

TASTE *of the* CARIBBEAN

A SHOWCASE OF CARIBBEAN CUISINE

JUNE 21-25, 2019



HYATT REGENCY
MIAMI

HOST SPONSOR



BARTENDER OF THE YEAR SPONSOR



EVENT SPONSORS



PRODUCT SPONSORS



SCHEDULE OF EVENTS

Friday, June 21st

2:30pm - 4:00pm

ORIENTATION MEETING

LOCATION: ORCHID B

6:00pm - 7:30pm

OPENING CELEBRATION AND AWARDS PRESENTATION

LOCATION: BRICKELL BALLROOM

Join us as we kick off CHIEF and Taste of the Caribbean, announce the CHIEF awards for best practices and recognize our best ambassadors including Caribbean Association executive, Caribbean employee, Caribbean supervisor and the 2019 CHTA Icon of Hospitality award.

7:30pm - 8:30pm

KICKSTART MEETUP

LOCATION: PROMENADE

Start your Taste experience at the Exchange Hub where you will make professional connections and learn about the products and services that will enhance your business. Lots of fun with a Caribbean flair!

Saturday, June 22nd

8:15am - 9:30am

SOCIAL CAFÉ

LOCATION: PROMENADE

Social Networking at its best! Start your day Saturday with an engaging exchange with exhibitors and grab breakfast before heading to your first session! Exclusive opportunity to connect with vendors and demo their products/services.

11:00am - 3:00pm

TEAMS PREP FOR CARIBBEAN305

Transportation instructions for teams and team coordinators will be provided separately.

8:00pm

CARIBBEAN305 (TICKETED EVENT)

LOCATION: MANA WYNWOOD

Transportation available from Hyatt Regency Miami.

VIP ticket holders: Starting at 6:30pm
(For 7:00pm access)

GA ticket holders: Starting at 7:15pm

Featuring U.S. Meat Export Federation Contemporary Caribbean Street Pork Competition



Sunday, June 23rd

8:15am - 12:15pm

TEAM COMPETITIONS:

Group 1 Teams: Bahamas, Barbados, Bonaire, British Virgin Islands, Cayman Islands, Suriname and Turks & Caicos

LOCATION: FLAGLER

INDIVIDUAL COMPETITION - Chocolate Group 2

LOCATION: PASTRY KITCHEN (PRIVATE AREA)

Sponsored by:



8:30am - 9:30am

EDUCATIONAL SESSION - MIXOLOGIST/BARTENDERS (MANDATORY)

Entrepreneurialism and the Bar Sector

LOCATION: HIBISCUS A

Session Facilitated by:

Jamal Bowen, Bartender Competition Judge and Taste of the Caribbean Hall of Fame Member, 2012

Ira Claxton, Bartender Competition Judge

Marv Cunningham, Bartender Competition Judge and Taste of the Caribbean Hall of Fame Member, 2015 & 2016

Raakesh Madoo, Head Judge Bartender Competition and Taste of the Caribbean Hall of Fame Member, 2005

9:35am - 10:35am

EDUCATIONAL SESSION - MIXOLOGIST/BARTENDERS (MANDATORY)

Applications of Bitters, Shrubs, and Tinctures

LOCATION: HIBISCUS A

Session Facilitated by:

Jamal Bowen, Bartender Competition Judge and Taste of the Caribbean Hall of Fame Member, 2012

10:40am - 11:40am

EDUCATIONAL SESSION - MIXOLOGIST/BARTENDERS (MANDATORY)

Bartending Techniques and Methodologies: Shaking; Stirring; Muddling; Building; Rolling/Throwing

LOCATION: HIBISCUS A

Session Facilitated by:

Marv Cunningham, Bartender Competition Judge and Taste of the Caribbean Hall of Fame Member, 2015 & 2016

12:15pm - 1:45pm

TASTE COMPETITION LUNCH (Ticketed Event)

LOCATION: REGENCY BALLROOM

Your culinary trip to the Caribbean awaits you! Purchase your ticket to experience a three course





meal prepared by the following Caribbean national teams: Bahamas, Barbados, Belize, Bonaire, CaymanIslands and Turks & Caicos.

Due to the nature of the competition, ticketed delegates must check-in at the dining room area 15 minutes before the start time.

3:00pm - 5:30pm

BARTENDER COMPETITION: NON ALCOHOLIC

LOCATION: FLAGLER

3:30pm - 7:30pm

TEAM COMPETITIONS GROUP 2: Belize, Curacao, Grenada, Jamaica, Puerto Rico, St. Lucia, Trinidad & Tobago

LOCATION: REGENCY BALLROOM

INDIVIDUAL COMPETITION: Chocolate Group 1

LOCATION: PASTRY KITCHEN (PRIVATE AREA)

Sponsored by:



6:00pm - 6:45pm

WINE TASTING SESSION

LOCATION: REGENCY BALLROOM

Sponsored by:



7:30pm - 9:00pm

TASTE COMPETITION DINNER (Ticketed Event)

LOCATION: REGENCY BALLROOM

Your culinary trip to the Caribbean awaits you! Purchase your ticket to experience a three-course meal prepared by the following Caribbean national teams: Curacao, Jamaica, St. Lucia, Suriname, Trinidad and Tobago.

Due to the nature of the competition, ticketed delegates must check-in at the dining room area 15 minutes before the start time.

Monday, June 24th

8:30am - 10:00am

EDUCATIONAL SESSION: CULINARY (Mandatory for chefs, jr chefs and pastry chefs) Cooking with ANGOSTURA® Bitters

LOCATION: ORCHID B

This culinary masterclass will expose attendees on the versatility of ANGOSTURA® bitters and introduce them to the unique and interesting ways that bitters can be used in their culinary endeavors. Attendees will be presented with a certificate of participation.

Session Facilitated by: **Chef Debra Sardinha-Metivier**, Taste of the Caribbean Hall of Fame Member, 2018

Sponsored by:



8:30am - 10:00am

EDUCATIONAL SESSIONS: MIXOLOGIST/BARTENDERS (Mandatory) Menu Engineering

LOCATION: ORCHID B

How do you guarantee the profitability of your beverage menu? At this session, we will explain the fundamentals of costing the contemporary beverage menu, and evaluating the strategic criteria to increase profitability, including the design of the standardized recipe as a tool of beverage cost control and the platform of designing pricing strategies and manipulating the beverage cost percentage.

Session Facilitated by: **Raakesh Madoo**, Head Judge - Bartender Competition and Taste of the Caribbean Hall of Fame Member, 2005

10:05am - 11:05am

EDUCATIONAL SESSION: CULINARY (Mandatory for chefs, jr chefs and pastry chefs)

Overview of Seafood Products Available from the Northeast USA

LOCATION: ORCHID B

The seafood industry of northeast USA produces a wide variety of fish and shellfish that are highly regarded, and demanded, by chefs worldwide. The region also produces some lesser known seafood products that could become the next hot restaurant specialty. Learn more about the sustainable seafood products of the Greater Atlantic and the opportunities they can offer to distinguish menus.

Session Facilitated by: **Colleen Coyne**, Seafood Program Coordinator, Food Export USA-Northeast

Sponsored by:



SCHEDULE OF EVENTS



11:10am - 11:40am

EDUCATIONAL SESSION: CULINARY (Mandatory for chefs, jr chefs and pastry chefs) The Certified Angus Beef® #BestAngusBeef Ever Tour

LOCATION: ORCHID B

While most brands stop at Angus for quality, that is where the Certified Angus Beef® brand starts through their ten specifications. Come explore the newest and latest global beef trends from all over the world.

Session Facilitated by:

Gebzan Charbine, Director, International Marketing, Certified Angus Beef LLC
Laura Newberry-Yokley, Brand Manager, International, Certified Angus Beef LLC, Chef
Chef Peter Rosenberg, Corporate Chef, Certified Angus Beef LLC
Georgios Kastanias, Executive Chef, Megas Yeeros

Sponsored by:



12:00pm - 1:00pm

HOSPITALITY LOUNGE

LOCATION: JASMINE

Sponsored by:



1:00pm-5:00pm

PASTRY CHEF OF THE YEAR COMPETITION: Group 1

LOCATION: PASTRY KITCHEN (PRIVATE AREA)

INDIVIDUAL COMPETITION: Seafood Mystery Basket

LOCATION: REGENCY BALLROOM

Sponsored by:



1:30pm - 4:30pm

BARTENDER COMPETITION: Rum

LOCATION: REGENCY BALLROOM

6:00pm - 10:00pm

INDIVIDUAL COMPETITION: Beef Mystery Basket

LOCATION: REGENCY BALLROOM

Sponsored by:



6:30pm - 9:00pm

BARTENDER COMPETITION: Vodka Category

LOCATION: REGENCY BALLROOM

Tuesday, June 25th

7:30am - 11:30am

JUNIOR CHEF OF THE YEAR COMPETITION

LOCATION: REGENCY BALLROOM

PASTRY CHEF OF THE YEAR COMPETITION: Group 2

LOCATION: PASTRY KITCHEN (PRIVATE AREA)

10:00am - 2:00pm

BARTENDER OF THE YEAR COMPETITION: Mystery Basket

LOCATION: REGENCY BALLROOM

Sponsored by:



12:30pm - 3:30pm

CHEF OF THE YEAR COMPETITION

LOCATION: REGENCY BALLROOM

Sponsored by:



7:30pm

AWARDS DINNER

LOCATION: REGENCY BALLROOM

Wednesday, June 26th

8:30am - 10:00am

TEAM DEBRIEFING MEETING

(Only for Team Managers and Coordinators)

LOCATION: ORCHID B

