

**WA-ACTE Summer Conference 2025
Add-On Session Descriptions**

Saturday, August 2, 2025

Poultry Fabrication & Culinary Techniques

Chef Cynthia Moore
Offsite at NEWTech PREP Skill Center
4141 North Regal Street, Spokane WA 99207
6 hours | Limited to 26 | \$200 | Additional 6 Clock Hours

Introduction to Poultry Fabrication – Importance of proper poultry breakdown. Tools & safety: knives, cutting boards, and sanitation practices. Hands-on Poultry Fabrication Demonstration of whole bird. Breakdown birds into primal and sub-primal cuts. Discussion on using every part (bones for stock, skin for crisping, etc.) Cooking Techniques for Poultry Cuts, Pan-searing, Braising, Roasting, Poaching. Sauces for Poultry: Classic velouté & variations, Reduction sauces (Dijon cream, red wine jus), Pan sauces (garlic herb butter, citrus glaze). Starches to Pair with Poultry Spice contribution to your dishes.

Sunday, August 3, 2025

Innovate and Elevate: The Pastry Conference for Educators

Sherane Prish
Offsite at NEWTech PREP Skill Center
4141 North Regal Street, Spokane WA 99207
6 hours | Limited to 26 | \$200

Objective: The Innovate and Elevate Pastry Conference for Teachers is designed to provide culinary educators with practical skills and effective teaching methods for creating a variety of classic pastries using frozen puff pastry and pâte brisée. This one-day conference will focus on crafting vol-au-vents, palmiers, cream horns, turnovers, galettes, pop tarts, and hand pies and financiers, offering teachers hands-on experience with these versatile pastries while also providing them with the tools to inspire and teach students in the classroom.

Adult CPR/AED/First Aid

Stefanie Brophy
The Davenport Grand Hotel
333 West Spokane Falls Boulevard, Spokane WA 99201
3 hours | Limited to 15 | \$50 | AM or PM Sessions

This is a lecture and lab course for educators. Successful participants will earn a card through the American Heart Association that is good for 2 years.

Microsoft Learn for Educators Foundational AI Bootcamp and Certification Exam Testing

Liz Butowicz and Kathy Schmit
The Davenport Grand Hotel
333 West Spokane Falls Boulevard, Spokane WA 99201
6 hours | Limited to 40 | \$10

The MSLE Foundational AI Bootcamp is instructor-led and delivered by Black Dog Black Cat, a Microsoft Training Services Partner (TSP). The bootcamp equips educators with knowledge and practical experience in computer vision, natural language processing, and generative AI, powered by Azure services. Participants receive Microsoft Official Courseware (MOC) and interactive labs to help educators integrate AI into programs, courses, and curricula available through MSLE. Educators are better equipped to teach AI concepts, enabling students to develop tech skills for AI-focused careers. ([see Microsoft flyer for more information](#))

Wednesday, August 6, 2025

Basic Cake Decorating Skills

Roxy Lang
The Davenport Grand Hotel
333 West Spokane Falls Boulevard, Spokane WA 99201
2 hours | Limited to 25 | \$40

Attendees will participate in a hands-on, entry-level cake decorating focusing on speed icing, shell borders, rosettes, and roses.