



The Eric Caspers

Chef-Manager Workshop

Tuesday, November 29, 2011

PRESENTED BY THE METROPOLITAN CLUB FOUNDATION

Culinary Update

Part 1

Food Allergies: What They Are, Why They Are and What You Should Be Doing About Them

Presenter: Karen Ansel, M.S., R.D. C.D.N

Part 2

Fish/Seafood Identification, Fabrication and Utilization

Presenter: CIA Chef Mark Ainsworth

Part 3

Salt Presentation

Presenter: CIA Chef Mark Ainsworth

Presentation on the different types of salt, how they taste, how they make food taste, if salt matters.

Part 4

Wine and Food Workshop

Presenter: Linda Lawry DWS, Director of International Wine Center in New York City

How and why different wines work with different types of food.

Glen Oaks Club

175 Post Road - Old Westbury, NY 11568

9:30 REGISTRATION/10:00 Education/12:30 Lunch/4:30 Conclusion

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Club: _____

Name(s): _____

_____ # Attending @ \$75 Per Person

Please mail check (made payable to MCF) to:

MCF - 49 Knollwood Road - Elmsford, NY 10523

Sign-up online at www.metcma.org or e-mail registration information to heather@metcma.org.