



NRAEF 2020 Summer Institutes Site Details

School Name: Madison College
Course Level: Level 2, Advanced
Dates: July 5-10, 2020

Topics	Detailed Information
Welcome Reception Location:	Welcome reception to take place July 5 th ; 6:00pm-7:30pm Demo Kitchen B1285 Madison College 1701 Wright St. Madison, WI 53704 ** A tour will be given of the classrooms and labs, light snack and libations!
Class Location:	Demo Kitchen B1285 Madison College 1701 Wright St. Madison, WI 53704
Suggested Lodging:	<i>Hotel Names:</i> Courtyard Madison East or Fairfield Inn and Suites <i>Hotel Website:</i> Please Click Here <i>Room Rate:</i> \$124.00/night Courtyard; \$112.00/night Fairfield Inn The Courtyard and Fairfield Inn are right next to each other and managed by the same company. In order to receive a discounted room in your block, please make sure to call either hotel or book online using the link above. The room block is for "ProStart Training."
Driving Directions and Parking:	<i>To School from Suggested Hotel:</i> Head north on Crossroads Dr. toward High Crossing Blvd. Turn left onto High Crossing Blvd. Turn right onto E Springs Dr. Turn left onto E Washington Ave/US-151 S. Turn right onto N Stoughton Rd/US-51 N. Turn left onto Anderson St. You will arrive at 3550 Anderson St. Madison, WI 53704-2599. <i>Where to park:</i> West parking lot <i>What entrance to use:</i> Enter through Gateway main entrance
Suggested Airport(s) for Arrival:	Madison Airport (MSN)
Suggested Ground Transportation:	The airport, school, and hotel are within 8 minutes of each other. When you arrive by plane, please call the hotel. They have a shuttle service to pick you up. We've arranged shuttle service to and from the college and hotel each morning and afternoon. Why drive? Uber and Lyft are 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:	An appropriate uniform for all kitchen and lab sessions consists of: <ul style="list-style-type: none"> • At least one 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. • A hat or head covering. • Long, black 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> Classroom or offsite activities will not require the standard uniform. Casual attire is acceptable for work outside of kitchen and lab sessions.
Additional Information:	Madison College Culinary Baking facility is brand new. Completed January 2017, the facility offers state of the art technology and equipment. Each learner will have their own cooking station to include 6 burner stove and oven, grill, sink and plenty of stainless steel for prepping. Our lab is devoted to a learner-centered environment where everyone works independently to improve foundational skills. You'll work individually, in pairs, and in groups. Fieldtrip to: Muramoto's to discuss and taste sushi and nigari, Red Ramen for noodles, and a tour and tasting at Ale Asylum Brewery three blocks from the college.

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