



Agenda as of 1/15/2026

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. **Decarbonization and Electrification**—Richard Young, director, Frontier Energy and the Food Service Tech Center, will provide updates on building electrification policy, the new CA Title 24 codes for renewables and battery storage, and the latest studies and resources for heat pump water heater installations as well as fresh lab and field data from the FSTC.

10:30-11 a.m. Break & Networking **sponsored by KPS Global**
Lobby of Aqualea
11 a.m.-12 p.m. **Effective Energy Use for Maximum Kitchen Performance**—David Zabrowski, vice president, Frontier Energy and the Food Service Tech Center, will dive into energy effectiveness and equipment performance, explaining how they relate. He'll offer instruction on how to specify energy effective equipment along with tools for calculating quick ROI.

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; Lee Berger, vice president of real estate and construction, Ascent Hospitality Management; and Ken Schwartz, president and CEO of SSA Foodservice Design + Consulting, will highlight design challenges, early takeaways from prototypes and more.
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, 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; Hatco Corp.; Hoshizaki Alliance; Instant Rebates, Powered by Energy Solutions; ITW Food Equipment Group; KPS Global; Merco; Metro; Middleby; Norlake/RSG; Specifi LLC; Tarpon Stainless; True Manufacturing; Unox