

# YOU'RE INVITED!

The Bahamas Hotel Association, the Wine Institute of California, the U.S. Dairy Export Council, the U.S. Meat Export Federation, and the USA Poultry & Egg Export Council, in cooperation with the College of The Bahamas CHMI, Graycliff Hotel & Restaurant, The Bahamas Culinary Association, The Ministry of Tourism and CHIPS - Caribbean Hospitality Industry Promotional Services invite you to a Three Part Culinary Event.

## A Three-Part Culinary Delight

- PART ONE: One Day Seminar** for Chefs, Food & Beverage Managers and Purchasers, Restaurant Owners, Food Purveyors.  
**PART TWO: "Go For The Gold" Cocktail Reception** at Humidor.  
**PART THREE: "Go For The Gold" Gastronomic Dinner** At Graycliff.

**PICK ONE PART OR CHOOSE ALL**

**RAISING FUNDS FOR THE BAHAMAS OLYMPIC CULINARY TEAM - LET'S GO FOR THE GOLD!**

## Tastes, Trends & Profitability

A one-day culinary seminar and food service demonstration  
(Only open to the Hospitality Industry)

### Renowned experts

...will share savory culinary trends for new **menu concepts** to **boost profitability** and add cutting-edge ingredients with **great flavor**. In support of The Bahamas Culinary Olympic Team and the Bahamian hospitality industry.

### Sessions focus on:

- **Cheese Plating & Wine Pairing with Cheese** Master Chef Regi Hise.
- **Maximizing Menu Profit Potential with U.S. Meat.** Join us in "thinking outside the loin" with Beef Shoulder Clod Center, Tri-Tip, and Specialty burgers; Pork Belly, Sirloin, Steamship Leg, and St. Louis Ribs. And learn how to "bring home the bacon" (and sausage)!
- **Wine-tasting on grape varietals** and learning about food pairings.
- The session also includes a **Trade Show** for professionals.



### INTERNATIONAL & BAHAMIAN PRESENTERS INCLUDE:

#### • Chef Regi Hise

An internationally recognized expert in cheese, with over 30 years experience in the cheese industry. 10 years as the Director of Education & Training for the Wisconsin Milk Marketing Board. Authored of the Wisconsin Cheesecyclopedia™, Cheese at Retail™ and Cheese at Foodservice™ training programs. Served on the Board of Directors for the American Cheese Society (ACS), the International Dairy Deli Bakery Association (IDDBA), and the Education Committee for the American Culinary Federation.

#### • Elizabeth Wunderlich

Elizabeth is Caribbean Manager for the US Meat Export Federation, a non-profit trade association with the goal of "Putting US Meat on the World's Tables". She has been working in the Caribbean markets for 14 years through education, promotion and marketing of high quality beef, pork, lamb and veal.

#### • Josué Merced-Reyes

Josué is host of "Pleasures in the Caribbean", the 1-hour syndicated radio showcase that explores the enjoyment of food, wine, drinks, restaurants, hotels and culture. He also hosts the 2-minute English radio series "Buen Vivir" with easy recipes from around the world. Josué is co-founder, with Enrique Alard, of CHIPS - Caribbean Hospitality Industry Promotional Services, LLC (organiser of this event). He is a member of the Governing Council of Taste of the Caribbean competitions. Avid traveler, wine aficionado and cook; prominent culinary and beverage judge; and well-known F&B marketing consultant for industry.

#### • Chef Christopher Chea

Christopher Chea was on the first-ever competition team of the US Meat Export Federation from the Bahamas and

Caribbean and is a Certified Executive Chef through the American Culinary Federation. Has worked in London, England and Atlantic City and is presently the Executive Chef at the Sheraton Cable Beach Reso

#### • Chef Devin E. Johnson

Among his many accolades, Devin Johnson was Champion and Gold Medal Winner in the 2004 US Meat Competitions. He has worked and studied in the UK and France and his experience encompasses Food & Beverage Manager, Executive Chef and Chef Trainer. As a certified chef at The Bahamas Hotel Training College he obtained his Professional Chef Diploma from Westminster College, London. He has studied at Horry Georgetown University and the Culinary Institute of America.

#### • Chef Josef Swaboda

From his first award at U.S. Meat Export Federation's contest at the Culinary Institute of America, Hyde Park, NY (1994) to his winning at the 2000 U.S. Meat Competitions, Josef Swaboda is an acclaimed chef. He has been Executive Chef for the Sandals group at various Caribbean properties, and currently heads the team at the Sandals Royal Bahamian Spa Resort & Offshore Island.

#### • Chef Wayne Moncur

Cacique Award Winner Chef of the Year for 2007, Wayne Moncur has gained many awards including a Bronze at The Culinary Olympics in Germany. He earned a BA in Culinary Arts at Johnson & Wales University, Rhode Island, and has trained at the Ritz Carlton, West Palm Beach; the CIA Napa Valley; and at COB's CHMI. Moncur is a member of the Bahamas Culinary Olympic team, the American Culinary Federation and WACS. He is First V-P of the Bahamas Culinary Association. Moncur coaches the Bahamas Junior Olympic Team and is Executive Sous Chef at Atlantis.

## SEMINAR

**Tues, Jan 29th, 2008  
10 am to 4pm**

College of The Bahamas  
Culinary & Hospitality  
Management Institute  
Thompson Blvd Culinary  
Demonstration Room



**HELP THE BAHAMAS  
"GO FOR THE GOLD!"**

### REGISTER

for the **Seminar**. And also join a **Premiere Gastronomic Event** featuring a cocktail reception and 7 course dinner at Graycliff. **See attached flyer for details.** Call The Bahamas Hotel Association:

**Tel: 322-8381**

**bha@bahamashotels.org**

Organised by The **BHA** and **CHIPS** - Caribbean Hospitality Industry Promotional Services

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