



2023 Foodservice Beverage Session

Education & EPPS Programs

ECRM's educational sessions provide EPPS attendees with the opportunity to learn from thought leaders and category experts on a variety of topics aimed at their professional development. These sessions include presentations, moderated panel discussions, special events, workshops, and roundtable discussions focused on category insights and trends, as well as hands-on workshops to help buyers and sellers enhance the effectiveness of their meetings during an EPPS.

TIP Session - Thought Interaction Pods

60 minutes

TIP, short for Thought Interaction Pods, will take place Wednesday evening.

The session gives participants the opportunity to discuss relevant industry topics in a round table format with fellow industry professionals sitting at the table.

Topic: Driving Traffic - What are brands and retailers doing today that helps drive traffic to stores? Moderator: Joe Kosela, Purchasing Manager at Frisch's Restaurants Inc.

Topic: Conscious Consumers - Issues and solutions around sustainability. Moderator: Breanna Van Otterloo, Dining Food & Safety & Nutrition Specialist at University of California - Santa Cruz

Topic: Top Trends - Organic, Plant-Based, Whole Foods and Gluten Free. Moderator: Niall Phelan, Co-CEO at The Naked Collection

Topic: Innovation - What elements are driving innovation in the food and beverage industry? Moderator: Nita Tomie, Director Product Development & Sales at Optimum Solutions Canada

Topic: Supply Chain - Is there opportunity in disruption? Moderator: Zane Paschal, Director of Supply Chain at Teriyaki Madness

University Round Table (Buyer Attendees Only)

60 minutes

This round table discussion forum will give university buyers the opportunity to collaborate, network and discuss key challenges, trends and topics facing our industry today.

Please note this round table is open to University Buyer Attendees Only

TOPIC: Reinventing Campus Dining, discussion around how Colleges & Universities are adapting to meet students needs post-pandemic

- Staffing
- Technology
- Students dietary changes
- Grab-N-Go
- Food Safety
- Take out packaging

Coming soon