2024 Foodservice at Retail 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.

Monday, October 28, 2024

Fireside Chat with DOT Foods

30 minutes

Join DOT Foods, the nation's largest foodservice redistributor, for an insightful discussion on the rapidly evolving landscape of food distribution. This session will explore both the opportunities and challenges shaping the future of the industry. Hear directly from DOT Foods experts and gain valuable insights in a collaborative, interactive setting designed to spark fresh ideas and foster growth. Plus, connect with peers to exchange perspectives and strategies that can help drive your business forward.

Roundtables (with beer & wine served)

60 minutes

Monday, October 28th | 6:00 PM - 7:00 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.

Experiential Dining
With take-out and eating at home on the rise, restaurants need to find new ways to attract customers to their establishment. Experience-centric dining, or "eatertainment," offers fun activities and good food to make a night out more appealing. Find a unique activity that pairs well with your available space and menu options to create an enjoyable experience that draws new customers looking for more than just good food.

The Rise of Plant-Based Foods
How operators are expanding their menus with innovative plant-based dishes

Sustainability and Environmental Impact
Sustainability is a critical focus in the foodservice industry as businesses strive to minimize their environmental impact and respond to consumer demand for greener practices.

Menu QR Codes: Enhancing Dining Efficiency and Engagement
Join us to understand how QR codes are transforming the dining experience and driving operational efficiency in the foodservice industry.

Robot Staff and Service Automation in Foodservice
Join us to understand how these technologies are shaping the modern dining experience and what it means for the future of foodservice.

Personalized Experiences in Foodservice
Explore the art of personalization in foodservice and how it’s transforming the dining experience. From customizable menus and interactive technology to tailored loyalty programs and dietary accommodations, discover how personalizing each touchpoint can enhance customer satisfaction and drive loyalty.