



2026 CONNECTION CONFERENCE

July 9-15, 2026 | Tucson, AZ



Be part of a powerful conference experience with 300+ sessions focused on best practices, cutting-edge innovations, and strategies to strengthen your professional network. From work-based learning to AI in the classroom, from empowering counselors to elevating rural CTE, you'll discover fresh ideas and ready-to-implement solutions to take your impact to the next level.

A Purpose-Driven Experience

- > Discover the latest innovations shaping CTE
- > Connect with fellow professionals and leaders
- > Gain strategies to spark real change
- > Engage in affiliate meetings and sessions
- > Expand your learning through networking and keynotes
- > Celebrate excellence at the Awards Breakfast

Session Topics

Workforce Alignment & WBL
 Career Literacy Across K-12+
 Empowering Counselors
 Best Practices, AI, and Innovation
 Rural CTE Best Practices
 Marketing and Community Engagement
 Program Development and CTE Academies
 Postsecondary CTE Initiatives
 Data Driven Improvement
 High Quality Instructor Engagement
 CTSOs: Leadership in Action
 Standards Aligned and Hands-On Curriculum



Opening Session Keynote Speaker:

Dr. Kevin J. Fleming
"Words, Relevance, and Relationships"

\$595 - Registration Rate

Registration opens March 5, 2026

\$120 - Hotel Room + taxes/fees

Room Blocks open April 2, 2026

Westin La Paloma Resort
 3800 E. Sunrise Dr, Tucson, AZ 85718
 (520) 742 - 6000

Loews Ventana Canyon Resort
 7000 N. Resort Dr, Tucson, AZ 85750
 (520) 299-2020

Visit arizonactecon.com.

Transform the future of CTE.



Culinary Arts & Hospitality

Where passion for food becomes a pathway to opportunity.

Arizona's culinary industry is thriving—from award-winning restaurants and resorts to food trucks, bakeries, catering businesses, and hospitality destinations across the state. Culinary educators are not just teaching recipes; they are cultivating creativity, entrepreneurship, and workforce-ready talent for one of Arizona's most vibrant industries.

Join fellow culinary instructors and hospitality educators at the Connection Conference to sharpen your craft, expand your program impact, and inspire the next generation of chefs, restaurateurs, and innovators.

Your students deserve more than recipes — they deserve opportunity.

- > Inspire creativity and entrepreneurship through innovative culinary education.
- > Connect students to Arizona's culinary and hospitality industries.
- > Build pathways from high school kitchens to real-world careers.

Empower Your Impact:

-  Turn culinary classrooms into career launchpads.
-  Inspire the next generation of chefs and entrepreneurs.
-  Connect students to Arizona's vibrant culinary industry.
-  Bring chef-driven innovation into your culinary program.
-  Elevate your kitchen into a hub of creativity, skill, and opportunity.

Featured Session:

Exclusive Pastry Demonstration with Executive Pastry Chef Chris Johnson Loews Ventana Canyon Resort

Experience a one-of-a-kind culinary session featuring an interactive pastry demonstration that explores the techniques behind refined dessert creations. Participants will also take part in a closing Q&A on how professional culinary artistry can inspire students in the classroom.

Chris Johnson is a culinary professional at Loews Ventana Canyon Resort. He enjoys sharing techniques through approachable cooking and a passion for great food.

More culinary sessions including:

- > FCCLA Networking Lunch
- > FCS Greatest Hits: Culinary and Hospitality Edition
- > Branding Your Bite: Crafting a Comprehensive Culinary Program
- > Breaking Down Beef Cuts



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