



International
**CORPORATE
CHEFS**
Association

ICCA
**6th Annual
Summit**

The Governor Hotel, Portland, Oregon
June 22 – 25, 2008



Network with Your Peers and Learn

The highlights of the 6th Annual Summit include specialists in the area of sustainable agriculture, green marketing, and trend analysis on natural and organic products. Portland is one of the nation's leaders in farm to table restaurants and many of the chefs and farmers will create their award winning food during Sunday and Tuesday's receptions.

The Culinary Road Trip is always one of the most popular events at the ICCA Summit. This year's trips feature visits to the Columbia River Gorge and the Willamette Valley, known worldwide for their Pinot Noir and Pinot Gris wines. This fertile region is known for some of the best varieties of fruits and vegetables in the Pacific Northwest. The road trip also includes a tour of a 1940's packing plant, fish ladder and salmon hatchery. You can also choose to visit a cheese factory, berry processing plant or speak to a second generation hop farmer who has been selling Oregon hops to Anheuser Busch for more than 30 years.



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Agenda at a Glance

Sunday, June 22

Keynote speaker Doug Schmick, Co-founder, Chairman and CEO of McCormick & Schmick's Seafood Restaurants will share the secrets for his success over the past 35 years building a brand that has defined a new category in the restaurant industry.

Bill King will lead a chef demo on the regional cuisines of Oregon & the Pacific Northwest. The demonstration and reception, following the general session, will feature regional dishes found in his new book "A Chef's Bounty."

Monday, June 23rd

The day will begin with a panel discussion featuring international experts on organic, natural and sustainable practices in the food chain. The speakers include Phil Lempert, The Supermarket Guru on the Today Show and noted food trends expert plus Roberta Cook, Ph.D. a marketing economist with UC Davis, an expert on international trade for fruits and vegetables.

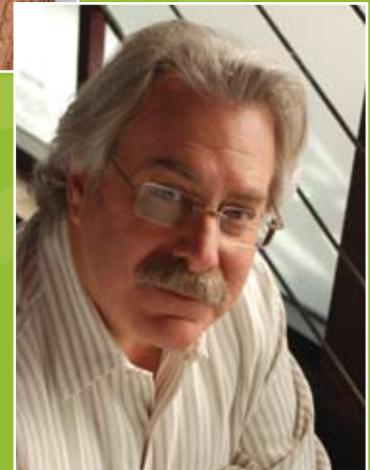


Doug Schmick



Roberta Cook, Ph.D.

Phil Lempert



6th Annual ICCA Culinary Road Trip

ICCA members split into smaller groups which will depart for tours of farms, wineries and unique processing facilities in the Portland Area.

The tours include:

- Willamette Valley Cheese Factory
- Hazelnut Farm & Processing Plant
- Willamette Valley Fruit Company
- Sokol Blosser Winery
- Bonneville Dam Salmon Run & Fish Hatchery
- Sturgeon Farm w/Oregon Fish & Wildlife
- Goschie Farms
- Clear Creek Distillery (Oregon Eau de Vie de Poire)
- The Fruit Company in Hood River
- Willamette Valley Vineyards
- McCurdy Farms
- Rex Hill Winery



Monday Reception at Pittock Mansion



Tuesday, June 24

The full day of educational programming will begin with one of the nation's leading economic and commodity analysts. You will learn about the rising costs of food and the outlook for the remainder of 2008 and beyond.

Other programs include a panel of experts from the Oregon Fish & Wildlife Department and farmers specializing in natural, organic and sustainable agriculture practices. Portland is one of the nation's leaders in farm to table restaurants and many of the chefs and farmers will create their award winning food during a demonstration and at Tuesday's reception.

Wednesday, June 25

Breakfast with the ICCA Board and Executive Director, This is a chance to offer input and receive answers on the ICCA's direction for the future.

Additional details are available in the Events section of our Web site. Go to www.corpchefs.com and type User ID: Summit and Password: Summit.





All ICCA Members receive a complimentary limited edition print from artist Mark Bailey, represented by Lawrence Gallery in Portland, who will be present to sign your giclee image printed on canvas.



Special Discount Opportunity

The International Corporate Chefs Association board of directors is so excited about the educational programming at the 6th Annual ICCA Summit in Portland, Oregon that they are offering a first-time 50 percent discount to anyone who pays their dues and registers for the ICCA 2008 Summit by April 30th. Use the registration form by calling (407) 539-1459 or online at www.corpchefs.com and you will be eligible for both membership and registration to the Summit for only \$495.00.

ICCA Annual Dues	\$395.00
Summit '08 Registration	\$595.00
Total Cost	<u>\$990.00</u>
Less 50 percent discount	<u>-\$495.00</u>
You pay only	\$495.00

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Historic Governor Hotel

Hotel Reservations:

Call 503-224-3400

Call 503-224-3400 to take advantage of our special rate of \$165 per night for a Superior King/Queen or Deluxe Double/King room at the Governor Hotel in Downtown Portland. This historic property is within walking distance to shops, restaurants and Portland's famous Pearl District where you can visit the originators of the microbrew and boutique distillery pubs.



Complimentary Spouse Program is also available for ICCA Members





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