

**TENTATIVE**  
**Food Service Seminar Schedule**  
**24 September 2010**  
**Marine Barracks Washington, 8<sup>th</sup> & I Streets**

0800 – 1700 – **Trade Show**

0700 – 0800 – **Food Service Seminar Registration**

0730 – 0900 – **Military Culinary Competition Registration, Overview, and Rules**

0815 – 0900 – **Menu Engineering** – Ray Nevin, Navy

0915 – 1000 – **Performance Based Nutrition** – Eric Boerner, Tina Reddington, and Suzanne Snyder,  
Sodexo Government Services

1015 – 1100 – **Hot New Food Items** – Chef Dianna Frickle and Betsi Selset, JR Simplot

1115 – 1200 – **Holding, Transporting, and Serving Food Safely** – Gayle Swain, Cambro

1200 – 1300 – **Rational 101**

1300 – 1400 – **Luncheon**

1415 – 1500 – **Consumer Research in Food Trends** – Don Trouba, ConAgra Mills

1515 – 1600 – **Bringing Fresh Local Ingredients and Street Foods inside through Evo Action Stations** –  
Charlie Zupsic and Adam Zwerling, Evo

1615 – 1645 – **Leadership Styles** – Tama Murphy, CIA

1700 – 1745 – **TBA** – John Vaillancourt, and John Bob Spencer, Tyson Foods

1800 – 2000 – **Beer and Food Pairings Dinner** – Joe Kaczynski, Boston Beer Company

11 August 2010