expertise to sales, and effective marketing strategies. Whether you're a seasoned chef or an aspiring entrepreneur, this presentation offers invaluable guidance to optimize operations, reduce costs, and drive sustainable growth in the culinary industry. Don't miss this opportunity to elevate your culinary ventures.

Session 1C Title: "Flavors of Fortune: Unveiling Asian Culinary Trends and Opportunities in the United States".

Presenter: Chef Kenny Tang, Oriental Culinary & Art Institute (OCAI) & Greater Miami Asian Business Coalition (GMABC))

Description: This presentation will cover the topic of Asian cuisine in the U.S., tracing its history, current trends, and future directions. It examines how immigration, cultural exchanges, and socioeconomic factors have shaped public perception and popularity. Key topics include the impact of health trends, fusion innovations, and the influence of social media. Additionally, it touches on market dynamics, consumer behavior, and industry challenges, emphasizing authenticity and cultural sensitivity. The talk concludes by forecasting future trends and technological impacts on Asian cuisine's role in the U.S. culinary scene, offering insights for entrepreneurs and businesses.

Session 2A Title: "True Colors – Explore Your Values and Personality Type"

Presenter: Karen W. Gant, National Board-Certified Teacher SECME, Inc - Master Teacher True Colors Trainer Miami-Dade County Public School

Description: True Colors is a personality profiling system created by Down Lowry in 1978. The "test" uses the colors orange, gold, green, and blue to represent four distinct personality types. This method understands that everyone has some degree of each color as part of their personality, but that there are 1 to 2 dominant colors that represent the overall values for that person. During this session, we will introduce and examine each color. Together we will discover differences between each color type. We will learn of the values and stressors for each color. Ultimately, the information we examine will result in ways to enhance workplace or classroom collaboration by identifying, understanding, and respecting colors within your organization.

Session 2B Title: "The Knife's Edge: German Precision vs. Japanese Tradition"

Presenters: Karen Brenker & Dan Rothstadt; Zwilling JA Henckels,

Description: Join renowned chefs Karen Brenker and Dan Rothstadt from Zwilling JA Henckels, the world's oldest cutlery company and an STU partner, for an immersive exploration into the world of cutlery. In this hands-on class, participants will delve into the distinct differences between German and Japanese cutlery, guided by experts in the field. Attendees will have the opportunity to experience the precision of Zwilling JA Henckels German cutlery alongside the finesse of their Miyabi and Bob Krammer Japanese line of knives. Additionally, indulge in a visit to the Zwilling Airstream, a mini showroom showcasing a plethora of products, including cookware from Staub and Demeyere, as well as other culinary electronics. Don't miss this chance

to elevate the culinary skills of your team and discover the craftsmanship behind the tools of the trade.

Session 2C Title: "Beyond Borders: A Culinary Career Odyssey with EHS Recruiting"

Presenter: Carl Griffenkranz, Vice President Talent Acquisition - Joint Venture Partner/Atlanta, EHS Recruiting Company

Description: Join Carl Griffenkranz on a journey beyond traditional career paths as he presents the keys to unlocking exclusive opportunities and navigating your way to culinary stardom. This session explores the transformative impact of partnering with executive recruiters, revealing the hidden job market and how recruiters identify the culinary stars needed to elevate kitchens and businesses. With actionable insights and a fresh perspective on job hunting, this presentation is a must-attend for chefs and hospitality executives seeking to propel their careers to new horizons.

Session 3A Title: "Personal Branding: How to Create a Winning Brand"

Presenter: Dr. Hagai Gringarten, Professor / Researcher, College of Business, St. Thomas University

Description: Attention chefs and restaurateurs! Elevate your culinary presence with Dr. Hagai Gringarten's expert guidance on personal branding. Uncover the secrets to building a standout brand that resonates with your audience, while amplifying your influence, and driving success in today's competitive market!

Session 3B Title: "Strategic Training Planning for Culinary Professionals"

Presenter: Dr. Tiffany Sholtz, Professor / Instructional Technologist, School of Education, St. Thomas University

Description: This session is designed to empower chefs and kitchen managers with the essential skills and knowledge to optimize staff efficiency and productivity through strategic training initiatives. Participants will join Dr. Tiffany Sholtz to explore the importance of planning appropriate training for kitchen staff and learn practical strategies for designing, implementing, and evaluating effective training programs tailored to the unique needs of their culinary operations.

Session 3C Title: "Stretch, Savor, Succeed: The Chef's Blueprint for Well-being"

Presenter: Dr. Kathy Williams, Program Director for B.S. in Health Sciences, College of Health Sciences & Technology, St. Thomas University

Description: Join Dr. Kathy Williams for an enlightening session on the indispensable connection between proper stretching and a nutritious diet tailored specifically for chefs and restaurateurs. In this session, Dr. Williams will unravel the critical importance of incorporating stretching routines and a balanced diet into the demanding lifestyle of culinary professionals. Drawing on her expertise in health and wellness, she will provide practical tips on preventing injuries, enhancing flexibility, and optimizing energy levels. Attendees can expect to leave with a holistic understanding of how intentional stretching and mindful nutrition can contribute not only to their physical well-being but also to sustained peak performance in the fast-paced culinary world. This session offers a unique blend of insights and wisdom, ensuring chefs and restaurateurs are equipped to prioritize their health for long-term success in the kitchen.

Session 4A Title: "From Plate to Principles: Navigating the Ethics of Culinary Leadership"

Presenter: Dr. Raymond Baker, Institute for Ethical Leadership, St. Thomas University

Description: Join Dr. Raymond Baker for an enlightening exploration into the world of ethical leadership tailored specifically for chefs and restaurateurs. In this session, Dr. Baker will guide participants through the foundations of ethical decision-making, emphasizing the crucial role ethics play in building a sustainable and respected culinary business. Drawing on his expertise in leadership and ethics, Dr. Baker will provide practical insights on navigating complex ethical dilemmas, fostering a culture of responsibility, and establishing trust with both staff and customers. Attendees will leave the session equipped with the knowledge and tools needed to lead with integrity, ensuring a positive impact not only on their culinary ventures but also on the broader culinary community. This session promises to be a transformative experience for those seeking to blend culinary excellence with principled leadership.

Session 4B Title: “Beyond the Recipe: How Generative AI is Redefining Culinary Excellence and Leadership”

Presenter: Timothy M. Stafford, Ph.D., Director of Office of Graduate Education & Research, St. Thomas University

Description: Explore the transformative power of AI in redefining culinary leadership and excellence with Dr. Timothy M. Stafford, a distinguished figure in instructional design and online learning technologies. This presentation delves into how Generative AI can inform decision-making, foster innovation, and enhance team efficiency in the culinary world. Discover strategies for integrating AI into culinary practices, fostering a culture of continuous learning and adaptation that propels kitchens toward future success.

Session 4C Title: “Taking off the Toque: Dressing for Success Outside the Kitchen”

Presenter: Dr. Ashlee Rzyczycki; Program Director of the Fashion Merchandising and Design Program; St. Thomas University

Description: Join us for an engaging discussion on the power of personal style beyond the chef's whites. In this talk, we'll explore how dressing with intention can positively impact your professional image and open doors to new opportunities outside the kitchen. Learn practical tips and strategies to elevate your personal style and make a lasting impression in any setting. Whether you're attending events, networking, or pursuing new career paths, your wardrobe can be a powerful tool for success. Join us and discover how to dress for success outside the kitchen!

Session 5A Title: “Mindset and its impact on your success!”

Presenter: Colin Roche, PhD; Dean of Biscayne College, St. Thomas University

Description: What do you think is the key to achieving our goals and our success? Many people would suggest things like hard work, focus, and persistence, but research shows that these are all byproducts of something else, something much more powerful that we can all develop. It is a person's mindset! In this presentation, Dr. Colin Roche will discuss world-renowned Stanford University psychologist Carol Dweck's research on the topic of fixed and growth mindsets, and the impact it can have on your success!

Session 5B Title: “Effectively and Affordably Promoting Your Restaurant in the News Media”

Presenter: Dr. Daniel Axelrod; Program Director Communications and Media Studies, St. Thomas University

Description: Research shows that the public is much more likely to trust messages that come from earned media attention, such as news stories and reviews over paid media messages, such as advertising and marketing. In this presentation, Dr. Daniel Axelrod, a communications and media studies professor, will discuss how to pitch reporters to earn powerful, free attention from the news media.

Session 5C Title: “Capital Cuisine: Navigating the Culinary Capital Landscape”

Presenter: Dr. David Doriscar, Program Director for Ethical Leadership, St. Thomas University

Description: Join Dr. David Doriscar, a seasoned finance expert, for an insightful presentation tailored to chefs and restaurateurs eager to elevate their establishments. "Capital Cuisine" will delve into the essential aspects of securing funding for culinary ventures, covering topics such as understanding financing expectations, crafting compelling business proposals, and navigating the financial landscape unique to the food industry. Dr. Doriscar will share his expertise on accessing capital, debunking myths, and offering practical insights to empower culinary professionals in their pursuit of financial success. Whether you're a seasoned chef or an aspiring restaurateur, this session promises to be a rich blend of financial wisdom and culinary inspiration, providing the essential ingredients for a thriving business.

Session 6A Title: “A Recipe for Happiness: Meta-Strategies from Psychology to Improve Happiness & Well-Being”

Presenter: Dr. Jodi Grace; Program Director Psychology, St. Thomas University

Description: Embark on a transformative journey with Dr. Jodi Grace as she unravels the intricate tapestry of happiness from a psychological standpoint and tailors its application to the world of chefs and restaurateurs. In this session, Dr. Grace will lead attendees through practical strategies, supported by psychological research, that increase happiness, reduce stress, and cultivate a positive work environment. This session offers a unique blend of psychological insights, providing chefs and restaurateurs with tools to create more joy in their workday as they savor happiness both in and out of the kitchen.

Session 6B Title: “How to Get Quality Candidates and Be an Attractive Candidate”

Presenter: Marlyn Paris-Lawson, MPA; Executive Director, Workforce Readiness Advancement & Placement (WRAP))

Description: This interactive session will tackle both sides of the hiring coin. Hiring managers will learn how to attract top talent by discovering how to craft compelling job descriptions, source candidates creatively and ace their interviewing skills. Potential chefs seeking a new opportunity will learn how to master the art of crafting professional documents that showcase their unique skills and experience.

Session 6C Title: “Leadership and Effective Team Building: The Recipe for Building an Effective Organization”

Presenter: Dr. Patricia Bloodworth Program Director, Organizational Leadership, St. Thomas University

Description: Get ready to ignite your leadership potential and supercharge your team's success! Join us for an exhilarating session where we'll unlock the secrets to building a powerhouse organization. Led by the dynamic Dr. Patricia Bloodworth, this experience isn't just about

leadership—it's about crafting a recipe for unstoppable success. Discover the essential ingredients of effective leadership and the art of team building, all while recognizing the pivotal role of continuing education as the fuel for growth. Together, we'll explore how continuous learning acts as a catalyst for innovation and progress within your team and organization. Get ready to be inspired, empowered, and equipped with the tools you need to lead your team to greatness. Don't miss out on this thrilling journey towards organizational excellence!