



## 2023 Campus Foodservice 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.

## ECRM Roundtable & Cocktails

**45 minutes**

**Tuesday, November 7th 5:00 PM - 6:00 PM**

This is a great networking event giving participants the opportunity to discuss relevant industry topics in a round table format with fellow industry professionals sitting at the table.

**The Future of AI and the Food Industry:** How are you using AI to increase profitability?

Examples: Virtual ordering assistant, analyzing trends, automated packaging, food preparation/production, personalized nutrition, quality control, delivery, supply chain management and customer experience.

**Inflation of prices:** Prices are consistently rising due to disruptions in the supply chain, which ultimately affects the cost of ingredients. How are you managing the rising cost of food?

**Labor shortage:** Food producers are struggling to provide competitive wages and benefits to the workforce, significantly affecting the appeal of jobs in the food industry. How are buyers & sellers finding and retaining quality staff?

**Issues regarding food safety:** Changes in our food production and supply, including more imported foods. Changes in the environment leading to food contamination. New and emerging bacteria, toxins, and antimicrobial resistance. What are brands and operators doing today to combat this?

## 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