2024 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.

University Roundtables

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

TOPICS:

Food Insecurity and Student Support: Addressing food insecurity among students and discussing strategies to provide affordable, nutritious meals.

Sustainability Practices: Implementing sustainable practices is a significant focus, aligning with broader institutional goals of reducing environmental impact and promoting eco-friendly initiatives. Exploring sustainable sourcing, reducing food waste, and implementing eco-friendly practices in campus dining services.

Health and Wellness: Promoting healthy eating habits and providing nutritional education is vital for supporting students' physical and mental health.

Technology Integration: Integrating technology in foodservice, such as mobile ordering and contactless payment systems, enhances convenience and safety for students.

Cultural Diversity in Menus: Creating menus that reflect the diverse cultural backgrounds of the student body promotes inclusivity and enhances the dining experience.

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.

Buyers' Choice Awards

30 minutes

Join us for the Buyers' Choice Awards hosted by ECRM and Food & Beverage Magazine! Suppliers will submit their product offering and participating buyers will cast their vote for their favorite product!