



MULTIUNIT
FOODSERVICE
EQUIPMENT
SYMPOSIUM
MUFES 2023

Major supporting sponsors:
Atosa: PrepPal, CookRite, Mix Rite
Hoshizaki America

Agenda (as of 02/24/2023)

Tues., April 25

- 9 a.m.-3:00 p.m. Golf Outing or Tour **sponsored by RATIONAL USA**
4:30-8:00 p.m. Registration
7:00-9:00 p.m. Opening Dinner Reception **co-sponsored by Henny Penny and Wasserstrom**

Wed., April 26

- 7:00 a.m.-noon Registration
- 7:00-8:15 a.m. Breakfast **sponsored by Ali Group: Amana Commercial, Menumaster, XpressChef, Beverage-Air, Carpigiani, Edlund Co., Egro, Electro Freeze, Eloma, Ice-O-Matic, Metro, Moffat, Scotsman Ice Systems**
- 8:15-8:30 a.m. **Opening Remarks**
- 8:30-9:30 a.m. **Special Presentation: A Conversation with Maria Mazon**, founder/owner/executive chef, BOCA Tacos y Tequila; participant on Bravo's "Top Chef" and Food Network's "Chopped", 2022 James Beard Award semifinalist for Best Chef-Southwest
- 9:30-10:30 a.m. **State of the Foodservice Industry**—David Henkes, senior principal and head of strategic partnerships, Technomic
- 10:30-11 a.m. **BREAK & NETWORKING sponsored by T&S Brass and Bronze Works**
- 11 a.m.-Noon **Findings from the Food Service Technology Center**—Richard Young, director, Frontier Energy
- Noon-1:30 p.m. **LUNCH & NETWORKING sponsored by Ali Group: Amana Commercial, Menumaster, XpressChef, Beverage-Air, Carpigiani, Edlund Co., Egro, Electro Freeze, Eloma, Ice-O-Matic, Metro, Moffat, Scotsman Ice Systems**
- 1:30-2:30 p.m. **Refrigeration, Rules and Regulation in 2023 and Beyond**—Steve Weiss, owner, Steve Weiss Consultants, and formally with Weiss Instruments, Emerson Climate Technologies and the NAFEM Technical Liaison Committee

Wed., April 26 (cont.)

- 2:30-3 p.m. **BREAK & NETWORKING sponsored by Ali Group: Amana Commercial, MenuMaster, XpressChef, Beverage-Air, Carpigiani, Edlund Co., Egro, Electro Freeze, Eloma, Ice-O-Matic, Metro, Moffat, Scotsman Ice Systems**
- 3-4 p.m. **Integrating Robots Into the Kitchen**—Andy Partee, restaurant innovations manager, White Castle Management Co., and Peter Cryan, president, Consult Cryan, and formerly with Inspire Brands
- 5:30-6:30 p.m. **Reception sponsored by ITW Food Equipment Group**
- 6:45 p.m. Free evening

Thurs., April 27

- 8:15-9:30 a.m. Breakfast **sponsored by RATIONAL USA**
- 9:30-9:45 a.m. Opening Remarks
- 9:45 a.m.-10:30 a.m. **Global Foodservice Design**—LaRue Larue, chief creative officer and partner, Livit
- 10:30-11 a.m. **BREAK & NETWORKING sponsored by Frontline International**
- 11 a.m.-Noon **Kitchen of the Future**—David Zabrowski, vice president, Frontier Energy
- Noon-1:30 p.m. **LUNCH & NETWORKING sponsored by California Foodservice Instant Rebates**
- 1:30-2:30 p.m. **Public-Private Partnerships for a Sustainable Future in Food and Beverage**—Nathan Johnson, center director and associate professor, Global Futures Laboratory and Ira A. Fulton Schools of Engineering, and Deirdre Edwards, associate director, enterprise development, Arizona State University
- 2:30-3 p.m. **BREAK & NETWORKING**
- 3-4 p.m. **How to Minimize Equipment Downtime and Improve the Service Experience**—Katie Green, director, Refrigerated Specialist
- 4-5 p.m. **Steering Emerging Brands**—Rian McCartan, CEO, Swig, and other panelists TBA
- 6:30-8:30 p.m. **CLOSING RECEPTION**