2025 Commercial 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.

Tuesday, October 7, 2025

Roundtables

60 minutes

Tuesday, October 7th | 5:30 PM - 6:30 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.
Over the 45 minutes, participants can choose a table with an assigned topic to discuss. After 20 minutes, we will pause and ask everyone to switch to a second table topic.

1. Trends in Health-Conscious Menus **(Noah Hyams, Founder, VEGPRENEUR)**

- How are foodservice operators adapting their menus to cater to health-conscious customers without compromising taste and profitability?
- What are the trends with all the buzz in the foodservice world hitting menus?

2. Sustainability in Foodservice: From Sourcing to Packaging **(Alex McGowan, Restaurant Supply Chain Solutions)**

- How can operators and suppliers collaborate to improve sustainability
- Effective ways to incorporate sustainable practices

3. The Future of Menus: Technology, Customization, and Consumer Expectations **(Jackie Craig, Perkins Management)**

- How can technology help improve menu development

- Explore consumer demands for menu options and the rise of build-your-own concepts

4. Creating Memorable Dining Experiences: From Concept to Execution **(Michael Politz, Founder, Food & Beverage Magazine)**

- Explore what makes dining experiences stand out in today's competitive market

5. Cost Control Strategies in a Volatile Market: Balancing Quality & Profitability **(Fedra Chappell, Associated Food Stores, Inc.)**

- Discuss the rising costs of ingredients, labor, and overheads in the current market
- What innovative ways have buyers and sellers used to help manage cost without sacrificing quality?

6. Optimizing the Frozen & Refrigerated Aisles: Best Practices for Merchandising **(Cecil Boyd, URM)**

- Discuss effective strategies for merchandising frozen, refrigerated, and deli products to maximize sales.
- What role do packaging, in-store displays, and cross-category promotions play in increasing consumer engagement

7. Food & Beverage as Medicine **(Traci Takeuchi, University of California, Santa Cruz)**

- Discussion around the future of functional food and beverage offerings