



**The Prosper Forum Agenda**  
**August 25-28, 2024**  
**Ritz-Carlton - Amelia Island, FL**

<b>Sunday, August 25, 2024</b>	
Time	Event
9:00 AM - 6:30 PM	<b>Registration Open</b>
3:00 PM - 4:30 PM	<b>Prosper Accelerator Program and Reception (Invite Only)</b> Presented by: J&J Snack Foods Corp.
3:00 PM - 3:10 PM	<b>Welcome</b>
3:10 PM - 3:20 PM	<b>Opening Address</b> Mike Manzo, Chief Operating Officer, Jersey Mike's Franchise Systems Inc.
3:20 PM - 3:45 PM	<b>Insightful Leadership Talks - 5 Minute Presentations On Specific Topics</b> Mike Axiotis, President & CEO, Lehigh Valley Restaurant Brands Carlos Bernal, CEO, Areas USA, Inc. Matthew Daniel, Managing Director, Citi Elliott Gaskins, SVP Resource Development and Growth, Share Our Strength/No Kid Hungry Lynwood Mallard, SVP & CMO, J&J Snack Foods Corp. Aleshia McMath, VP, Diversity, Equity and Inclusion, Compass Group North America Reggie Stover, Chief People Officer, Henny Penny
4:00 PM - 5:00 PM	<b>Accelerator Reception</b>
4:00 PM - 5:00 PM	<b>Networking Break</b> Presented by: The Cheesecake Factory Bakery®
5:00 PM - 6:30 PM	<b>Opening General Session:</b>
5:00 PM - 5:30 PM	Welcome remarks David Jobe, Co-Founder & CEO, Prosper Forum James Fripp, Chief Equity, Inclusion, & Belonging Officer, YUM! Brands, Inc. Hattie Hill, CEO, Hattie Hill Enterprises and Prosper Company Board Member Carol Dover, President & CEO, Florida Restaurant and Lodging Association Perry Miele, Board Member / Advisor, Former President & CEO of Nestlé Professional Solutions
5:30 PM - 6:30 PM	<b>The Priority Table: A Miracle on our Plate</b> Allison Walker Beacham, A 3-time Emmy Award Winning Television Host and Anchor Michael Beacham, Chief Operating Officer, California Pizza Kitchen Experience a story of resilience, courage, and love in the face of unthinkable challenge and adversity, as we explore the heartbreaking and compelling account of a family, much like all of us, experiencing a life-altering event as they fought and refused to give up for a year to save the life of their baby daughter who was given no chance of survival. Join us for this special session as Michael and Allison Beacham open up and share their story with the Prosper community. You will leave inspired and motivated, with a renewed sense of what truly matters and perhaps a few significant key take-aways to apply to life and business. Presented by: California Pizza Kitchen
6:30 PM - 8:30 PM	<b>Dinner and Reception (Diverse Suppliers Featured)</b> Presented by: Sysco Corporation
8:30 PM - 10:00 PM	<b>After Hours Reception</b> Presented by: PepsiCo Foodservice

<b>Monday, August 26, 2024</b>	
<b>Time</b>	<b>Event</b>
7:00 AM - 7:00 PM	Registration Open
7:00 AM - 8:15 AM	<b>Networking Breakfast</b>
	Presented By: First Watch Restaurants, Inc. and Hormel Foods
8:00 AM - 10:00 AM	<b>General Session:</b>
8:00 AM - 8:30 AM	<b>Conference Welcome</b>
	David Jobe, Co-Founder & CEO, Prosper Forum
	James Fripp, Chief Equity, Inclusion, & Belonging Officer, YUM! Brands, Inc.
	Hattie Hill, CEO, Hattie Hill Enterprises and Prosper Company Board Member
8:30 AM - 9:15 AM	<b>Navigating Success: Cultivating Culture, Embracing Inclusiveness, and Building Legacy</b>
	Moderated by: Anne Fink, President, Global Foodservice, PepsiCo
	Panelists:
	John Chidsey, CEO, Subway
	David Deno, CEO, Bloomin' Brands
	Aaron Powell, Global Chief Executive Officer, Pizza Hut
	At Prosper, we'll explore key themes of Transformation, Innovation, and "creating space for humanity." These are more than just principles or aspirational buzzwords; they are essential strategies recognized by top brands and leaders for seizing upcoming opportunities to drive their business. Join us to hear from an esteemed panel of leaders from some of the world's largest and most influential brands as they share their priorities for thriving in this evolving landscape.
	Presented by: PepsiCo Foodservice
9:15 AM - 10:00 AM	<b>YOU'VE BEEN CHOSEN: How To Elevate Each Other</b>
	Cynthia "Cynt" Marshall, CEO of the Dallas Mavericks and President & CEO, Marshalling Resources Consulting, Retired AT&T Executive and Author
	Moderated by: Hattie Hill, CEO, Hattie Hill Enterprises and Prosper Company Board Member
	A conversation with Cynt Marshall who will share her journey to overcome obstacles and become the CEO of the Dallas Mavericks. An inspiring message, when you have been intentionally chosen to make a difference and drive business results. Cynt has spent her entire life beating personal and professional odds, yet helping others along the way.
	Presented By: DIRECTV FOR BUSINESS
10:00 AM - 10:30 AM	<b>Networking Break</b>
	Presented by: ezCater, Inc.
10:00 AM - 10:30 AM	<b>Meet and Greet with Cynt Marshall</b>
	Presented By: DIRECTV FOR BUSINESS
10:30 AM - 12:45 PM	<b>General Session</b>
10:30 AM - 11:00 AM	<b>Accelerator Recognition and Toast</b>
11:00 AM - 12:00 PM	<b>A Better Table, Better Business, Better Lives - An Industry Supplier Diversity Discussion</b>
	Presented by: Sysco Corporation
	<b>Part 1: Supplier Diversity-Innovation and Impact</b>
	How does a CEO Think, Act, and Win Differently to drive Supplier Diversity for the industry. Hear from a CEO who made this a priority in his organization and why he felt it was important to drive innovation and business Growth.
	Moderated by: Hattie Hill, CEO, Hattie Hill Enterprises and Prosper Company Board Member
	Panelist: Chair of the Board and Kevin Hourican, CEO, Sysco Corporation
	<b>Part 2: A Case For Change - The Mama Lavern Story</b>
	Moderated by: April Love, VP & Chief Inclusion Officer, Sysco Corporation
	Panelist: Donna Richardson, CEO, Mama LaVerne Foods Inc
	<b>Part 3: Success Playbook For Supplier Diversity</b>

	Moderated by: Hattie Hill, CEO, Hattie Hill Enterprises and Prosper Company Board Member
	Panelists:
	Lindsay Broome, Director of Supplier Diversity, Foodbuy USA
	Darnell Greene, Director, Supplier Diversity, Sysco Corporation
<b>12:00 PM - 12:30 PM</b>	<b>Building the Future of Food Through Innovation &amp; Partnership</b>
	Today's consumers are looking for unexpected and delightful experiences with their food, whether on the shelf or in a restaurant. Food innovation can deliver the novelty and excitement that consumers seek by breaking through menu repetition, but what truly resonates with consumers is when that innovation is driven by collaboration. When done well, it can be the foundation and an accelerator that resonates with consumers to drive buzz, interest and ultimately foot traffic and purchase behavior. Unleashing the full potential of partnership and innovation, organizations must prioritize a deep understanding of operational capabilities for itself and its partners, a commitment to creativity, and keeping the consumer at the center of every decision along the way.
	Jessica Waller, General Manager of Away From Home, Kellanova
	Presented by: Kellanova
<b>12:30 PM - 12:45 PM</b>	<b>No Kid Hungry - Spotlight Charity</b>
	Anne Filipic, CEO, Share Our Strength / No Kid Hungry
	Elliott Gaskins, SVP and Acting Chief Revenue Officer, Share Our Strength / No Kid Hungry
	Charles Watson, Chief Executive Officer, Tropical Smoothie Cafe
<b>12:45 PM - 1:45 PM</b>	<b>Networking Lunch</b>
	Presented by: SkyTab
<b>2:00 PM - 3:40 PM</b>	<b>General Session</b>
<b>2:00 PM - 2:40 PM</b>	<b>Oceanside Chat: Potential Over Credential - What Business are We Really In?</b>
	Opening: Matthew Haller, President & CEO, IFA
	Introduction: Ray Johnson, President & COO, Just Love, Coffee Cafés and Founder & Owner, ReCee's Leadership Consulting Group
	Moderated by: Kevin Johnson, CEO of Fixins Restaurant Group, Founder and General Partner, Black Capital
	Michelle Rhee, Venture Partner, EO Ventures
	How can we build the next generation of diverse industry leaders? This session delves into the founding of Fixins Soul Kitchen, one of the country's top 100 restaurants, and how they have successfully utilized the apprenticeship model for their expansion. Promoting from within is ideal but it's hard without the right infrastructure. Learn how apprenticeships are uniquely suited to our industry and can build future leaders through the belief in their potential rather than their credentials.
	Presented By: International Franchise Association
<b>2:40 PM - 3:40 PM</b>	<b>"The RIGHT Kind of Uncomfortable™": What's Your CQ (Connection Quotient)</b>
	Intro: Hillary Wirtz, Director of Diversity, Equity and Inclusion, Breakthru Beverage Group
	Dr. James H. Pogue, CEO, JP Enterprises
	Deep Connections between Leaders and Teams help teams and organizations win. The evidence for this is clear.
	Your ability to connect as a Leader and Team member is your Connection Quotient (CQ). Building muscles around your CQ enhances your opportunity to deeply connect with your team...and win.
	It's time to get in the gym.
	This session will dive neck deep into what it takes to connect as a Leader...for the benefit of the team, the person in the mirror...and the future of the industry.
	Presented By: Breakthru Beverages
<b>3:40 PM - 4:15 PM</b>	<b>Networking Break</b>
	Presented by: Small's Sliders
<b>4:15 PM - 5:30 PM</b>	<b>General Session</b>
<b>4:15 PM - 4:45 PM</b>	<b>Leadership And Invisible Differences: Tips and Tools To Make The Workplace Welcoming For ALL</b>
	Inclusion of all employees is a workplace imperative to promote productivity and engagement. There are many invisible differences we do not see, such as religion, LGBTQ, neurodivergent and many more. Today's leaders seek to enhance our understanding and seek belonging for ALL communities.
	Moderator: Luke Kircher, Co-Founder & President, Prosper Forum
	Panelists:
	Christie Cook, Vice President of Human Resources, Dine Brands Global
	Alex Eagle, CEO, Freebirds World Burrito

	Nicole Ward, Storyteller/Data Journalist Research & Innovation, Dallas Regional Chamber
	Presented by: SkyTab
<b>4:45 PM - 5:00 PM</b>	<b>Food For Thought: Turning Food Waste into Sustainability Success</b>
	Kimberly Smith, CEO, Copia
	Megan Bloomer PhD, Vice President of Sustainability & CSR, The Cheesecake Factory
	Learn how The Cheesecake Factory's Nourish program, powered by Copia, showcases the scalability of sustainability initiatives. This conversation will delve into the program's success in seeing surplus as a valuable resource, supporting the community, and protecting the environment, while also ensuring legislative compliance.
	Presented By: Copia
<b>5:00 PM - 5:30 PM</b>	<b>The Ingredients are Key: Building a Regenerative Food System</b>
	A regenerative, healthy food system that helps replenish the soil, supports stability and livelihoods, and enhances the health of the environment is critical to sustaining the future of food production and a healthier planet. From adopting regenerative agriculture practices on the farm, to driving collective action along the value chain, this panel discussion will dive into what it takes to accelerate the transition to a more sustainable food system, how sourcing ingredients fits in, and the importance of creating shared value to drive meaningful progress.
	Moderator: Liz Moskow - Futurist, Founder of Saase, and Principal, Bread & Circus Future Food Advisory
	Panelists:
	Louis Basile, Founder & President, Wildflower
	Chastity McLeod, Vice President of Sustainability for Nestlé - Zone North America
	Shara Orem, Sr. Director of Community Engagement, Datassential
	Presented by: Nestlé Professional Solutions
<b>5:30 PM - 6:30 PM</b>	<b>Networking Reception</b>
	Presented by: Proactive AI Lab
<b>6:30 PM - 8:30 PM</b>	<b>Strolling Dinner</b>
	Presented By: Nestle Professional Solutions and Breakthru Beverages
<b>Tuesday, August 27, 2024</b>	
<b>Time</b>	<b>Event</b>
<b>7:30 AM - 6:00 PM</b>	<b>Registration Open</b>
<b>6:30 AM - 8:00 AM</b>	<b>Networking Breakfast</b>
	Presented By: DYMA Brands
<b>8:00 AM - 10:30 AM</b>	<b>General Session</b>
<b>8:00 AM - 8:45 AM</b>	<b>Strengthening the Ultimate Asset: How to Level-up Talent and Teams to Find a New Level of Success</b>
	We all know that people are any organization's most crucial asset. Hear from leaders across the corners of foodservice - restaurant, hotel, and Convenience on: New approaches to the workforce during divergent and challenged economic and political environments; Building and maintaining a premier employer brand attract the best talent; Skill building and leadership development to build a culture of innovation and collaboration; Building a business of belonging.
	Moderated by: Sarah Lockyer, Chief Brand Officer, The Elliot Group
	Panelists:
	Derek Gaskins, Chief Marketing Officer, Yesway
	Telesa Via, Head of Sales, IHG Hotels
	Charles Watson, Chief Executive Officer, Tropical Smoothie Cafe
	Presented By: The Elliot Group
<b>8:45 AM - 9:15 AM</b>	<b>Trust Over Time: Building, Maintaining, and Developing Meaningful Connections</b>
	Strong operational foundations all have one thing in common: a reliance on mutual trust. Regardless of the relationship – whether between store managers and employees or between restaurant operators and industry partners – professionals from a variety of fields remain laser focused on building, maintaining, and developing trust over time. This will be an engaging duscission highlighting the unique ways they have each developed meaningful connections – even in times of hardship.
	Moderated by: Fred LeFranc, Chaos Strategist & CEO, Results Thru Strategy
	Panelists:
	Josh Halpern, CEO, Big Chicken
	Jeffrey Kiesel, President & CEO, RTI
	Sanjay Kotte, Head of Strategic Partnerships at DoorDash

	Presented by: Restaurant Technologies, Inc. and DoorDash
<b>9:15 AM - 10:00 AM</b>	<b>GEN 2.0 of your Marketing TechStack. Feeding the Digital Generation - Unconventional places they're feeding their digital lives.</b>
	<p>Three major tech shifts—Blockchain, XR (Extended Reality), and AI—are revolutionizing how brands connect with consumers. Embracing this trifecta will enable brands to thrive in the digital landscape.</p> <ul style="list-style-type: none"> <li>• Blockchain transforms loyalty programs with unmatched transparency, security, and consumer engagement.</li> <li>• XR, encompassing Augmented Reality (AR) and Virtual Reality (VR), is revolutionizing engagement for Gen Z and Gen Alpha. All provide immersive brand storytelling and unique customer interactions.</li> <li>• AI enhances personalization and automation, delivering tailored messages to the right audience at the right time. It enables brands to analyze data, predict behavior, and optimize marketing strategies, reshaping the consumer experience.</li> </ul>
	Moderator: Paul Barron, CEO & Executive Producer, Savor.fm
	Panelists:
	Geoff Alexander, President & CEO, Wow Bao
	Robin Schweitzer, Sr Director Sales Enablement & Strategy, Paytronix
	André Vener, Founding Partner, Dog Haus
<b>10:00 AM - 10:30 AM</b>	<b>Unlocking the Future of Work: Taco Bell and McDonald's Pioneering Strategies for Employee Happiness and Profitability</b>
	<p><b>Innovative Employee Engagement Techniques:</b> Explore how Taco Bell and B142 are implementing cutting-edge strategies to boost morale and retain talent, including flexible scheduling, career development programs.</p> <p><b>Profit-Driven Happiness Models:</b> Examine the relationship between employee satisfaction and financial performance, showcasing data-driven outcomes from these industry leaders' investment in their workforce.</p> <p><b>Sustainability and Scalability:</b> Learn about the sustainable practices these corporations are adopting to ensure long-term employee happiness and profitability, and how these can be scaled across different markets and business sizes.</p>
	Mitesh Gala, Founder & CEO, Altametrics
	Presented by: Altametrics
<b>10:30 AM - 11:00 AM</b>	<b>Networking Break</b>
	Presented by: J&J Snack Foods Corp.
<b>11:00 AM - 12:15 PM</b>	<b>General Session</b>
<b>11:00 AM - 11:30 AM</b>	<b>Resilience in Consumers and Restaurant Operators are Turning Challenges into Opportunities</b>
	<p>Recent consumer dynamics are generating more experiential dollars comprising wallet share. Join AlixPartners as they explore how 15 years of restaurant consumer research points to a more permanent shift towards an experiential mindset, signaling the rising importance of the restaurant industry in the context of greater GDP. But a significant number of hospitality jobs continue to remain unfilled.</p> <p>As a sector that has historically positioned itself to target a transient or entry-level labor force, the restaurant industry needs to accelerate transformation towards a center of robust career development. This presentation will evaluate how leading operators plan to embrace this disruption and ignite conversion on social policy, as well as what is needed to close the large gap between what restaurant companies are investing in DE&amp;I and how effectively these commitments are resonating with store-level employees.</p>
	Co-Presenters:
	Chris Tomasso, President & CEO, First Watch Restaurants, Inc.
	TJ Wommack, Partner, AlixPartners
	Derrick Yarbrough, Director, AlixPartners
	Presented By: AlixPartners
<b>11:30 AM - 12:15PM</b>	<b>Outlook 2025: Exploring the Macro-Economic, Geo-Political, and Major Commodity Landscapes of the Future</b>
	John Barone, President, MarketVision
	John Barone, President of Market Vision, Inc., will delve into the Macro-Economic, Geo-Political, and Major Commodity Landscapes of the Future. This session will provide invaluable insights for all restaurant operators, offering a unique opportunity to understand the critical factors shaping our industry. Don't miss out on this essential foresight!
	Presented By: DYMA Brands
<b>12:15 PM - 1:30 PM</b>	<b>Networking Lunch</b>
	<b>Presented By: Mountaire Farms</b>
<b>1:30 PM - 3:15 PM</b>	<b>General Session</b>

<b>1:30 PM - 2:15 PM</b>	<b>Empowering Excellence: Insights from Leading Women in the Restaurant Industry</b>
	In this session, distinguished women leaders from the restaurant industry come together to share their insights and experiences on navigating challenges, fostering innovation, and driving success in a competitive market. Through candid discussions and personal anecdotes, these trailblazers will explore strategies for overcoming barriers, cultivating inclusive cultures, and harnessing diversity as a strategic advantage. Attendees will gain practical wisdom and actionable advice from these esteemed panelists, empowering them to elevate their own leadership and make a lasting impact within their organizations.
	Moderator: Teri Trullinger, Group Vice President, Field Sales, Cargill Foodservice
	Panelists:
	Kirsten Michulka, President and Chief Executive Officer, Independent Purchasing Cooperative
	Tracy Skeans, Chief Operating Officer & Chief People Officer, YUM! Brands, Inc.
	Presented By: Cargill Foodservice
<b>2:15 PM - 2:45 PM</b>	<b>A Better Table: It's More than Just the Numbers</b>
	Often there are unique considerations as we interact with various key stakeholders, with differing views, goals, and objectives, and how to monitor the impact and effectiveness of the results. This dynamic oceanside chat will explore how to effectively navigate expectations and considerations of stakeholders while enhancing the company's financial performance.
	Moderator: Michael Gottlieb, Managing Director, National Hospitality Advisory, CohnReznick LLP
	Gregg Majewski, Founder and CEO, Craveworthy Brands
	Presented By: CohnReznick LLP
<b>2:45 PM - 3:15 PM</b>	<b>State of the Restaurant Industry: Are you <u>AT</u> the table or <u>ON</u> the Menu?</b>
	Intro: Lance Trenary, President & CEO, Golden Corral Corporation
	Moderator:
	Joe Monastero, OSI, Chief Revenue Officer, Texas Restaurant Association
	Panelists:
	John D. Barker, President & CEO, Ohio Restaurant & Hospitality Alliance
	Carol Dover, President & CEO, Florida Restaurant and Lodging Association
	Stan Harris, President & CEO, Louisiana Restaurant Association
	Emily Williams Knight, President & CEO, Texas Restaurant Association
	Presented By: Golden Corral Corporation
<b>3:15 PM - 3:45 PM</b>	<b>Networking Break</b>
	Presented By: Kellanova
<b>3:45 PM - 5:30 PM</b>	<b>General Session</b>
<b>3:45 - 4:45 PM</b>	<b>The Mantle of Leadership. Real Talk for Real Times.</b>
	Delve into the nuanced challenges and personal journeys of leadership in today's foodservice industry. From managing high-stakes decisions to fostering team morale, discover how these leaders navigate the delicate balance between personal well-being and professional responsibilities. Gain valuable insights into their strategies for maintaining authenticity, resilience, and inspiration within their peer groups. This session offers real-world perspectives and practical wisdom for leaders striving to lead with purpose and impact in challenging times.
	<b>Moderated by: Chip Wade, CEO, Union Square Hospitality Group</b>
	Panelists:
	Heather Neary, President & CEO, Taco Johns International
	Kevin Brown, CEO, Lettuce Entertain You Restaurants
	Johann Moonesinghe, CEO, InKind
	Ricky Richardson, CEO, Eggs Up Grill
	Presented By: Citi
<b>4:45 PM - 5:30 PM</b>	<b>Leveling Up</b>
	Ryan Leak, CEO, The Ryan Leak Group

	<p>When it comes to the energy we give to our careers, there are levels to it. Most people find themselves coasting and doing what they have to do to survive not realizing there's a life they could live where they get to do everything and can actually thrive. Leveling Up is a keynote designed to help audiences have the life and career they've always wanted through the art of asking the right questions.</p> <p>These are questions stemming from Ryan Leak's Wall Street Journal Best-Selling book Leveling Up: 12 Questions to Elevate Your Personal and Professional Development. Some of those key questions are:</p> <p>The Self-Awareness Question: What's it like to be on the other side of me?</p> <p>The Vision Question: What's my definition of success?</p> <p>The Team Player Question: What credit can I give away?</p> <p>The Focus Question: What has the most of my attention?</p> <p>You may not be responsible for the level you are at today, but you are responsible for the level you go to tomorrow.</p>
	Presented By: Foode
<b>5:30 PM - 6:30 PM</b>	<b>Refresh and Relax</b>
<b>5:30 PM - 6:30 PM</b>	<b>Networking Reception</b>
<b>5:30 PM - 6:30 PM</b>	<b>Book Signing &amp; Meet and Greet with Ryan Leak</b>
	Presented By: Foode
<b>6:30 PM - 8:30 PM</b>	<b>Strolling Networking Dinner</b>
	Presented By: Ecolab, HennyPenny, and Restaurant Technologies, Inc.
<b>8:30 PM - 10:00 PM</b>	<b>After Hours Reception</b>
	Presented By: California Restaurant Association and Zaller Law Group, PC
<b>Wednesday, August 28, 2024</b>	
<b>Time</b>	<b>Event</b>
<b>7:30 AM - 10:30 AM</b>	<b>Registration Open</b>
<b>7:30 AM - 8:45 AM</b>	<b>Networking Breakfast</b>
<b>9:00 AM - 10:30 AM</b>	<b>General Session</b>
<b>9:00 AM - 9:45 AM</b>	<b>10 Leadership Qualities</b>
	Ever wondered what leadership qualities CEO's look for, have learned, or value most? Join us for a dynamic conversation with Greg Creed, former CEO of Yum! Brands Inc. and current CEO of Creed Unco, as he reveals the 10 most critical leadership traits. In this exclusive session, Mr. Creed will share his personal experiences and discuss why these traits are essential for high-impact leadership. Engage in a deep dive into these insights and discover how they can elevate your own leadership approach and enhance your executive toolkit.
	Moderated by: James Fripp, Chief Equity, Inclusion, & Belonging Officer, YUM Brands
	Presenter: Greg Creed, Global Marketer, Author, and Retired CEO
	Presented By: Workstream
<b>9:45 AM - 10:30 AM</b>	<b>Leadership is a Full Contact Sport – Active Intentional Leadership</b>
	Active Intentional Leaders are grounded in Trust, centered on the Individual, and guided by their Core Values. In this session we will explore how leadership is a full-contact sport, always active and intentional. From the dish room to the boardroom, Paul has learned the value of understanding each person as a unique individual, which is crucial to developing leaders who will support teams to thrive in a complex world. We will learn how this approach was received and how it has prepared future leaders in the hospitality industry from Pamplin College of Business, Howard Feiertag Department of Hospitality & Tourism Management, Virginia Tech.
	Paul Carolan, Principal, Paul Carolan Consulting & Adjunct Professor, Pamplin College of Business, Howard Feiertag Department of Hospitality & Tourism Management, Virginia Tech
	Mac Brand, Founding Partner, Bellwether Food Group Inc.
	Panelists:
	Elena Bradley, Student, Pamplin College of Business, Howard Feiertag Department of Hospitality & Tourism Management, Virginia Tech
	Aiden Buckner, Student, Pamplin College of Business, Howard Feiertag Department of Hospitality & Tourism Management, Virginia Tech
	Katie Hearn, Student, Pamplin College of Business, Howard Feiertag Department of Hospitality & Tourism Management, Virginia Tech
<b>10:30 AM - 11:30 AM</b>	<b>Conference Wrap-up and Highlights</b>
<b>11:30 AM - 12:15 PM</b>	<b>Lunch On Your Own and Departures</b>