



# NRAEF 2019 Summer Institutes

## Site Details

**School Name: Brightwater, A Center for the Study of Food at Northwest Arkansas Community College**  
**Course Level: Spotlight - Proteins**  
**Dates: July 7-12, 2019**

This one-week program will focus on the preparation and various cooking techniques of proteins for use in the classroom. Utilizing Brightwater’s state-of-the-art Butchery and Culinary labs, participants will learn about meat fabrication as well as the preparation forcemeat for making sausages, pâtés, galantines and ballottines. Additional topics during the sessions will include food safety and sanitation, seafood and alternative proteins, smoking and curing methods, making jerky and the proper sourcing of affordable proteins. This course is available to CSFE-holders only.

Topics	Detailed Information
<b>Welcome Reception Location:</b>	Brightwater 801 SE 8 <sup>th</sup> St Bentonville, Arkansas 72712 <i>**Specific welcome reception information will be provided closer to the course date.</i>
<b>Class Location:</b>	Brightwater 801 SE 8 <sup>th</sup> St Bentonville, Arkansas 72712 <i>**Specific classroom information will be provided closer to the course date.</i>
<b>Suggested Lodging:</b>	<i>Hotel Name:</i> Towne Place Suites <i>Hotel Website:</i> <a href="#">Please Click Here</a> <i>Room Rate:</i> Approximately \$100.00 <i>** A special room block is being arranged and will be provided closer to the course date.</i>
<b>Driving Directions:</b>	<i>To School from Suggested Hotel:</i> Turn left and head west on SE 14 <sup>th</sup> Street for approximately one mile, turn right on SE J Street. Turn left at the first stoplight, SE 8 <sup>th</sup> Street. Brightwater Culinary School Entrance will be on the right in a quarter mile.
<b>Suggested Airport(s) for Arrival:</b>	Northwest Arkansas Regional Airport; Branson Airport; Springfield-Branson National Airport; Tulsa International Airport; Kansas City International Airport.
<b>Suggested Ground Transportation:</b>	Rental cars are available. Local Uber is also available.
<b>Equipment and Supplies to Bring:</b>	<ul style="list-style-type: none"> <li>• All tools and equipment will be supplied.</li> </ul>
<b>Attire:</b>	An appropriate uniform for all kitchen and lab sessions consists of: <ul style="list-style-type: none"> <li>• A chef coat. Please note that one chef coat is provided per attendee. Attendees are permitted to wear the Summer Institutes coat or bring their own.</li> <li>• Long pants chef pants. <i>No shorts are allowed in the kitchen.</i></li> <li>• Appropriate close-toed, non-slip shoes. <i>No sandals are allowed in the kitchen.</i></li> <li>• An apron and hat will be provided by Brightwater.</li> </ul> Classroom or offsite activities will not require the standard uniform. Business casual is acceptable for work outside of kitchen and lab sessions.
<b>Additional Information:</b>	Brightwater approaches food as art, food as wellness, and food as business to offer a food systems-based approach to the culinary arts. Its inquiry-based learning approach provides insights into the way food is grown, transported and ultimately transformed. While offering degrees and certifications in artisan foods, pastry and baking arts, culinary arts and beverage management, Brightwater also focuses on culinary nutrition, food waste reduction and culinary entrepreneurship. Brightwater is one of the most well-rounded, thoughtful and innovative learning centers in the nation. For additional information visit us on Facebook at <a href="#">Brightwater NWA</a> or at <a href="http://brightwater.org">brightwater.org</a> .

Please contact the Summer Institutes team at [SIEvents@restaurant.org](mailto:SIEvents@restaurant.org) with any questions.