



Flavor of San Antonio Symposium presents "Gastronomy of the Americas" October 19 – 21, 2018

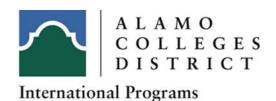
AGENDA (Preliminary) September 5, 2018

Friday, October 19th

3:30 PM – 4:30 PM	Conference Registration at El Tropicano Riverwalk Hotel
4:30 PM – 5:00 PM	Shuttles from El Tropicano Hotel to Opening Receptions
5:00 PM - 7:00 PM 7:00 PM - 8:00 PM	By Invitation: President's Reception at St. Philip's College, Turbon Center Opening Reception: St. Philip's Homecoming https://www.alamo.edu/spc/

Saturday, October 20th (Educators and International Students)

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7:30 AM – 8:30 AM 8:00 AM – 8:30 AM	Shuttles from El Tropicano Hotel to St. Philip's College (SPC) Conference Registration (Heritage Room Foyer, St. Philip's College)	
8:30 AM – 9:00 AM	Opening of Symposium (Heritage Room, St. Philip's College) -Welcome by Dr. Adena Williams Loston, President of St. Philip's College -Ms. Carol Fimmen, Alamo Colleges District Director of International Programs -Dr. Mike Flores, Chancellor of the Alamo Colleges District	
9:00 AM – 10:00 AM	Keynote by Chef Elizabeth Johnson (Heritage Room) "300 Years at the Crossroads of the Borderlands"	
10:00 AM – 12:00 AM	"From the Farm to the Table". A Panel of Guest Chefs with Johnny Hernandez, Elizabeth Johnson, Johnny Stewart, (Heritage Room)	
12:00 – 1:30	LUNCH St. Philip's College, Turbon Center, RM 216 (Vendor Displays)	
1:30 PM – 2:00 PM	San Antonio - a "Creative City of Gastronomy" – United Nations Educational, Scientific and Cultural Organization (UNESCO) designation, by Claudia Guerra, Office of Historic Preservation, City of San Antonio (To be confirmed)	





2:00 – 4:00 PM (International and Local Students
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Student Practicum – High School Students Flavor in San Antonio Symposium

Demo Kitchen 1 – Chef Geronomo Lopez Demo Kitchen 2 – Chef Steve McQue Demo Kitchen 3 – Chef (Visiting Guest Chef)

2:00 –3:30 PM (Educators)

Academic Roundtables Discussions & Presentations of Papers (Columbia Dictionary, Chefs about cuisine, other topics of interest)

3:30 – 4:00 PM Shuttles from St. Philip's College to El Tropicano Hotel

5:30 – 6:00 PM Shuttles from El Tropicano to Dinner Gala

6:00 – 8:30 PM Dinner Gala: Chef Elizabeth Johnson, Pharm Table Restaurant

https://www.pharmtable.com/

Wines by Becker Vineyards https://www.beckervineyards.com/

Sunday, October 21st

10:00 AM - 3:00 PM International Students Event: Fiesta Texas

(By Invitation Only – Educators)

8:30 -9:00 AM	Shuttles from El Tropicano Hotel to St. Philip's College

9:00 -10:30 AM Panel Discussion with visiting chefs "Gastronomy across Borders,"

Narrated by Melissa Guerra with Chef Benjamin Nova (Mexico), Chef Jose

Velapatino (Peru)... (Heritage Room)

10:30 AM – 11:30 PM Panel Discussion on "Curriculum and Instruction for Global Gastronomy

Educators" International Chefs

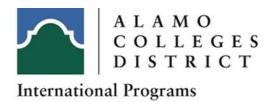
11:30 – 12:00 PM Overview of the site for the 2019 International Congress of Gastronomy

Educators - Brazil

12:00 – 3:00 PM The Art of Texas BBQ by Chef Johnny Stewart (Sponsored by Sysco & Kiolbassa)

https://www.instagram.com/texasstylecuisine/?hl=en
Beer Culture of San Antonio by Freetail Brewing Company

(Conjunto Music Performance)





3:00 – 3:30 PM Shuttles from St. Philip's College to UTSA Library Reception

4:00 - 6:00 PM Reception and perusal of the largest Mexican Cookbook Collection in the world

hosted by the University of Texas at San Antonio. Hosted by Dr. Agniezka Czeblakow, Rare Books Librarian. https://lib.utsa.edu/news/mexican-cookbook-

collection-highlighted-in-new-video

6:00 PM Shuttles from UTSA to El Tropicano Hotel