



# AMERICAN FOOD MANUFACTURING SUMMIT 2022

NOVEMBER 8-9, 2022

[foodmansummit.com](http://foodmansummit.com)

## TOMORROW'S CONNECTION TODAY

Designing a new future for manufacturing, quality and supply chain leaders

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## PROGRAM

# PROGRAM • DAY 1

NOVEMBER 8, 2022

\* JOIN US FOR THE PRE-EVENT HAPPY HOUR ON NOVEMBER 7, 2022 FROM 6:00 PM – 7:00 PM

7:00 am – 7:55 am CST

## DELEGATE REGISTRATION AND NETWORKING BREAKFAST

8:00 am – 8:10 am CST

## CHAIR'S WELCOME AND OPENING REMARKS

### PROCESS OPTIMIZATION



**ANGELA REAMER**  
VP, Manufacturing  
*Monin*

### FOOD QUALITY & SAFETY



**HUGO GUTIERREZ**  
Global Chief Quality, Safety, Health and Environment Officer  
*Kerry Group*

8:10 am – 8:45 am CST

## OPENING KEYNOTE



**LAURA MAXWELL**  
SVP, Supply Chain  
*PepsiCo*

## BUILDING THE FOOD MANUFACTURING FACILITY OF THE FUTURE: TOOLS, TECH AND TEAMS

- Why investing in your team can be more valuable than your technology
- How technology is transforming the way we manufacture our F&B products
- Using customer demand as a driver towards manufacturing agility and improved technology
- Blurring the boundaries between research, design, production and services
- Building integrated working relationships through the value chain and across the product life-cycle

8:45 am – 9:20 am CST

## PLENARY



**VINETTA HOWARD-KING**  
Program Director, Office of Human and Animal Food Operations – East  
*FDA*

## UTILIZING STRATEGIC RISK-BASED APPROACHES TOWARDS COMPLIANCE AND ENFORCEMENT: ACHIEVING IMPACT AND RESULTS

- How the FDA adapts operational functions such as inspections/investigations, sample collections, compliance, and enforcement activities to benefit food manufacturing practices
- Upholding leadership standards within the world of operations, to promote learning and advancements through training
- Discussing how the FDA constructs policies and protocols to ensure cohesive approaches to recalls

9:20 am – 9:55 am CST

## PLENARY



### EMMA CLARK

Global Head, Marketing and Corporate Affairs  
Falcon Group



### DUNCAN GILSENAN

Business Development Manager  
Falcon Group



### BOB BELSHAW

Senior Sales Executive  
Falcon Group

## STRIVING FOR EFFICIENCY IN MANUFACTURING: GETTING A HANDLE ON INVENTORY SOLUTIONS TO OPTIMIZE OPERATIONS

- Industry update
- Achieving effective collaboration: third party inventory ownership and Asset-as-a-Service solutions
- Leveraging existing commercial terms with suppliers while improving balance sheet efficiency
- Lessons learned from COVID-19 pandemic supply chain disruptions
- Innovative methods for mitigating future challenges
- Identifying vulnerabilities along the supply chain lifecycle

10:00 am – 11:40 am CST

## REFRESHMENTS, NETWORKING, AND PRE-ARRANGED 1-2-1 MEETINGS

11:45 am – 12:20 pm CST

## SESSIONS

### PROCESS OPTIMIZATION



#### MONICA ANDERSON

Director, Operations Excellence and Transformation  
Land O' Lakes

## INCORPORATING PRODUCTION SYSTEMS AND A PATH FORWARD: A JOURNEY TOWARDS OPERATIONAL EXCELLENCE

- Defining a vision for the future of operations and charting a path to increase operational maturity
- Building a production system and perspective on the operations transformation journey
- Assembling a transformation plan inclusive of digital strategy, employee relations, and change management
- Case Study: Sharing Land O' Lakes approach towards operational transformation through a forward-looking mentality

### FOOD QUALITY & SAFETY



#### CRAIG WILSON

VP, Quality Assurance and Food Safety  
Costco

## STEPS TO SUCCESS IN FOOD MANUFACTURING: ADOPTING A STRATEGIC PLAN TO ENSURE SAFETY AND QUALITY

- Looking into Costco's four-point plan that focuses on food safety training, safety operations, hazard analysis, and quality assurance
- The importance of a cohesive environment in food manufacturing
- The role of corporate culture in promoting continuous improvement
- Advancing product quality and safety systems to further benefit vendors and consumers

12:25 pm – 1:00 pm CST

## PLENARY



#### WILLEMIJN SCHNEYDER

Founder and CEO  
SwipeGuide



#### JORIS STOLK

Plant Manager  
Lagunitas Brewing Company

## THE MANUFACTURING BRAIN DRAIN IS REAL - THIS IS HOW YOU CAN SOLVE IT

- Why boosting skill variety is important to drive performance across manufacturing operations
- How you can drive the right behavior and learning at the frontline within the workflow
- How to efficiently capture silent knowledge to create a global repository for best practices and troubleshooting
- How food and beverage companies like Heineken, PepsiCo, and Barilla scale best practices globally to increase performances across teams and sites while continuously improving processes and performance

1:05 pm – 2:05 pm CST

## LUNCH & LEARN ROUNDTABLE DISCUSSIONS AND OPEN SEATING LUNCH

Benefit from additional learning by joining a moderated roundtable discussion on pressing issues in the industry. Registration is required, and attendance for moderated roundtables on Day 1 is limited to attendees and speakers. Choose from:



**DON LANHAM**  
VP, Sales  
*Apana*



**JAI SHAH**  
CEO  
*Kahuna Workforce Solutions*

### USING OPERATIONAL WATER-USE DATA TO REDUCE YOUR TOTAL COST OF WATER

### ARE SKILLS THE NEW CURRENCY IN AN OPERATING ENVIRONMENT?

2:10 pm – 2:45 pm CST

## SESSIONS

### PROCESS OPTIMIZATION



**ABRAHAM KAMARCK**  
Founder and CEO  
*True Made Foods*

### MANUFACTURING PRODUCTS TO MEET CONSUMER NEEDS: UTILIZING CREATIVITY TO ACHIEVE SUCCESS AS A SMALLER-SCALE BRAND

- Adapting creative manufacturing schemes to stand out from larger brands
- Following food trends to ensure products are meeting consumer needs
- Manufacturing premium products that are suitable for customers with dietary needs, as a way to differentiate and broaden consumer markets
- The importance of True Made Foods goal to decrease sugar and increase vegetables, all while maintaining a commitment to quality products

### FOOD QUALITY & SAFETY



**LEAH CAPLANIS**  
Founder and CEO  
*SOCIAL Sparkling Wine*

### HOW QUALITY ERRORS HAVE THE POTENTIAL TO DESTROY BRANDS: WORKING TO ADVANCE THE INDUSTRY FROM A QUALITY STANDPOINT

- How can you achieve success as a young brand who has experienced multiple beverage quality issues in the past?
- Identifying key quality touch points to safeguard operations
- Discussing the importance of learning from other industry professionals
- Case study: Learning from colleges on quality best practices and how education serves as a resource within the industry

2:50 pm – 3:25 pm CST

## WORKSHOPS

### PROCESS OPTIMIZATION



**MIKE MEHRWIN**  
Strategic Technical Solutions Executive  
*Autodesk*

### HOW FACILITY TEAMS CAN USE SOFTWARE TO ACCELERATE MANUFACTURING PROJECT TIMELINES

- Hear how software can support construction teams working with manufacturers
- Learn how manufacturing project management, technology, and skillful execution by construction contractors helps the facilities team to improve operations and places the contractor in high regard, making it easier to win jobs, collaborate effectively, and get paid faster upon quick completion of the work
- A look into how Autodesk emphasizes on providing emerging technologies that will shape the future of manufacturing
- Discover why having a common data environment — i.e., a place where you can get all the latest information/ a single source of truth — is crucial in manufacturing

### FOOD QUALITY & SAFETY



**ERIC WHITLEY**  
Director, Smart Manufacturing  
*L2L*

### CAN A FOOD PROCESSING FACTORY BE A SMART FACTORY? THREE ESSENTIAL PRINCIPLES FOR FAST AND EFFICIENT DIGITAL TRANSFORMATION

- Why establishing simple baseline data is key to getting started
- Understanding that Continuous Improvement is an essential part of a Smart Factory
- The simple ways to collect data from old legacy equipment and processes
- Using Smart Manufacturing technology to drive Safety, Quality, and Throughput improvements
- A rapid ROI model for creating the business case for change

3:30 pm – 4:50 pm CST

## HAPPY HOUR, NETWORKING AND PRE-ARRANGED 1-2-1 MEETINGS

Sponsored by:



4:55 pm – 5:30 pm CST

## PLENARY



**TOLA ALADE-LAMBO**  
VP, Quality Assurance  
*Ferrara Candy Company*

### RETHINKING, REINVESTING, AND REINVIGORATING OUR QUALITY AND OPERATIONS PROCESSES

- What notions does Ferrara Candy Company value while developing systems to advance quality amongst operations?
- Implementing plans to expand on traditional products while ensuring quality remains consistent
- How to exceed quality expectations while meeting mass manufacturing targets

5:30 pm – 6:15 pm CST

## PANEL



**RICHARD KILMER**  
Founder and CEO  
*CargoSense*



**JEFF NEWMAN**  
Chief Strategy Officer  
*CargoSense*



**MIKE JONES**  
Head, Technology and Innovation  
*Pallet Alliance*



**TINA CAPPUZZELLO-KLEJKO**  
GDP Compliance and TC Development Manager  
*Expeditors Chicago*

### OPTIMIZING THE WORLD OF LOGISTICS INTELLIGENCE IN MANUFACTURING

- What are some of the challenges and opportunities within food manufacturing that have been impacted by resource shortages, supply chain risks, and shifting market demands?
- What is your company doing to mitigate logistics issues, for now and for the future?
- Utilizing logistics data to drive outcomes for your business with measurement, analysis, and automation
- How to validate SOPs on every shipment using a Visibility Operating System, a combination of easy to use sensors and advanced software automation ensuring the quality of service is being met by forwarders and carriers
- Ensuring your food product stays within your pre-set temperature thresholds and other critical parameters
- Mapping and aggregating all temperature humidity and impact data of shipping lanes to give real-time visibility of potential problem areas
- Organizing your team's response to exceptions with on-platform workflows

6:15 pm – 6:20 pm CST

## CHAIR'S CLOSING REMARKS

### PROCESS OPTIMIZATION



**ANGELA REAMER**  
VP, Manufacturing  
*Monin*

### FOOD QUALITY & SAFETY



**HUGO GUTIERREZ**  
Global Chief Quality, Safety, Health and Environment Officer  
*Kerry Group*

6:20 pm – 7:20 pm CST

## NETWORKING DRINKS RECEPTION

Sponsored by:



## PROGRAM • DAY 2

NOVEMBER 9, 2022

7:00 am – 8:00 am CST

### EMPOWER HOUR



**CLAUDIA VILAR**  
Director, Product Safety and Quality  
*Starbucks Coffee Company*



**DAWN PICKETT**  
VP, Food Safety and Quality Assurance  
*Smithfield Foods*



**CHERYL BURN**  
VP, Safety, Food Safety and Quality  
*Kerry Group*



**SHERRY WILLIAMSON**  
VP, Global Quality and Food Safety  
*Kellogg Company*



**KRISTEN COADY**  
SVP, Corporate Affairs  
*Dairy Farmers of America*

### WOMEN IN LEADERSHIP ROUNDTABLE

- What's one leadership lesson you've learned in your career?
- As a leader, what has been the most significant barrier in your career?
- How do you and your organization empower the next generation of skilled professionals?
- What is the best piece of advice you've received from leadership?
- What advice would you give to the next generation of leaders?

8:00 am – 8:10 am CST

### CHAIR'S WELCOME AND OPENING REMARKS

#### PROCESS OPTIMIZATION



**ANGELA REAMER**  
VP, Manufacturing  
*Monin*

#### FOOD QUALITY & SAFETY



**HUGO GUTIERREZ**  
Global Chief Quality, Safety, Health and Environment Officer  
*Kerry Group*

8:10 am – 8:45 am CST

### OPENING KEYNOTE



**DOUG SUTTON**  
EVP, Manufacturing  
*Smithfield Foods*

### A PUSH FOR ADVANCING THE FOOD SYSTEM: ACTIONABLE STRATEGIES TO BUILD RESILIENCE IN MANUFACTURING

- Techniques to ensure efficiency goals are met as a way to optimize manufacturing needs
- How Smithfield Foods integrates automated technology within manufacturing plants
- Utilizing current manufacturing methods to meet consumer needs in a sustainable way



8:45 am – 9:20 am CST

## PLENARY



**CARLOS E. PARODI**  
VP, Brewery Operations  
Constellation Brands

## PROCESS OPTIMIZATION TECHNIQUES TO IMPROVE YOUR MANUFACTURING PORTFOLIO

- How Constellation Brands is working to strengthen their manufacturing footprint through new, innovative products
- Accelerating manufacturing growth strategies to serve the demand of consumer needs
- Putting a focus on demand and building a portfolio of brands that consumers love today, while consistently looking to evolve in the future

9:25 am – 10:00 am CST

## WORKSHOPS

## PROCESS OPTIMIZATION



**ERIC AUSTVOLD**  
VP, GM, Food and Beverage  
Infor



**JUSTIN HONAMAN**  
Head, Worldwide Consumer Goods  
AWS

## ACHIEVE PROFITABLE GROWTH IN THE CLOUD

- How a modern cloud technology platform can serve as the foundation for productivity and profitability
- How food manufacturers can respond quickly to today's fast changing sustainability regulations and market demands
- How cloud solutions enable innovation and bring products to market faster

## FOOD QUALITY &amp; SAFETY



**KEVIN MCCLUSKY**  
Chief Technology Architect  
Inductive Automation



**DANIEL STAUFF**  
Director, Operational Technology  
SugarCreek

## REMOVING THE LIMITS TO GREATER INNOVATION IN FOOD MANUFACTURING

- Learn how Chobani gained visibility into any of its plants at any time, and gives its executives and plant-floor staff access to real-time production data
- Discover how SugarCreek got information in a context and format that helps them improve and grow their business
- Find out how AriZona Beverages improved efficiencies and processes with a comprehensive solution that connects its operational systems to its ERP system
- See how unlimited licensing makes expanding your system and leveraging the best solutions not only possible but practical
- Learn more about why highly successful food & beverage manufacturers are leveraging the Ignition platform for SCADA, IIoT, Digital Transformation, and more

10:05 am – 11:25 am CST

## REFRESHMENTS, NETWORKING, AND PRE-ARRANGED 1-2-1 MEETINGS

11:30 am – 12:05 pm CST

## SESSIONS

## PROCESS OPTIMIZATION



**MICHAEL LICHTÉ**  
SVP  
Dairy Farmers of America

## REDEFINING INNOVATION IN THE DAIRY INDUSTRY: CHANGING YOUR MINDSET TO CHANGE THE LANDSCAPE

- How an increased competition in the beverage industry forced dairy companies to adapt and re-structure operations
- Looking into innovative formulation, packaging, and manufacturing investments
- How Dairy Farmers of America is working to modernize the industry through a future-looking lens

## FOOD QUALITY &amp; SAFETY



**PAUL KIECKER**  
Administrator of the Food Safety and Inspection Service  
USDA-FSIS

## DISCUSSING FSIS UPDATES: IMPLEMENTING INNOVATION INTO OPERATIONAL PRACTICES TO ACHIEVE EXCELLENCE IN FOOD SAFETY

- Why is it beneficial to have an agency focus on a modernized workforce?
- How can the growth of innovations in IT systems promote success and efficiency?
- Case Study: How the USDA is encouraging transparency in operations and policy development

12:10 pm – 12:45 pm CST

## PLENARY

**HUGO GUTIERREZ**Global Chief Quality, Safety, Health and Environment Officer  
Kerry Group

### SAFETY FIRST, QUALITY ALWAYS: ENABLING GROWTH THROUGH A MODERN STRATEGY

- How we evolve our food safety culture programs and our journey to achieve success
- Discussing the benefits of investing in continuous improvement within the industry
- Developing further global partnerships to enhance Kerry's systems and capabilities

12:50 pm – 1:50 pm CST

## LUNCH & LEARN ROUNDTABLE DISCUSSIONS AND OPEN SEATING LUNCH

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**ADENIYI ODUGBEMI**Global Director, Food Safety and Food Defense  
ADM**NICHOLE WILSON**Co-Founder and President  
Whole & Free Foods LLC - Every Body Eat

### HOW TO RAMP UP YOUR RECALL READINESS

### HOW TO SUCCESSFULLY RECRUIT AND RETAIN A CHALLENGED WORKFORCE

**EDUARDO MARTINEZ**Head, Quality Assurance, International and Global CoE  
Restaurant Brands International

### UTILIZING MODERN TECHNOLOGY TO IMPROVE QUALITY IN MANUFACTURING

1:55 pm – 2:30 pm CST

## PLENARY

**ERIN AUGUSTINE**Director, Supply Chain Sustainability  
Oatly

### THE PUSH FOR PLANT-BASED AND SUSTAINABLE MANUFACTURING TODAY: BETTERING OPERATIONS

- How Oatly manufactures high-quality products that are beneficial for the environment and help meet dietary needs at the same time
- Creating a desirable brand that stems from the notion of having ethical and sustainable manufacturing methods
- Exploring the importance of upholding transparency when manufacturing plant-based products for consumers
- Unravelling what's next for Oatly and how sustainability will continue to be achieved long-term



2:30 pm – 3:30 pm CST

## EMPOWER HOUR


**MICHELLE VICKERS**

SVP, Global Labor, Employment, Diversity and Compliance  
Dawn Foods


**NATASHA MILLER-WILLIAMS**

VP, Head of Diversity, Equity and Inclusion  
Ferrara Candy Company


**DAPHNE BANKS**

Director, Inclusion and Diversity  
Campbell Soup Company


**PAUL DAVIS**

VP, Chief Diversity Officer  
Tyson Foods


**HENRY FORD JONES**

Senior Director, Diversity and Inclusion  
Conagra Brands


**LORELEI WHITNEY**

AVP HR, Diversity, Equity and Inclusion Leader  
Cargill

## DIVERSITY AND INCLUSION ROUNDTABLE

- How do you define diversity and inclusion in an ever-changing work environment?
- Where are we now and where is the conversation headed?
- How does your organization build diversity and inclusion into its structure?
- What can you do in your career and organization to continue to improve?
- How do you develop and engage in meaningful conversations with your employees about creating an all-inclusive workplace culture?

3:30 pm – 4:20 pm CST

## CLOSING KEYNOTE


**MARK MOORMAN**

Director, Office of Food Safety  
FDA

## FOOD SAFETY INITIATIVES: FOOD AND DRUG ADMINISTRATION

- Discussing how the enhanced FDA and CDC disease attribution capabilities will result in more reported outbreaks
- How the FDA is developing prevention strategies for food categories to prevent the recurrence of outbreaks
- Deploying a Root Cause Analysis following foodborne illness outbreaks, as a method to share learnings with the industry
- How the four core elements of the "New Era of Smarter Food Safety" provide a platform for all stakeholders to build on the success of FSMA, embrace technology, adopt novel approaches, and collectively strengthen food safety cultures

4:20 pm – 4:55 pm CST

## PANEL DISCUSSION


**MARK KALOUS**

Director, Continuous Improvement  
McCain Foods


**RODGER ZIOLKOWSKI**

VP, Global Food Safety and Quality Systems  
Griffith Foods


**JUNIOR ROGERS**

Director, North America Operations  
ADM


**NATALIE HADLEY**

SVP, Quality, Food Safety and Regulatory  
Flowers Foods

## PLANT SAFETY IMPROVEMENTS: KEEPING STAFF AND OPERATIONS SAFE

- Dealing with accelerating disruption in economics, technology and manufacturing business models
- How to refocus leadership team members on the direct needs of staff and operations
- Discussing manufacturing capacity, overcoming bandwidth issues
- How can you build and drive an environment that puts an emphasis on food safety and quality?
- Fostering a culture of zero loss and defects by aligning goals for product quality with expectations for worker safety
- Discussing the importance of safety being the number one priority for all of your employees and how to better equip them with the right communication tools
- Improving supplier quality collaboration to create a more efficient means of ensuring product quality and safety

4:55 pm – 5:05 pm CST

CHAIR'S CLOSING REMARKS AND SURVEY PRIZE GIVEAWAY

PROCESS OPTIMIZATION



ANGELA REAMER  
VP, Manufacturing  
*Monin*

FOOD QUALITY & SAFETY



HUGO GUTIERREZ  
Global Chief Quality, Safety, Health and Environment Officer  
*Kerry Group*