



As of 6/26/2025

Topics to include:

- Future of Foodservice
- Tapping Into Predictive Maintenance
- Steps to Start Automating
- Building Better Supplier Partnerships
- Design Lessons Learned
- Supply Chain Considerations
- Optimizing Energy Use
- Improving Water Quality

Mon., Feb. 2

9 a.m.-3 p.m.	Golf outing or Tour
4-9 p.m.	Badge & Material Pickup
6:30-8:30 p.m.	Opening dinner reception

Tues., Feb. 3

7 a.m.-12 p.m.	Badge & Material Pickup
7-8:15 a.m.	Breakfast sponsored by Frontline Int'l.
8:15-10:30 a.m.	Sessions
10:30-11 a.m.	Break & Networking
11 a.m.-12 p.m.	Sessions
12-1:30 p.m.	Lunch & Networking sponsored by Frymaster and Merco
1:30-2:30 p.m.	Sessions
2:30-3 p.m.	Break & Networking
3-4 p.m.	Sessions
5:30-6:30 p.m.	Evening Cocktail Reception sponsored by ITW Food Equipment Group
6:45 p.m.	Free evening

Wed., Feb. 4

7:45-9:15 a.m.	Breakfast
9:15-10:30 a.m.	Sessions
10:30-11 a.m.	Break & Networking
11 a.m.-12 p.m.	Sessions
12-1:30 p.m.	Lunch & Networking sponsored by Norlake/RSG
1:30-2:30 p.m.	Sessions
2:30-3 p.m.	Break & Networking
3:00-5:00 p.m.	Sessions
6-8 p.m.	Closing Reception

Thank you to our sponsors: Atosa USA; Frontline International; Frymaster; Hoshizaki Alliance; ITW Food Equipment Group; Merco; Norlake/RSG; Specifi LLC