



NRAEF 2020 Summer Institutes Site Details

School Name: Brightwater, A Center for the Study of Food at Northwest Arkansas Community College
Course Level: Spotlight - Proteins
Dates: June 21-26, 2020

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 of forcemeat for making sausages and pâtés. Additional topics during the sessions will include sourcing, food safety and sanitation, seafood, plant-based proteins and preserving meats through smoking, curing and dehydration methods.
 This course is available to CSFE-holders only.

Topics	Detailed Information
Welcome Reception Location:	Brightwater 801 SE 8 th St Bentonville, Arkansas 72712 **Meet in the Culinary Commons.
Class Location:	Brightwater 801 SE 8 th St Bentonville, Arkansas 72712
Suggested lodging:	<i>Hotel Name: Towne Place Suites</i> <i>Hotel Website: Please Click Here</i> <i>Room Rate: Approx. \$99.00/night + 13.25% tax</i> <i>Discount Code: BWC (Please note there is limited discount availability)</i>
Driving directions:	<i>To School From Suggested Hotel: Turn left and head west on SE 14th Street for approximately one mile, turn right on SE J Street. Turn left at the first stoplight, SE 8th Street. Brightwater Culinary School Entrance will be on the right in a quarter mile.</i>
Suggested airport(s) for arrival:	Northwest Arkansas Regional Airport, Branson Airport, Springfield-Branson National Airport, Tulsa International Airport, or Kansas City International Airport.
Suggested ground transportation:	Rental Car Prices at each airport will vary. Local Uber service also available.
Equipment and Supplies to Bring:	<ul style="list-style-type: none"> • NRAEF Knife Kit provided during Level 1 or comparable introductory knife kit. <i>Please note knife kits cannot be taken as a carryon item and must be checked for air travel.</i> • Notebook and writing utensil
Attire:	<p>An appropriate uniform for all kitchen and lab sessions consists of:</p> <ul style="list-style-type: none"> • 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. • Long pants chef pants. <i>No shorts are allowed in the kitchen.</i> • Appropriate close-toed, non-slip shoes. <i>No sandals are allowed in the kitchen.</i> • An apron and hat will be provided by Brightwater. <p>Classroom or offsite activities will not require the standard uniform. Business casual is acceptable for work outside of kitchen and lab sessions.</p>
Additional Information about the school or area:	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 Brightwater NWA or at brightwater.org

Please contact the Summer Institutes team at SIEvents@restaurant.org with any questions.