

MAY
11
2011

8:00 AM - 11:30 AM



SPONSORED BY: SE PA FOOD MANUFACTURERS' CONSORTIUM

EMERGING FOOD INDUSTRY TRENDS

Why Should You Attend?

- Learn how company leadership can establish priorities to cut costs and add to your bottom line.
- Understand the Food Safety Modernization Act and steps to improve your company's food safety efforts.
- Discover how market research and consumer trends can benefit new product development and innovation.
- Get inspired with current and emerging food and beverages trends.

Join our expert group of industry professionals for a series of lectures, followed by an interactive panel discussion.

MODERATOR John Upton – Herr Foods Inc.

PANELISTS

Big Picture Trends 2011: Flavors and Beyond

Erin Kate O'Donnell – Marketing Manager, David Michael & Company

Product Development from Inception to Marketing

Shawn Bennett – Senior Manager of Chocolate Excellence, The Hershey Company

Everybody in the food industry is trying to contain costs and do more with less. What to do?

Dr. Glen Miller – Consultant, Performance Essentials

Risk and Recall: Implications of the FDA Food Safety Modernization Act

Katherine Ann Cahill – Global Managing Director, Marsh

ROUND TABLE

Panelists will share their points of view on important topics related to food safety.



Performance
Essentials

MARSH



LOCATION

Radisson Hotel
King Of Prussia, PA

Continental Breakfast
and Registration
8:00 - 8:30 a.m.

COST

Consortium Members

FREE

Non-Consortium Members

\$45

REGISTRATION

Registration is required

Phone:

215-641-6397

E-mail:

continuingeducation@mc3.edu

**LIMITED SPACE.
REGISTER TODAY!**