

REGISTRATION FORM

INTERNATIONAL ASSOCIATION OF CULINARY PROFESSIONALS ANNUAL CONFERENCE
SHERATON DENVER DOWNTOWN HOTEL, Denver, CO ~ April 1-4, 2009

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Mr. / Ms. / Mrs. / Dr. _____

Name (Nickname) for Badge _____

IACP Member: Yes___ No___ If Yes, check category: Professional Emerging Professional Corporate
Small Business Cooking School Emeritus

Company _____ Position _____

Address _____

City _____ State _____ Postal/Zip Code _____ Country _____

Daytime Phone _____ Fax _____

E-mail _____

In case of onsite emergency, please provide emergency contact name & phone number: _____

Special Services: Please check here if you require special accommodations, please specify _____

Do you require lacto-ovo vegetarian served to you throughout the conference?

ATTENDEE PROFILE

Which group best describes your PRIMARY area of professional activity:

- | | |
|--|---|
| <input type="checkbox"/> Chef, Caterer, Restaurateur, Sommelier | <input type="checkbox"/> Nutritionist/ Dietitian |
| <input type="checkbox"/> Cookbook Author | <input type="checkbox"/> Publisher or Editor |
| <input type="checkbox"/> Cooking Teacher, School Owner or Administration | <input type="checkbox"/> Public Relations, Marketing or Advertising |
| <input type="checkbox"/> Culinary Historian | <input type="checkbox"/> Research & Development |
| <input type="checkbox"/> Food or Equipment Supplier or Manufacturer | <input type="checkbox"/> Small Business Owner/ Entrepreneur |
| <input type="checkbox"/> Food Stylist Photographer | <input type="checkbox"/> Test Kitchen Professional/ Home Economist |
| <input type="checkbox"/> Food Writer, Columnist | <input type="checkbox"/> TV Producer/ Host |
| <input type="checkbox"/> Multi-Disciplined Freelancer | |

Pre-Conference Survey:

Is this your first IACP conference? Yes No
Are you a full-time member of the press? Yes No

CONFERENCE REGISTRATION

Early Bird Discounted Registrations must be received by Friday, February 27, 2009; Beginning February 28, regular registration fees will apply.

IACP Member/ Non-member – Registration includes attendance at all educational sessions, social events and meals that are planned as part of the conference agenda, beginning with the opening reception on Wednesday evening, April 1 through the final concurrent session of workshops on Saturday afternoon, April 4.

Day Pass – Registration fee includes all workshop sessions, business functions, breaks and meals scheduled as part of the Conference agenda for that day.

Guest – Your spouse/companion is allowed to purchase access to certain meal and social functions offered during the conference a la carte. Please note this special registration category does not include access to general sessions, educational programming or workshop presentations.

Refund Policy – Refunds, less a processing fee of \$100, will be granted only if IACP Headquarters receives written notification of cancellation no later than March 17, 2009. There will be no refunds for cancellations received after this date. All refunds will be processed following the Conference. Refunds WILL NOT be possible onsite.

REGISTRATION FEE SUMMARY

All fees MUST accompany this registration form and be prepaid in U.S. dollars. Confirmations are delivered after payment is received.

Registration Fee:	By February 27th	February 27th – March 17th	
Member Conference Registration	\$595	\$655	\$ _____
Non-Member (including 6 month trial membership) Conference Registration	\$695	\$755	\$ _____

Day Passes~Members

<input type="checkbox"/> Wed., April 1 - \$60	<input type="checkbox"/> Wed., April 1 - \$90	\$ _____
<input type="checkbox"/> Thurs., April 2 - \$265	<input type="checkbox"/> Thurs., April 2 - \$295	\$ _____
<input type="checkbox"/> Fri., April 3 - \$240	<input type="checkbox"/> Fri., April 3 - \$270	\$ _____
<input type="checkbox"/> Sat., April 4 - \$240	<input type="checkbox"/> Sat., April 4 - \$270	\$ _____

Day Passes~Non-Members (includes six month trial IACP membership)

<input type="checkbox"/> Wed., April 1 - \$160	<input type="checkbox"/> Wed., April 1 - \$190	\$ _____
<input type="checkbox"/> Thurs., April 2 - \$365	<input type="checkbox"/> Thurs., April 2 - \$395	\$ _____
<input type="checkbox"/> Fri., April 3 - \$340	<input type="checkbox"/> Fri., April 3 - \$370	\$ _____
<input type="checkbox"/> Sat., April 4 - \$340	<input type="checkbox"/> Sat., April 4 - \$370	\$ _____

TOTAL CONFERENCE FEES \$ _____

BREAKOUT REGISTRATION

Tuesday optional culinary tours are open to all conference registrants, and require an additional fee.

Tuesday Optional Culinary Tours

- OP01 - Sustainability From Ranch to Plate - Chico Basin Ranch Tour 7:30 am - 5:00 pm - **\$135.00**
- OP02 - A Barolo Infused Ski or Snowboard Picnic 8:00 am - 5:30 pm - **\$220.00**
- OP03 - Native American Roots 8:30 am - 3:00 pm - **\$130.00**
- OP04 - Colorado Lamb & Rocky Mountain Tour 8:30 am - 5:15 pm - **\$179.00**
- OP05 - Colorado Altitude (No Attitude) Tour: Wine, Cheese and Chocolate 9:30 am - 8:00 pm - **\$175.00**
- OP06 - Get Bolder in Boulder 10:00 am - 9:30 pm - **\$180.00**
- OP07 - Beer Lovers Paradise 12:30 - 6:00 pm - **\$40.00**
- OP08 - Spirits of the West 2:00 - 6:15 pm - **\$45.00**

Wednesday Morning Optional Educational Programs

- OP09 - Entrepreneurs Section Forum on Wheels: Pioneering Boulder's Entrepreneurs 7:30 am - 4:30 pm - **\$105.00**
- OP10 - "The Experts Are In: A Morning of Networking and Experience-Sharing" (MUST CHOOSE TABLE ASSIGNMENTS BELOW) 8 am - 12 pm - **\$50.00/ \$65.00 (non-members)**
- OP11 & OP17 - Nutrition and Food Science and Marketing Communicators Section Forums (PACKAGE PRICE - INCLUDES BOTH SESSIONS!) 8:30 am - 5:00 pm - **\$90.00**
- OP11 - Nutrition and Food Science Section Forum: The Science Behind Sustainability - Organic, Local, Green...What's Nutrition Got To Do With It? Wed 4/1 8:30 am - 12:00 pm - **\$50.00/ \$100.00 (Non-Full Conference Registrants)**
- OP12 - Food Photographers and Stylists Section Forum: Food on the Range - Everything You Ever Want to Know about Shooting Food on Location 8:30 am - 5:15 pm - **\$130.00**
- OP13 - Cooking Schools and Teachers Section Forum: Culinary Pioneers and the New Technology 8:30 am - 12:00 pm - **\$50.00**
- OP14 & P16 - Advanced Level Programs I & II (PACKAGE PRICE INCLUDES BOTH SESSIONS!) 7:30 am - 5:30 pm - **\$150.00**
- OP14 - Advanced Level Program I: Cutting Edge Cooking Techniques 9:00 - 11:30 am - **\$85.00**
- OP15 - The Culinary Trust VIP Luncheon: Celebrate Culinary Treasures 10:30 am - 2:00 pm - **\$300.00**
- OP15 - The Culinary Trust: Celebrate Culinary Treasures (library lecture only; does not include lunch) 10:30 am - 12:00 pm - **\$30.00**

If you chose Section Forum: "OP10 - The Experts Are In." please note the session is divided into two rounds. Please choose your table assignment for the first round:

- q Table 1 - Nancy Hopkins: Pitching Magazines
- q Table 2 - Virginia Willis: Marketing Strategies for Food Writers
- q Table 3 - Shauna James Ahern: From Blog to Book
- q Table 4 - Peter Perez: Book Proposal Strategies
- q Table 5 - Nancy S. Hughes and Dana McCauley: The Craft & Business of Recipe Writing and Development
- q Table 6 - Kathleen Flinn: Networking 2.0
- q Table 7 - Lisa Ekus-Saffer: Getting and Working with an Agent
- q Table 8 - Lia Huber: Building a Platform as a Freelancer
- q Table 9 - Maggie Savarino Dutton: Finding and Developing an Online Niche and Personality

If you chose Section Forum: "OP10 - The Experts Are In." please note the session is divided into two rounds. Please choose your table assignment for the second round:

- q Table 1 - Nancy Hopkins: Pitching Magazines
- q Table 2 - Virginia Willis: Marketing Strategies for Food Writers
- q Table 3 - Shauna James Ahern: From Blog to Book
- q Table 4 - Peter Perez: Book Proposal Strategies
- q Table 5 - Nancy S. Hughes and Dana McCauley: The Craft & Business of Recipe Writing and Development
- q Table 6 - Kathleen Flinn: Networking 2.0
- q Table 7 - Lisa Ekus-Saffer: Getting and Working with an Agent
- q Table 8 - Lia Huber: Building a Platform as a Freelancer
- q Table 9 - Maggie Savarino Dutton: Finding and Developing an Online Niche and Personality

Wednesday Afternoon Optional Educational Programs

NOTE: If you purchased either of the following afternoon sessions at the combined discount rate above, please do not check any option below: OP16 - Advanced Level Program II or OP17 - Marketing Communicators Section Forum

- q OP16 - Advanced Level Program II: New Trends in Cooking: Vegetables on Center Stage 2:00 - 4:30 pm - **\$85.00**
- q OP17 - Marketing Communicators Section Forum: Sustainability in a Mainstream World 2 - 5 pm - **\$50.00/ \$100.00 (Non-Full Conference Registrants)**
- q OP18 - Food Writers, Editors and Publishers Section Forum: The Food Writer's Dilemmas 2:30 - 5:30 pm - **\$50.00/ \$100.00 (Non-Full Conference Registrants)**
- q OP19 - Kids in the Kitchen (Fee is included in registration fee) 3:30 - 5:00 pm
- q OP20 - Six Degrees of Connectivity: Speed-Network Your Way to a Successful Conference and Beyond (Fee is included in registration fee) 4:00 - 5:15 pm
- q OP21 - Preparing for the CCP Exam (Fee is included in registration fee) 4:00 - 5:30 pm

Thursday Evening Optional Events

- q OP23 - A Magical Evening at the Legendary Fort - The Culinary Trust Dinner & Silent Auction 5:30 - 9:30 pm - **\$135.00/ \$165.00 (non-members)**
- q OP24 - Splash - A Photo Shoot & Cocktail Party 6:30 - 9:15 pm - **\$90.00**
- q OP25 - Pub Dinner & Scotch on the Rockies 6:30 - 9:30 pm - **\$75.00**
- q OP26 - Wine & Dine: Fruition (Denver) 5:30 - 9:30 pm - **\$110.00**
- q OP27 - Wine & Dine: Jax Fish House (Denver) 5:30 - 9:30 pm - **\$170.00**
- q OP28 - Wine & Dine: The Palace Arms at Brown Palace Hotel (Denver) 5:30 - 9:30 pm - **\$170.00**
- q OP29 - Wine & Dine: Restaurant Kevin Taylor (Denver) 5:30 - 9:30 pm - **\$170.00**
- q OP30 - Wine & Dine: Rioja (Denver) 5:30 - 9:30 pm - **\$110.00**
- q OP31 - Wine & Dine: Lola (Denver) 5:30 - 9:30 pm - **\$110.00**

Friday Evening Optional Events

- q OP32 - Wine & Dine: Jax Fish House (Boulder) 5:30 - 10:30 pm - **\$130.00**
- q OP33 - Wine & Dine: The Kitchen Cafe (Boulder) 5:30 - 10:30 pm - **\$190.00**
- q OP34 - Wine & Dine: Colterra (Niwot) 5:30 - 10:30 pm - **\$190.00**
- q OP35 - Wine & Dine: Black Cat Bistro (Boulder) 5:30 - 10:30 pm - **\$130.00**
- q OP36 - Wine & Dine: Q's Restaurant, Hotel Boulderado (Boulder) 5:30 - 10:30 pm - **\$130.00**
- q OP37 - Wild & Rare Cooking Demo, Wine Tasting and Dinner 5:45 - 10:00 pm - **\$190.00**
- q OP38 - Eating Their Words: An Extraordinary Night of Food and Stories on Stage - Three Courses and Two Acts 6:00 - 10:00 pm - **\$125.00**
- q OP39 - Western Luxury Dinner: Brown Palace Hotel Tour & Lamb Dinner at the Palace Arms Restaurant 6:15 - 10:30 pm - **\$195.00**
- q OP40 - Tamayo Late Night Rooftop Mixer 8:30 - 10:30 pm - **\$95.00**

Saturday Optional Events

- q OP41 - MASTER CLASS: The New Bar: A Liquid, Seasonal Kitchen 9:00 - 11:30 am - **\$75.00**
- q OP41 - MASTER CLASS: The New Bar: A Liquid, Seasonal Kitchen (CCP MEMBER DISCOUNTED FEE) 9:00 - 11:30 am - **\$50.00**
- q OP42 - MASTER CLASS: Cooking with Bincho-Tan High Temperature Charcoal 9:00 - 11:30 am - **\$75.00**
- q OP42 - MASTER CLASS: Cooking with Bincho-Tan High Temperature Charcoal (CCP MEMBER DISCOUNTED FEE) 9:00 - 11:30 am - **\$50.00**
- q OP43 - The Culinary Trust: 2009 Educational Program: Sourcing Sustainably for Culinary Professionals 2 - 4 pm - **\$25.00**
- q OP44 - MASTER CLASS: French Culinary Cooking and the Centennial State 2:00 - 4:30 pm - **\$75.00**
- q OP44 - MASTER CLASS: French Culinary Cooking and the Centennial State (CCP MEMBER DISCOUNTED FEE) 2:00 - 4:30 pm - **\$50.00**
- q OP45 - MASTER CLASS: Making Fine Chocolate in Denver - Exploring Luxury Chocolate Manufacturing Processes 2:00 - 4:30 pm - **\$75.00**
- q OP45 - MASTER CLASS: Making Fine Chocolate in Denver - Exploring Luxury Chocolate Manufacturing Processes (CCP MEMBER DISCOUNTED FEE) 2:00 - 4:30 pm - **\$50.00**
- q OP46 - MASTER CLASS: Artisan Pizza: Three Masterful Styles 2:00 - 4:30 pm - **\$75.00**
- q OP46 - MASTER CLASS: Artisan Pizza: Three Masterful Styles (CCP MEMBER DISCOUNTED FEE) 2:00 - 4:30 pm - **\$50.00**
- q OP47 - MASTER CLASS: The Art and Science of Artisan Cured Meats 2:00 - 4:30 pm - **\$75.00/ \$90.00 (non-members)**
- q OP47 - MASTER CLASS: The Art and Science of Artisan Cured Meats (CCP MEMBER DISCOUNTED FEE) 2:00 - 4:30 pm - **\$50.00**

Workshops are included in the registration fee for full conference registrants and those purchasing a day pass for that day.

THURSDAY CONCURRENT WORKSHOPS

SESSION I ~ 10:30 am – 12:00 pm

- q WS01 - Gluten-Free Goes Mainstream: Meeting the Needs of This Growing Market
- q WS02 - Native Foods of the Sonoran Desert: Mesquite Beans to Cholla Buds
- q WS03 - Artisan Pizza: Going Beyond Gourmet Pizza
- q WS04 - International Models for Children's Healthy Futures
- q WS05 - Sustainable Sourcing for Quality Organic Spices: Understanding Spice Evaluation
- q WS07 - Bison is Big: The Ultimate 'Slow Food'
- q WS08 - Low Mileage Eating: Two Catalysts for Real Change in Your Backyard

SESSION II ~ 2:00 pm – 3:30 pm

- q WS09 - Farmers and Chefs Face the Future of Food Together: An Open Conversation
- q WS10 - Mood, Food and Sex
- q WS11 - A Coffee Conundrum: What IS the Best Coffee, Anyway?
- q WS12 - Sustainable Seafood: From Confusion to Solutions
- q WS13 - Fighting Media Fire During a Food Crisis - Two Real Crisis Communications Case Studies
- q WS14 - Time Management for Time Starved Culinary Professionals
- q WS15 - Life's a Pitch: A Detailed Look at Cookbook Publishing and the All-Important Pitch
- q WS16 - Digital Food Photography for Non-Photographers
- q WS17 - Bootstrap Online Marketing for the Internet Impaired

FRIDAY CONCURRENT WORKSHOPS

SESSION III ~ 10:30 am – 12:00 pm

- q WS18 - Extreme Cooking: Flames, Flavors and Culinary Adventures in the Outback
- q WS19 - Say (Colorado) Cheese!
- q WS20 - Labeling Vertigo
- q WS21 - The Thirsty Muse: Writing About Wine, Beer and Spirits
- q WS22 - Being Your Own Photographer: Demystifying the Photo Shoot
- q WS23 - From Blog to Business: Generating an Audience and Income From Your Online Presence
- q WS24 - Raising Red Meat for a Green Earth
- q WS25 - Feeding Your Financial Future: Financial Planning Ideas and Strategies for Chefs and Culinarians
- q WS26 - Media Pitch-o-Rama

SATURDAY CONCURRENT WORKSHOPS

SESSION IV ~ 8:30 am – 10:00 am

- q WS27 - Lamb: Symbolism, Sustainability and Celebrations
- q WS28 - Red, White and Green: The Emergence of Eco-Friendly Wines
- q WS29 - Sardines, Anchovies, Mackerel: Darlings of Sustainability
- q WS30 - Food Miles & Foodprints
- q WS31 - The Changing Food Section
- q WS32 - Stepping onto the World Wide Web

SESSION V ~ 10:30 am – 12:00 pm

- q WS33 - Heirloom Beans: Gifts from the New World
- q WS34 - Turning Up the Green Kitchen: A Checklist for Change
- q WS35 - Volatile Food Prices: What Culinary Professionals Need to Know and Do

SESSION VI ~ 2:00 pm – 3:30 pm

- q WS37 - Bourbon: America's Native Spirit
- q WS38 - Native American Cuisine: Discovering Indigenous Culinary Heritage
- q WS39 - Food Blogs: Responsibility and Self Expression

THURSDAY COMMITTEE/SECTION MEETINGS ~ 4:00 – 5:30 pm

Thursday committee and section meetings are included in the registration fee for full conference registrants and those purchasing a Thursday day pass only.

- q CM01 - Annual Conference & Host Committee
- q CM02 - Certification Committee
- q CM03 - Chefs, Restaurateurs and Sommeliers Committee
- q CM04 - Cooking Schools and Teachers Section
- q CM05 - Corporate Members Council
- q CM06 - Country Coordinators Committee
- q CM07 - Culinary Tourism Committee
- q CM08 - Entrepreneurs Section
- q CM09 - Food History Committee
- q CM10 - Food Photographers and Stylists Section
- q CM11 - Food Writers, Editors, and Publishers Section
- q CM12 - Grassroots Committee
- q CM13 - Kids in The Kitchen Committee
- q CM14 - Marketing Communicators Section
- q CM15 - Nutrition and Food Science Section
- q CM16 - Test Kitchen Professionals Committee

q **NEW MEMBER AND FIRST-TIME ATTENDEE ORIENTATION ~ Wed., April 1 (5:15 pm – 6:00 pm)**

WEDNESDAY EVENING HOST CITY OPENING RECEPTION (DENVER ART MUSEUM)

This event is included in the registration fee for full conference registrants.

Day pass registrants and guests must purchase a ticket to attend.

- q Wednesday Host City Opening Reception 6:30 - 8:30 pm - \$90.00

SATURDAY EVENING GALA RECEPTION/CEREMONY

This event is included in the registration fee for full conference registrants.

Day pass registrants and guests must purchase a ticket to attend.

- q Gala Awards Reception & Ceremony 5:30 - 8:30 pm - \$65.00

SATURDAY EVENING GALA AFTER-PARTY: AN INTERNATIONAL EVENT

The Saturday evening Gala After-Party is open to all conference registrants, and requires an additional fee.

- OP48 - Gala After-Party: An International Event 9 pm - 12 am - \$75.00

COOKBOOK EXPO

If you are the author of a cookbook or food guide published during the 2008 or 2009 calendar year, you are invited to participate in the special autographing session held in conjunction with the Culinary Showcase on Friday, April 3, 2009. The Culinary Showcase and Cookbook Expo will take place at the Colorado Convention Center.

Please complete the fields below.

Cookbook Expo - Book Title(s) to be displayed: _____

Cookbook Expo - Book Publisher: _____

Cookbook Expo - Publication Date: _____

Cookbook Expo Exhibitor Registration - **\$85.00**

Spouse/ Guest A La Carte Registration

WEDNESDAY EVENTS

Wednesday Section Forum Luncheon 12:00 - 1:30 pm - **\$50.00**

THURSDAY EVENTS

Thursday Breakfast 7:00 - 8:30 am - **\$35.00**

Thursday Luncheon 12:15 - 1:45 pm - **\$50.00**

Thursday Evening Networking Reception 5:30 - 6:30 pm - **\$25.00**

FRIDAY EVENTS

Friday Breakfast 7:30 - 8:30 am - **\$35.00**

Culinary Showcase 12:30 - 4:30 pm - **\$40.00**

SATURDAY EVENTS

Saturday Breakfast 7:30 - 8:30 am - **\$35.00**

Saturday Luncheon & IACP Leadership Update Business Meeting 12:15 - 1:30 pm - **\$50.00**

The Culinary Trust will make a cash contribution to the Food Bank of the Rockies, an organization fighting to ensure no one goes without needed nutrition since 1978. If you would like to contribute to this fund, please indicate the amount of your contribution below. This amount will be added to your registration total.

The Culinary Trust is an educational organization exempt from taxation under the 501(c)(3) code of the U.S. Internal Revenue Service. Contributions to The Culinary Trust are tax deductible for federal income tax purposes to the extent provided by law.

Richard Sax Memorial Fund (\$100) - **\$100.00**

Richard Sax Memorial Fund (\$50) - **\$50.00**

Richard Sax Memorial Fund (\$25) - **\$25.00**

Other \$ _____

METHOD OF PAYMENT

Check enclosed ~ Payable to: International Association of Culinary Professionals

Mail to: 1100 Johnson Ferry Rd., Ste. 300, Atlanta, GA 30342

Please charge (circle one) Visa / MasterCard / American Express

Card Member Name _____

Card Number _____ Expiration Date _____

Signature _____

Fax Completed Form to Kristi Kanu at IACP Headquarters (404) 252-0774