



## Schedule As of 11/20/2024

### Mon., Jan. 27

- 9 a.m.-3 p.m. Golf outing or Tour **co-sponsored by California Foodservice Instant Rebates and Welbilt, an Ali Group Company: Amana Commercial; Beverage-Air; Convotherm; Delfield; Edlund; Electro Freeze; Eloma; Ice-O-Matic; Menumaster Commercial; Merrychef; Metro; Montague; Multiplex; Scotsman Ice; Victory; XpressChef**
- 4-9 p.m. Badge & Material Pickup
- 6:30-8:30 p.m. Opening dinner reception **sponsored by Amerikooler**

### Tues., Jan. 28

- 7 a.m.-12 p.m. Badge & Material Pickup
- 7-8:15 a.m. Breakfast
- 8:15-8:30 a.m. **Opening Remarks**—Randy Hano, president/publisher, and Allison Rezendes, chief content officer, FER
- 8:30-9:30 a.m. **2025 State of the Foodservice Industry**—David Henkes, senior principal and head of strategic partnerships, Technomic
- 9:30-10:30 a.m. **Mastering Restaurant Operations: A Clash of Creativity and Efficiency**—Brooke Dusenberry, senior designer, environments, Joanne Heyob, senior vice president of operations strategy and design, and Rob Seely, executive director, operations strategy and design, WD Partners
- 10:30-11 a.m. Break & Networking
- 11 a.m.-12 p.m. **Focus on K-12 Foodservice: Speed-Scratch Food Preparation**—Jeremy Carver, principal, Ricca Design Studios, and Eric Goodrich, principal, Rippe Associates
- 12-1:30 p.m. Lunch & Networking **sponsored by Frymaster and Merco**
- 1:30-2:30 p.m. **Food Safety Through Equipment Selection**—Larry Levine, strategic business manager, global food safety, NSF
- 2:30-3 p.m. Break & Networking
- 3-4 p.m. **Global Expansion Strategies**—Confirmed panelists: Laura Rea Dickey, CEO, Dickey's Barbecue Restaurants, Joe Lewis, president and CEO, Famous Brands Int'l. (Mrs. Fields and TCBY), and Ernesto Romero, sr. manager, kitchen design, Dine Brands Global  
Moderator: Allison Rezendes, chief content officer, FER
- 5:30-6:30 p.m. Evening Cocktail Reception **sponsored by ITW Food Equipment Group**
- 6:45 p.m. Free evening

**Wed., Jan. 29**

- 7:45-9:15 a.m. Breakfast **sponsored by Welbilt, an Ali Group Company: Amana Commercial; Beverage-Air; Convotherm; Delfield; Edlund; Electro Freeze; Eloma; Ice-O-Matic; MenuMaster Commercial; Merrychef; Metro; Montague; Multiplex; Scotsman Ice; Victory; XpressChef**
- 9:15-9:30 a.m. **Opening Remarks**—Randy Hano, publisher/president, Allison Rezendes, chief content officer, FER
- 9:30-10:30 a.m. **Guide to Heat Pump Water Heaters**—David Zabrowski, vice president, Frontier Energy and the Food Service Technology Center
- 10:30-11 a.m. Break & Networking
- 11 a.m.-12 p.m. **All-Electric Kitchen Case Studies**—Richard Young, director, Frontier Energy and the Food Service Technology Center
- 12-1:30 p.m. Lunch & Networking
- 1:30-2:30 p.m. **Decarbonization While Using Gas**—Frank Johnson, institute engineer and business unit lead for foodservice and agriculture, GTI Energy
- 2:30-3 p.m. Break & Networking **sponsored by Frontline International**
- 3-4 p.m. **Food Waste Solutions**—Angel Veza, senior manager, innovation initiatives, ReFED
- 4-5 p.m. **Balancing Tech with Hospitality**—Confirmed panelists: Ali Nemat, vice president of operations, Jack in the Box, and Chris Gannon, CEO, Bolay Fresh Bold Kitchen  
Moderator: Rob Grimes, founder and CEO, International Food and Beverage Technology Association
- 6-8 p.m. Closing Reception

**Thank you to our sponsors:**

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**Frymaster**  
**Hoshizaki America**  
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