



the 400

Pork Foodservice news you need right now.

vol. 54 **THE TASTE OF NOW – HAM DOES IT ALL**

Volume 54 What's Happening

CAFE

The National Pork Board will be sponsoring and attending the 13th annual Center for the Advancement of Foodservice Education (CAFE) leadership conference in Myrtle Beach, SC June 22 – 24, 2017.



CENTER FOR THE ADVANCEMENT
OF FOODSERVICE EDUCATION®

The Cafe Leadership Conference is an annual event for culinary, baking or pastry instructors to network and learn from each other. Events during the week include master classes, educational best practices, an industry Info Fair, presentations on industry trends and an opening night reception.

David Bottagaro, Foodservice Marketing and Innovation Manager, will be a judge in the culinary competition.

NAMI Center of the Plate Training

The National Pork Board is a sponsor of the NAMI Center of the Plate training course held August 1 – 3, 2017 at Texas A&M's meat science school in College Station, TX.

NAMI NORTH AMERICAN
MEAT INSTITUTE

The Center of the Plate course demonstrates the breakdown of full carcasses of pork, beef, lamb, and veal into cuts commonly sold in retail and foodservice. Using the eighth edition of the Meat Buyers Guide, attendees will learn to cut pork primals and portion cuts.

Class participants also learn about industry standards, purchasing options, factors affecting variations of quality, how to determine value, and the latest cuts being merchandised in the industry. The National Pork Board will be on site to help teach the pork section of the class.