

Mon., Feb. 2

- 9 a.m.-3 p.m. Golf outing or Tour **co-sponsored by California Foodservice Instant Rebates**
- 3:30-6:15 p.m. Badge & Material Pickup in Lobby of Aqualea Ballroom
- 6:30-8:30 p.m. Opening Dinner Reception, **sponsored by Amerikooler and Tarpon Stainless Sky Terrace**

Tues., Feb. 3

- 7 a.m.-12 p.m. Badge & Material Pickup in Lobby of Aqualea Ballroom
- 7-8:15 a.m. Breakfast **sponsored by Frontline Int'l.**
Belleair
- 8:15-8:30 a.m. Opening Remarks
Aqualea
- 8:30-9:30 a.m. **Keynote: Cool by Design, the Jeremiah's Italian Ice Journey**—Michael Keller, president and CEO of Orlando, Fla.-based Jeremiah's Italian Ice, will offer a look behind the 160-unit, high-growth frozen dessert brand during a fireside chat with Allison Rezendes, chief content officer, FER.
- 9:30-10:30 a.m. **Optimizing Energy Use I**—Richard Young, director, Frontier Energy and the Food Service Technology Center
- 10:30-11 a.m. Break & Networking **sponsored by KPS Global**
Lobby of Aqualea
- 11 a.m.-12 p.m. **Optimizing Energy Use II**—David Zabrowski, vice president, Frontier Energy and the Food Service Technology Center
- 12-1:30 p.m. Lunch & Networking **sponsored by Frymaster and Merco**
Belleair
- 1:30-2:30 p.m. **Improving Water Quality**—Nathan Miller, vice president, Coastline Cooling and former member, CFESA board of directors, will deliver a from-the-field look at setting up and maintaining water filtration systems for cold- and hot-side equipment across multiple locations.
- 2:30-3 p.m. Break & Networking **sponsored by Metro**
Lobby of Aqualea
- 3-4 p.m. **Panel: Design Lessons Learned**—Matt Armstrong, co-founder/vice president, development, Huey Magoo's, will share a look inside the fast casual's condensed store prototype, while Lee Berger, vice president of real estate and construction, Ascent Hospitality Management, offers a glimpse into Perkins Griddle & Go plus new prototypes for sister brand Huddle House. The panelists will highlight design challenges, early takeaways and more lessons. Additional panelist pending.
Moderator: Lauren Coughlin, managing editor, FER
- 5:30-6:30 p.m. Evening Cocktail Reception **sponsored by ITW Food Equipment Group**
Belleair
- 6:45 p.m. Free evening

Wed., Feb. 4

- 8:00-9:15 a.m. Breakfast
Belleair
- 9:15-9:30 a.m. Opening Remarks
- 9:30-10:30 a.m. **Future of Foodservice 2026**—Chad Moutray, senior vice president, research and knowledge, and chief economist, National Restaurant Association, will shine a spotlight on industry sales projections and trends via a sneak peek at the upcoming State of the Restaurant Industry 2026 report.
- 10:30-11 a.m. Break & Networking **sponsored by True Manufacturing**
Lobby of Aqualea
- 11 a.m.-12 p.m. **Panel: Steps To Start Automating**—Eric Brasseur, vice president, engineering and equipment services, Little Caesar Enterprises; along with Richard Eisenbarth, president emeritus, Cini-Little, and Cha Nye Farley, senior director, construction and facility services, Cracker Barrel, both Kitchen Innovations Awards judges, will point to robotics and other automation hitting the market and their experiences with the technology.
Moderator: Allison Rezendes, chief content officer, FER
- 12-1:30 p.m. Lunch & Networking **sponsored by Norlake/RSG**
Belleair
- 1:30-2:30 p.m. **Tapping Into Predictive Maintenance**—Mike Snyder, president and founder, The Aligned Solution Group, will give the straight story on building a proactive system that uses data to forecast when equipment is likely to fail, reducing downtime, emergency repairs cost and lost revenue.
- 2:30-3 p.m. Break & Networking **sponsored by True Manufacturing**
Lobby of Aqualea
- 3-4 p.m. **Panel: Supply Chain Considerations**—Sean Cusick, director of indirect sourcing, Freddy's Frozen Custard & Steakburgers; Nadine Rodriguez, senior director of supply chain, Luna Grill; and Tiffany Vassos, senior vice president, design and construction, Dave's Hot Chicken, will discuss tariffs, supplier relationships, pricing negotiations and what's ahead in 2026.
Moderator: Phil Kafarakis, president and CEO, IFMA, The Food Away from Home Association
- 6-8 p.m. Closing Reception
Sky Terrace

Thank you to our sponsors:

Amerikooler; Atosa USA; California Foodservice Instant Rebates, Frontline International; Frymaster; Hoshizaki Alliance; Hatco Corp.; ITW Food Equipment Group; KPS Global; Merco; Metro; Norlake/RSG; Specifi LLC; Tarpon Stainless; True Manufacturing; Unox