

NATIONAL CONSULTANT SUMMIT AGENDA

Join us for an exclusive, engaging event tailored for foodservice consultants! This isn't your typical round-robin training—Hear from *Industry Leaders* on the latest trends across the foodservice industry.

- Automation
- Consolidation
- Maximizing Space
- Energy / Electrification
- NEW Ventilation Requirements for 2025

Gain valuable insights, ask questions, and stay ahead of the curve in a rapidly evolving landscape.



Delfield

CONVOTHERM



REGISTER TODAY



TUESDAY

5 November, 2024

WEDNESDAY

6 November, 2024



AT ZINK CINCINNATI CULINARY CENTER

8460 Duke Blvd ~ Mason, OH 45040



TUESDAY

5 November, 2024

12:00pm - 4:00pm

Factory setup

3:00pm

Arrivals & Hotel Check In

Courtyard Cincinnati Mason

4753 Socialville Foster Road

Mason, OH 45040

4:00pm - 6:00pm

Tour at Sonder Brewery (Across the street from Zink)

6:00 pm

Entertainment & Dinner at Zink Culinary Center

- Golf Simulator
- Cigar Bar
- Bourbon Lounge

*Our team is happy to assist with travel plans including flights and hotels. Please contact Brad Wallace - bwallace@z-vent.com

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EARN
CEUs

WEDNESDAY

6 November, 2024

AT ZINK CINCINNATI
CULINARY CENTER

8460 Duke Blvd ~ Mason, OH 45040



7:00am - 8:00am

Breakfast & Automation Session

The Future of Automation & Robotics for Foodservice

8:00am - 9:30am

New Federal Regulations and Getting Your Project to the Finish Line

The AIM Act has pushed the EPA to mitigate the use of hydrofluorocarbons (HFCs) in commercial and residential HVAC equipment. Hear how this impacts the foodservice industry on many levels. Get it firsthand from an industry veteran, what it takes to get the kitchen ventilation system across the finish line.

Presented by Brad Wallace & Mike McGuire of Z-Vent

9:30am - 11:00am

Smart Shelving Solutions & Space Design

This session will showcase how Metro's innovative shelving systems address the changing needs of modern foodservice facilities. Learn how to maximize space efficiency, improve organization, and adapt to evolving operational demands, all while enhancing productivity for your clients.

Presented by John Nackley Jr. of Metro

11:00am - 1:00pm

Lunch & Panel with Paradigm Leadership

Navigating Industry Shifts with Consultant-Centered Solutions

As the foodservice industry experiences consolidation and evolving representation, consultants are facing new challenges and opportunities. This leadership panel will address how these dynamic changes impact your role and how Paradigm's collaborative approach can simplify your work. We'll discuss strategic insights into streamlining processes, navigating rep transitions, and providing tailored solutions that benefit both you and your clients.



Jim Zink
Zink



Patrick Malloy
Zink



Mike McGuire
Z-Vent



Drew Patterson
Paradigm Culinary

1:00pm - 2:00pm

Designing the Most Efficient Serving Line

When does a consultant consider designing in custom equipment in lieu of modular? Is there room for both in a design? Delfield will address both these questions and help the attendees to grasp the importance of when and where to include refrigerated and heated components in both serving and prep equipment. Newer methods of holding product at temperature will be discussed that are both safe and aesthetically pleasing to the client.

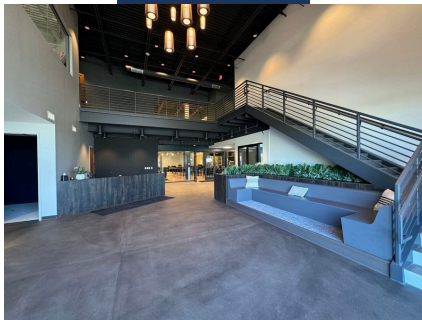
Delfield will also cover upcoming refrigerant standards changing.

Presented by Jeff Michael and Rich Pearen of Delfield



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2:00pm - 2:30pm

Break

2:30pm - 4:00pm

Advanced Cooking Solutions

In this session, explore how Convotherm's advanced combi ovens offer unmatched versatility for both products and menus while reducing operational costs. We'll dive into the latest innovations in combi cooking, including smaller footprints and the trends emerging from Europe, helping you deliver efficient, flexible solutions for your clients' evolving kitchen needs.



Presented by Rich Lechner of Convotherm

4:00pm - 5:00pm

Industry Leader Panel

Hear insights from industry leaders in Acute Care, College & University, and K-12 segments. Panelists will discuss emerging trends in their fields, highlighting key challenges and opportunities for consultants. Topics will include energy and electrification, automation's growing role, and the impact of management companies like Compass and Sodexo compared to self-operated facilities.



Julie Jones, RD, LD, CPTD

Ruck-Shockey Associates - Director of Performance Learning
Julie directed the award-winning food and nutrition program at The Ohio State University Wexner Medical Center for fifteen years.



Rachel Tilford, SNS

Mason City Schools - Supervisor Office of Student Nutrition



Joan Bauman, MS, RD, LD

University of Dayton - Executive Director of Dining Services
Joan, a Registered Dietitian with degrees from OSU and Case Western, has over a decade of experience in Higher Ed dining, currently serving as Executive Director at UD Dining, where she led the team to a #7 ranking in the Princeton Review for Best Campus Food and opened Ohio's first Amazon-powered Just Walk Out store.

Evening

Departures if needed or group dinner & entertainment