



DAY ONE AGENDA - MONDAY, DECEMBER 7th

Choose one, two, three or four sessions for Day One.

Session One: 8:30a-10:30a
Qualifies for 1.5 CEUs

Cup O' Coffee - Welcome & Event Kickoff

State of the Industry Part One w/ Robin Ashton, The Ashton Report

Robin will share his perspective along with data from Technomics and the Mafsi Barometer

Sous Vide & Thermal Circulators - Nate Sanford, Sammic:

Learn why the sous vide marketing is growing quickly, origins of sous vide, the sous vide process and the benefits and how sous vide can be done safely.

Session Two: 10:45a-12:30
Qualifies for 1.5 CEUs

5 Points to Consider Post Pandemic w/Joe Carbonara, FES Magazine

Joe will share five points regarding 2020 and 2021. What has the pandemic taught us? How will make the industry stronger?

Sanitation & Serving Solutions for K-12: Tim Wilczak, Delfield

Learn about the latest in cold pan, hot wells and food shield designs. Enhanced sanitation & PPE needs including mobile hand washing stations, glove & mask holders, sanitizer dispenser stands and more.

Session Three: 12:45p-2:30p
Qualifies for 1.5 CEUs

Lunch & Learn - Cooking w/ Rapid Cook Ovens - Patrick Simon, Merrychef

Enjoy your lunch and learn why Rapid Cook Ovens are growing in popularity. How these ovens support two types of customer operations. Identifying the model that best fits your customer's need and dive into the spec sheet data.

The 'Post Pandemic' Kitchen of the Future w/ Richard Young, Frontier Energy (fishnick): Richard will share the updated vision for the 'Kitchen of the Future', discuss the increasing importance of a kitchen's carbon footprint, whether or not electrification will be a concern and how an energy efficient kitchen can help your customer stay within their budget.

Session Four: 2:30p-3:30p
Qualifies for .5 CEUs

PNW Chapter Meeting & Networking lead by Tim McDougald

As the new PNW Chapter Leader, Tim will lead a chapter meeting to brainstorm ideas and direction of the chapter in 2021

Beyond the Dishes Warewashing Design: Danielle Mason, Jackson WWS

Danielle will provide updates to dishroom design as a result of the Pandemic.

Virtual Cheers, Recap & Review: Raise a glass as you learn what is in store for Day Two

Submit completed form to janelr@prnw.com. You will receive a confirmation and prior to event you will receive a custom agenda with Zoom links required to participate in each session. *Register for Day Two on Next Page*



DAY TWO AGENDA - TUESDAY, DECEMBER 8th

Choose one, two or three sessions for Day Two

Session One: 8:30a-10:30a
Qualifies for 1.5 CEUs

Cup O' Coffee - Welcome & Event Day Two

State of the Industry Part Two w/ Robin Ashton, The Ashton Report

Robin will share his perspective along with data from Technomics and the Mafsi Barometer

The Basics of Steam - Joe Nicholson, Cleveland

Learn the A to Z's of steam and how to help your customer choose the best steamer for their batch or a la carte operations. Look at the updated ENERGY STAR designs and trends in steam equipment.

Session Two: 10:45a-12:30p
Qualifies for 1.5 CEUs

Designing an Allergen Friendly Back of House w/ Betsy Craig Menutrinfo, Allertrain

A food allergic reaction happens every three seconds. Betsy will share how allergy awareness is growing and how more and more facilities are addressing it head on. How does this awareness effect the back of house and even front of house design?

Conveyor & Accumulator Configurations - Tom Cowley, Caddy Corp

Tom will present an overview of conveyor configurations and accumulator designs along with discussing the benefits of a conveyor and an accumulator system.

Session Three: 12:45p-3:00p
Qualifies for 2 CEUs

Trends in Equipment w/ Kevin Kochman, KCL

Kevin will provide information regarding today's foodservice equipment trends based on KCL data.

Lunch & Learn - Cooking with Combi Ovens - Patrick Simon, Convothem

Grab your lunch and learn why Combi Ovens are gaining more and more traction in all segments. Review various cooking methods provided by a combi oven, discuss how combi ovens be utilized to streamline operations and discuss 5 important tips for specifying combi ovens.

What is Your Digital Footprint and Why You Should Care! w/ Rich Malachy, Foodservice Industry Influencer, YouTube, FEDD, Malachy Service

Today, more than ever - technology is playing a big role in our everyday work. From remote working to live stream events, social media, etc. How do we make sure we are being heard digitally and why should we care? Rich will discuss all of this and more as he shares steps he is taking to pave the digital pathway for the foodservice industry.

Virtual Cheers, Recap & Review: Raise a glass as we cheers FCSI The Americas and the PNW Chapter!

Name (first, last)

Company

Email Address

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