## Your NRA Show 2018 Schedule

Saturday, May 19

Keys to a Great Cocktail Menu

10:00 AM - 10:45 AM

Bar Stage: Lakeside Center - Booth 11262

Speakers: Charles Joly

Precision Forecasting: Partnering Manager and Machine to More Accurately Predict Performance

10:00 AM - 10:45 AM

Innovation Theater: North Hall - Booth 5575

Speakers: Mary Hamill

Using Social Media and Data Technology to Teach, Track, and Prevent Foodborne Illness

10:00 AM - 10:30 AM

Learning Center: North Hall - Booth 7400 Speakers: Lauren Bridges - Gerrin Cheek Butler

Sweeter Than Sugar 10:00 AM - 10:45 AM

Foodamental Studio: South Hall - Booth 2389

Speakers: Diane Henderiks

Culinary Demo - Rick Bayless

10:30 AM - 11:30 AM

World Culinary Showcase: Lakeside Center - Booth 10357

Speakers: Rick Bayless

Hire, Train, Reward, Retain: Building a Team of Top Performers

11:00 AM - 11:30 AM

Learning Center: North Hall - Booth 7400

Speakers: TJ Schier

From Preservation to Delicacy

11:30 AM - 12:15 PM

Foodamental Studio: South Hall - Booth 2389

Speakers: Michael Kornick

The Impact of Cloud Technology on Multi-Unit Operators

11:30 AM - 12:00 PM

Innovation Theater: North Hall - Booth 5575

Speakers: Paul Rubin

ServSuccess: Stronger Workforce, Stronger Industry

12:00 PM - 12:30 PM

Learning Center: North Hall - Booth 7400 Speakers: Sara Anderson - Ron Mitchell

Increasing Wine Sales through Culture

12:00 PM - 12:20 PM

Bar Stage: Lakeside Center - Booth 11262

Speakers: Brian Duncan

Culinary Demo - Chris Cosentino

12:00 PM - 1:00 PM

World Culinary Showcase: Lakeside Center - Booth 10357

Speakers: Chris Cosentino

Modern Technology: Friend or Foe to Sustainability on Farms?

12:30 PM - 1:15 PM

Innovation Theater: North Hall - Booth 5575

Speakers: Nancy Kavazanjian - Bret Thorn - Kyle Bridgeforth

Impact on Foodservice from the Evolving Digital Landscape

1:00 PM - 1:30 PM

Learning Center: North Hall - Booth 7400

Speakers: Gwen Brannon

More Than a Syrup... 1:00 PM - 1:45 PM

Foodamental Studio: South Hall - Booth 2389

Culinary Demo - Anne Burrell

1:30 PM - 2:30 PM

World Culinary Showcase: Lakeside Center - Booth 10357

Speakers: Anne Burrell

Regulatory Trends in the Restaurant Industry and Simple Steps to Comply

2:00 PM - 2:30 PM

Innovation Theater: North Hall - Booth 5575

Speakers: Derek Jones

The United States of Wine

2:00 PM - 2:50 PM

Bar Stage: Lakeside Center - Booth 11262

Speakers: Jon McDaniel

Key Trends Shaping the Future of Foodservice

2:00 PM - 2:45 PM

Learning Center: North Hall - Booth 7400 Speakers: Adam Hasley - Hudson Riehle

Exotic, the New Familiar

2:30 PM - 3:15 PM

Foodamental Studio: South Hall - Booth 2389

How to Turn Advertising into Profit Using the New VOP Method

3:00 PM - 3:30 PM

Bar Stage: Lakeside Center - Booth 11262

Speakers: Nick Fosberg

Ready to love the restaurant business again? Then let's talk about Tech

3:00 PM - 3:30 PM

Learning Center: North Hall - Booth 7400

Speakers: Ross Peterson

The Power of Foodservice at Retail

4:00 PM - 4:30 PM

Learning Center: North Hall - Booth 7400

Speakers: Amanda Topper

American Whiskey—The Story of a Ménage à Trois

4:00 PM - 4:45 PM

Bar Stage: Lakeside Center - Booth 11262

Speakers: Dale DeGroff

International Reception

5:00 PM - 6:30 PM

North Hall: Room N427

Sunday, May 20

Sweeter Than Sugar 10:00 AM - 10:45 AM

Foodamental Studio: South Hall - Booth 2389

Speakers: Diane Henderiks

Video Killed the Radio Star, and It's Killing the Training Binder, Too

10:00 AM - 10:45 AM

Innovation Theater: North Hall - Booth 5575

Speakers: Gabe Hosler 9298226 - Lexi Burns - Jim Quinlan - Damian Hanft

Menu Trends 2018: Turning Trends Into Money Makers

10:00 AM - 11:00 AM

World Culinary Showcase: Lakeside Center - Booth 10357

Speakers: Nancy Kruse

Wearable Learning (w-Learning): The Smart Training Modality of the Future for Restaurants

10:30 AM - 11:00 AM

Learning Center: North Hall - Booth 7400

Speakers: Jennifer Tong

Impact Business Performance: Elevate Your Workforce

11:00 AM - 11:45 AM

Innovation Theater: North Hall - Booth 5575

Speakers: Chip Romp - Sara Anderson - Kendall Ware CHT - Stephen Eden - Calvin Banks - Marisa McLaughlin - Jim Mazany

Mighty Close to Home 11:30 AM - 12:15 PM

Foodamental Studio: South Hall - Booth 2389

Speakers: Dan Solomon

Culinary Demo - Barton Seaver

12:00 PM - 1:00 PM

World Culinary Showcase: Lakeside Center - Booth 10357

Speakers: Barton Seaver

The Art of Inspection 12:00 PM - 12:30 PM

Learning Center: North Hall - Booth 7400 Speakers: Ashley Miller - Vito Palazzolo

The Outsized Importance of Customer Data and Retention in a Delivery-Driven Restaurant World (And Other Business Model Changes You

Need to Make)

12:00 PM - 12:30 PM

Innovation Theater: North Hall - Booth 5575 Speakers: Zach Goldstein - mike Speck

Adopting Cocktail Trends in Small or Multi-Unit Operations

1:00 PM - 1:45 PM

Bar Stage: Lakeside Center - Booth 11262

Speakers: Mark Vidano - Melissa Dowling - Lee Zaremba - Mitchie Kanda

Beyond the Chicken Tender

1:00 PM - 1:45 PM

Foodamental Studio: South Hall - Booth 2389

Creating Experiences That Can't Be Delivered

1:00 PM - 1:45 PM

Innovation Theater: North Hall - Booth 5575

Speakers: Dylan Swift

Navigating Your Path to Payment Data Security with the PCI Security Standards Council

1:00 PM - 1:45 PM

Learning Center: North Hall - Booth 7400

Speakers: Lauren Holloway

Culinary Demo - Charles Phan

1:30 PM - 2:30 PM

World Culinary Showcase: Lakeside Center - Booth 10357

Speakers: Charles Phan

Signature '18

2:00 PM - 3:30 PM

Grand Ballroom (S100), South Hall

Speakers: Dawn Sweeney - Condoleezza Rice

Team-Building Techniques for Ever-Changing Teams

2:00 PM - 2:30 PM

Learning Center: North Hall - Booth 7400

Speakers: Patrick Yearout

See Sea Vegetables

2:30 PM - 3:15 PM

Foodamental Studio: South Hall - Booth 2389 Speakers: James Griffin Ed.D., CEC, CCE, CHE

"86" the Complexity of Running a Restaurant

2:30 PM - 3:00 PM

Innovation Theater: North Hall - Booth 5575 Speakers: John Rosanova - Jon Lawrence

Sanitation Certification in Automated Foodservice Equipment

3:00 PM - 3:30 PM

Learning Center: North Hall - Booth 7400

Speakers: Audra Bildeaux

Culinary Demo - Masaharu Morimoto

3:00 PM - 4:00 PM

World Culinary Showcase: Lakeside Center - Booth 10357

Speakers: Masaharu Morimoto

Location, Location

4:00 PM - 4:30 PM

Learning Center: North Hall - Booth 7400

Speakers: James Walker CFE

Monday, May 21

Draught Beer Quality: Understanding Today's Draught Beer Landscape

10:00 AM - 10:45 AM

Bar Stage: Lakeside Center - Booth 11262

Speakers: Matt Meadows

How to Develop and Maintain Rock Star Employees

10:00 AM - 10:30 AM

Learning Center: North Hall - Booth 7400

Speakers: Thomas Mirisola

The 2018 Trends That Are Impacting Your Labor Costs

10:30 AM - 11:15 AM

Innovation Theater: North Hall - Booth 5575

Speakers: David Cantu

SuperSession: The Future of Restaurants

11:00 AM - 12:30 PM

Grand Ballroom (S100), South Hall

Speakers: Daniel Burrus - John Miller - David Zito - John Ha

Sourcing Sustainable Seafood is Easier Than You Think

11:00 AM - 11:30 AM

Learning Center: North Hall - Booth 7400 Speakers: Jeff Clark - Barton Seaver

Hank and Harry's: How To Win Your Customers With A Mobile Loyalty and Ordering Solution

11:30 AM - 12:00 PM

Innovation Theater: North Hall - Booth 5575

Speakers: Buzzy Sklar

Culinary Demo: Sarah Greuneberg

12:00 PM - 1:00 PM

World Culinary Showcase: Lakeside Center - Booth 10357

Speakers: Sarah Grueneberg

Winning the Workforce 12:00 PM - 12:30 PM

Learning Center: North Hall - Booth 7400 Speakers: Victor Fernandez - Joni Doolin

An Ocean of Cocktail Innovation! Neutral Spirits and Sugar Kelp Infusions

1:00 PM - 1:20 PM

Bar Stage: Lakeside Center - Booth 11262 Speakers: James Griffin Ed.D., CEC, CCE, CHE

Worried About Fruit Flies? Learn the Risks and Practices for Elimination

1:00 PM - 1:30 PM

Learning Center: North Hall - Booth 7400

Speakers: S. John Barcay Ph.D.

Culinary Demo - Takashi Yagihashi

1:30 PM - 2:30 PM

World Culinary Showcase: Lakeside Center - Booth 10357

Speakers: Takashi Yagihashi

Simplify for Growth: Choosing the Right Accounting and Back-Office Platform

1:30 PM - 2:00 PM

Innovation Theater: North Hall - Booth 5575

Speakers: John Moody

Dollars of Diversity 2:00 PM - 2:20 PM

Bar Stage: Lakeside Center - Booth 11262

Speakers: Elayne Duff

Winning The Share Battle: Uncovering New Occasions for Traffic Growth

2:00 PM - 2:30 PM

Learning Center: North Hall - Booth 7400

Speakers: Surbhi Martin

Getting What You Paid for: How to Sustainably Source Your Restaurant Food Supply

2:30 PM - 3:15 PM

Innovation Theater: North Hall - Booth 5575

Speakers: Jeff Clark - Dado TestUser 8439562;MD - NRA1 TestUser1 Jr.;BA - NRA2 TestUser2 MS

Culinary Demo - Michael Mina

3:00 PM - 4:00 PM

World Culinary Showcase: Lakeside Center - Booth 10357

Speakers: Michael Mina

Luxury on a Budget - Rethinking Your Wine List in Changing Times

3:00 PM - 3:20 PM

Bar Stage: Lakeside Center - Booth 11262

Speakers: Emily Wines

Pay Practices and the Law

3:00 PM - 3:30 PM

Learning Center: North Hall - Booth 7400 Speakers: Angelo Amador - Paul DeCamp

Big Brands Aren't Dead, But Mediocre Performance IS!

3:30 PM - 4:15 PM

Innovation Theater: North Hall - Booth 5575

Speakers: Mike Archer - Victor Fernandez - Wally Doolin - Roz Mallet

Tuesday, May 22

Craft Cocktails to Help Plus Up Your Customers Order

10:00 AM - 10:45 AM

Foodamental Studio: South Hall - Booth 2389

Speakers: Diane Henderiks

Successful Businesses Are Embracing Turnover—Know Why You Should Too.

10:30 AM - 11:15 AM

Innovation Theater: North Hall - Booth 5575 Speakers: Kristin Burk - Kendall Ware CHT

Culinary Demo - Govind Armstong

11:00 AM - 12:00 PM

World Culinary Showcase: Lakeside Center - Booth 10357

Speakers: Govind Armstrong

Interactive Cocktail Crash Course: The Background, the Booze, and Bartending

11:00 AM - 11:45 AM

Bar Stage: Lakeside Center - Booth 11262

Speakers: John Caron

Designing Healthy Menus for Children: A Culinary Nutrition Approach

11:30 AM - 12:15 PM

Foodamental Studio: South Hall - Booth 2389 Speakers: Michael Makuch MAT, CEC

Transforming the Restaurant Experience for Diners and Wait Staff Alike

12:00 PM - 12:30 PM

Innovation Theater: North Hall - Booth 5575

Speakers: Link Simpson

Culinary Demo - Antonia Lofaso

12:30 PM - 1:30 PM

World Culinary Showcase: Lakeside Center - Booth 10357

Speakers: Antonia Lofaso

Maximum Bang, Minimum Buck: Getting the Most Out of Your Training Dollars

1:00 PM - 1:45 PM

Innovation Theater: North Hall - Booth 5575

Speakers: JoEtta Barnes - Patrick Yearout - Lael Garner-Weadock - Michael Freeman

Invest in Your Business, Invest in Dishwashers

2:00 PM - 2:30 PM

Learning Center: North Hall - Booth 7400

Speakers: Jessie Bray