



# AMERICAN FOOD MANUFACTURING SUMMIT 2021

NOVEMBER 16-18, 2021

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

## TOMORROW'S CONNECTION TODAY

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

 +1-416-298-7005

 [info@generisgp.com](mailto:info@generisgp.com)

## PROGRAM

# PROGRAM • DAY 1

NOVEMBER 16<sup>th</sup>, 2021

10:00 am - 10:30 am EST

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## LOG-IN AND WELCOME

10:30 am - 10:40 am EST

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## CHAIR'S OPENING REMARKS



**NATALIE HADLEY**  
SVP, Quality and Food Safety  
*Flowers Foods*

10:45 am - 11:20 am EST

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## OPENING KEYNOTE



**DENISE LEFEBVRE**  
SVP, Foods R&D  
*PepsiCo*

### SCALING UP DIGITAL MANUFACTURING PROCESSES TO YIELD POSITIVE ENVIRONMENTAL IMPACTS AND SUSTAINABLE THINKING

- Case study: How PepsiCo is digitizing its manufacturing processes with AI and re-engineering production lines to deliver sustainability
- Leveraging cutting-edge science and technology throughout your plant operations
- Balancing your production efficiency with the need to use less land and water within day to day operations
- Why reducing energy and food waste during the manufacturing process can enhance productivity

11:25 am - 12:00 pm EST

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## PLENARY



**LEE PERRY**  
VP, Food Quality and Safety  
*Archer Daniels Midland*

### WHAT FOOD HEALTH, SAFETY AND QUALITY LOOKS LIKE IN A POST-PANDEMIC WORLD

- Lessons learned in food safety and quality throughout the pandemic
- Deciding what facility processes to continue and what to eliminate in the new normal
- Creating a global standardization approach through the proper identification of best practices for continuous improvement
- Determining where to implement changes in your operations for continued success

12:05 pm - 12:45 pm EST

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## PRE-ARRANGED 1-2-1 BUSINESS MEETINGS AND NETWORKING

12:50 pm – 1:30 pm EST

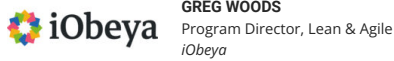
## LUNCH & LEARN ROUNDTABLE DISCUSSIONS

Benefit from additional learning by joining a moderated roundtable discussion on pressing issues in the industry. Registration is required, and attendance is limited. Choose from:



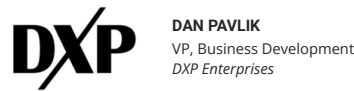
**SPEAKER TBA**  
PerkinElmer

### UNDERSTANDING DEMAND VOLATILITY: BRINGING REACTIVITY AND AGILITY TO THE FOREFRONT OF STRATEGIES



**GREG WOODS**  
Program Director, Lean & Agile  
iObeya

### VISUAL MANAGEMENT FOR LEADING PRACTICAL DIGITAL TRANSFORMATIONS



**DAN PAVLIK**  
VP, Business Development  
DXP Enterprises

### MRO SPARE PARTS VISIBILITY, MANAGEMENT AND CONTROL



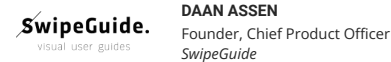
**RUSS FADEL**  
CEO  
Augmentir

### WHY YOU CAN'T BUILD A MODERN CONNECTED WORKFORCE WITHOUT AI

1:35 pm – 2:10 pm EST

## WORKSHOPS

### PROCESS OPTIMIZATION



**DAAN ASSEN**  
Founder, Chief Product Officer  
SwipeGuide

### DELIVERING RESULTS: BECOMING AN ALIGNED, AGILE, AND ADAPTABLE ORGANIZATION

- Achieving sustainable growth with internal and external communication and goal-setting
- Ensuring the quality of products that reach our customers and consumers meet and exceed expectations
- Collaborating with teams to develop the demand forecast and global suppliers to ensure responsibly sourced materials
- Balancing inventory levels to establish the right supply of our products

### FOOD QUALITY AND SAFETY



**MATT RENDALL**  
CEO and Co-Founder  
OTTO Motors



**MATTHEW CHANG**  
Chief Innovation and Strategy Officer  
Pulse Integration

### EMBRACING DIGITAL TRANSFORMATION: THE BUSINESS CASE FOR AUTONOMOUS MOBILE ROBOTS

- Understand the key factors for implementing autonomous mobile robots (AMRs) in manufacturing
- Detailed use cases and ROI associated with automating material handling processes at scale
- Discover the business case for AMRs vs. forklifts, conveyors and other modes of material handling at both greenfield and brownfield facilities

2:15 pm – 2:55 pm EST

## PRE-ARRANGED 1-2-1 BUSINESS MEETINGS AND NETWORKING

3:00 pm – 3:35 pm EST

## SESSIONS

### PROCESS OPTIMIZATION



**BOBBI JO RAFFETTO**  
SVP, Operations, North America  
*Kerry Group*

#### **BUILDING YOUR MANUFACTURING AND OPERATIONS PROCESSES FOR SCALE, EFFICIENCY AND SPEED TO MARKET**

- Developing your production environment to deliver effective results and meet and exceed KPIs
- Integrating new technologies into your operations seamlessly to reduce downtime
- Managing P&L strategies throughout your manufacturing and operations to detect inefficient processes
- Continuing to leverage a culture of continuous improvement to enhance processes

### FOOD QUALITY AND SAFETY



**PHILIP BRONSTEIN**  
Assistant Administrator, Office of Field Operations, Food Safety and  
Inspection Service  
*USDA*

#### **DISCUSSING THE USDA'S ADULTERATED PRODUCTS MONITORING MODULE**

- How are we moving towards meeting our regulatory obligations in a much more efficient and timely manner?
- Exploring the advantages of having a more streamlined, data-driven holistic analysis process
- Why APM is being implemented in two phases and what you need to know as food manufacturers

3:35 pm – 4:35 pm EST

## MIXOLOGY & MINGLE

Join our hosts for a short mixology class followed by a networking discussion covering hot industry topics.

## PROGRAM • DAY 2

NOVEMBER 17<sup>th</sup>, 2021

9:45 am – 10:00 am EST

### LOG-IN AND WELCOME

10:00 am – 10:50 am EST

### EMPOWER HOUR



**JOHN PAGE**  
SVP, Chief Corporate Social  
Responsibility Officer and Chief Legal  
Officer  
*Golden State Foods*



**CAMILLE PIERCE**  
VP and Chief Culture Officer  
*Campbell Soup Company*



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



**MEGAN HOBBS**  
Group Leader, R&D, Protein  
*Cargill*



**VERONICA BRAKER**  
SVP, Global Operations  
*Archer Daniels Midland*



**SCHWANZETTA WILLIAMS**  
VP, Talent Acquisition, Diversity and  
Inclusion  
*Smithfield Foods*

### DIVERSITY AND INCLUSION ROUNDTABLE

We invite attendees to network at the Diversity and Inclusion Roundtable with discussions from inspirational leaders in manufacturing, supply chain, quality and more.

10:55 am – 11:05 am EST

### CHAIR'S OPENING REMARKS



**NATALIE HADLEY**  
SVP, Quality and Food Safety  
*Flowers Foods*

11:05 am – 11:40 am EST

### OPENING KEYNOTE



**SCOTT MACINTIRE**  
Program Director, HAF West, Office of Human and Animal Food Operations  
*US Food and Drug Administration*

### REMOTE REGULATORY ASSESSMENTS: STRENGTHEN COMPLIANCE OVERSIGHT

- Exploring the latest trends to further leverage new and emerging technologies
- Inspection Modernization Tools
- Learning how to navigate compliance during a pandemic
- Discussing applications for developing technology to improve food safety verification

11:45 am – 12:20 pm EST

## PLENARY



**BRIAN PERRY**  
SVP, Food Quality and Safety  
TreeHouse Foods

### CONSUMER DEMANDS AND THEIR EFFECTS ON FOOD SAFETY

- Navigating the manufacturing implications of "free-from" food clients
- How have consumer demands and food safety concerns changed since the pandemic?
- Exploring the consumer's demands for food story availability and meeting their requests for transparency
- Approaching new concerns over inflation: How do you maintain a desirable price point while maintaining quality?

12:25 pm – 1:05 pm EST

## PRE-ARRANGED 1-2-1 BUSINESS MEETINGS AND NETWORKING

1:10 pm – 1:50 pm EST

## LUNCH & LEARN ROUNDTABLE DISCUSSION

Benefit from additional learning by joining a moderated roundtable discussion on pressing issues in the industry. Registration is required, and attendance is limited. Choose from:



**PHILLIP SIMULIS**  
CEO  
Sintelligent

### DIGITAL ROADMAP FROM QUALITY IMPROVEMENT TO MACHINE LEARNING

1:55 pm – 2:30 pm EST

## WORKSHOPS

### PROCESS OPTIMIZATION



**JAIME URQUIDI**  
Regional VP and Head, CPG Industry  
Parsable

### HOW TO EMPOWER YOUR FRONTLINES WITH CONNECTED WORKER TECHNOLOGY

- The current labor shortage and skills gap crisis are challenging manufacturers and their operational capabilities in acute ways
- Learn how connected work can help attract, retain and empower your frontline workers – while also improving productivity, quality, safety and sustainability
- Get actionable advice on how to quickly ramp up a connected worker program in weeks, get results and scale
- See how other leading food, beverage and CPG manufacturers have improved key operational metrics, including increases in OEE, throughput and more

### FOOD QUALITY AND SAFETY



**DOUG LAWSON**  
CEO  
ThinkIQ

### REVOLUTIONIZING FOOD SAFETY AND SUPPLY CHAIN TRACEABILITY

- Why traceability is important in the supply chain and specifically in food safety
- Collecting and contextualizing data from "Farm to Fork" to improve yield, throughput, safety and compliance
- Case study: How an Industry Leader in Frozen Food Manufacturing used IoT, Big Data, and Machine Learning to Increase Yield

2:35 pm – 3:15 pm EST

## PRE-ARRANGED 1-2-1 BUSINESS MEETINGS AND NETWORKING

3:20 pm – 3:55 pm EST

## SESSIONS

### PROCESS OPTIMIZATION



**CRAIG SLAVTCHEFF**  
EVP, Chief R&D and Innovation Officer  
Campbell Soup Company

#### TRANSFORMING INNOVATION PROCESSES FOR SPEED AND AGILITY

- Building capabilities to deliver speed to insight, speed to design, and speed to commercialization
- Building agile development teams that leverage consumer insights and translate them into superior product portfolios
- Innovating on Innovating
- Investing in the right tools and technologies to guide innovation
- Leveraging IT capabilities to improve innovation processes
- How R&D practices continue to shape the way manufacturing, operations and technology function

### FOOD QUALITY AND SAFETY



**BEN LOCWIN**  
Senior Consultant, Public Health Outreach  
Centers for Disease Control and Prevention

#### NOT EVEN FOOD CAN ESCAPE A PANDEMIC: HOW REGULATIONS WILL EVOLVE AND HOW TO BEST ENSURE FOOD SAFETY AMID A POST-COVID WORLD

- Presenting best evidence and best practices for controlling foodborne pathogens and how interventions like HACCP can be applied most effectively
- What COVID-19 taught us about food safety
- Forgetting first principles: What we should have known about food safety at the pandemic's outset
- The most effective ways to navigate regulations, e.g., ISO 22000, and deviation investigations

4:00 pm – 5:00 pm EST

## PEER-TO-PEER NETWORKING

Meet other delegates at the summit during this 1-2-1 networking period. You'll be matched to meet with different attendees for 5 minutes each to discuss leading industry topics. Get to know your peers and make new connections!

## PROGRAM • DAY 3

NOVEMBER 18<sup>th</sup>, 2021

9:45 am – 10:00 am EST

### LOG-IN AND WELCOME

10:00 am – 10:50 am EST

### EMPOWER HOUR



**SNEHA SHAH**  
VP, Fairlife Technical and Innovation  
*The Coca-Cola Company*



**ANN MARIE MCNAMARA**  
VP, Food Safety and Quality Assurance  
*US Foods*



**LAURA MAXWELL**  
SVP, Supply Chain  
*FritoLay*



**JOAN MENKE-SCHAENZER**  
CQO  
*Van Drunen Farms*



**BOBBI JO RAFFETTO**  
SVP, Operations, North America  
*Kerry Group*



**BARBARA MASTERS**  
VP, Regulatory Policy, Food and Agriculture  
*Tyson Foods*

### WOMEN IN LEADERSHIP ROUNDTABLE

We invite our attendees to network at the Women in Leadership Roundtable with discussion from inspirational leaders in the supply chain industry.

10:55 am – 11:05 am EST

### CHAIR'S OPENING REMARKS



**NATALIE HADLEY**  
SVP, Quality and Food Safety  
*Flowers Foods*

11:05 am – 11:40 am EST

### OPENING KEYNOTES



**TAOUFIK ARIF**  
VP, Operation Digital Transformation  
*Olam*



**JOHN BUDIN**  
VP, Product Safety and Quality  
*FONA International Inc.*

#### AN EVOLUTION IN DIGITAL TRANSFORMATION: ACHIEVING OPERATIONAL EXCELLENCE

- Learning during times of uncertainty and adjusting your manufacturing roadmap accordingly
- Adapting to manufacturing shifts related to new business requirements such as E2E supply chain transparency, mass customizations, omni-channel purchasing and distribution, and more
- Supporting operations and teams during COVID-19 by implementing new technologies and practices
- Looking forward: What will our manufacturing facilities and operations look like over the next 1-5 years?

#### ENHANCING FOOD SAFETY TRAINING TO REINFORCE A QUALITY CULTURE FOR PRODUCTION EMPLOYEES

- Rethinking food safety training: What does this look like?
- Understanding what you are trying to achieve and how you can get there
- Offering best practices, lessons learned, and key takeaways to improve and enhance food safety training programs for production employees

11:45 am – 12:25 pm EST

### PRE-ARRANGED 1-2-1 BUSINESS MEETINGS AND NETWORKING

12:30 pm – 1:05 pm EST

## SESSIONS

### PROCESS OPTIMIZATION



**BARB CALLANDER**

VP, Operations Excellence and Learning  
Maple Leaf Foods

#### DEVELOPING LEADERSHIP SKILLS: THE MAGIC HAPPENS OUTSIDE YOUR COMFORT ZONE

- Why do we need more women leaders?
- Breaking the confidence barrier – how to step outside your comfort zone
- Becoming an authentic leader – is there a best leadership style?
- The importance of mentors and sponsors in developing leadership skills and talents

### FOOD QUALITY AND SAFETY



**SUSAN BOND**

VP, Regulatory and Scientific Affairs  
Kerry

#### ADDRESSING CURRENT REGULATORY FRAMEWORKS IN RELATION TO CONSUMER DEMANDS

- Consumer demand: A clean labeling revolution
- Building on consumer research: then & now
- Sustainability is the new consumer demand
- Innovation challenges in the current regulatory framework

1:10 pm – 1:50 pm EST

## LUNCH & LEARN ROUNDTABLE DISCUSSIONS

Benefit from additional learning by joining a moderated roundtable discussion on pressing issues in the industry. Registration is required and attendance is limited. Choose from:



**MARIANA MANOLE**

VP, Quality, Food Safety, and Regulatory,  
Global Liquid Products  
Golden State Foods



**MIGUEL FREITAS**

VP, Scientific Affairs  
DANONE North America



**LOURDES DIAZ**

VP, Head, Diversity and Inclusion  
US Foods

#### DEVELOPING A GOLDEN STANDARD IN FOOD SAFETY CULTURE

#### HOW CONSUMER MINDSETS AND TRENDS CHANGED DURING AND POST-PANDEMIC

#### DISCUSSING DIVERSITY AND INCLUSION IN THE WORKPLACE: LESSONS LEARNED AND BEST PRACTICES

1:55 pm – 2:30 pm EST

## WORKSHOPS

### PROCESS OPTIMIZATION



**DEVIN PETERS**

Functional Consultant  
Prometheus Group



**ADAM JACKSON**

Director, Sales  
Prometheus Group

### FOOD QUALITY AND SAFETY

#### DEVELOPING MULTI-FUNCTIONAL INNOVATION PROCESSES THAT ENSURE QUALITY AND SAFETY IN MANUFACTURING

- What new technologies and tech trends should you be leveraging? What has been successful?
- Key steps for driving innovation in your organization's manufacturing processes
- Assessing the benefits of innovating existing products
- Case study: Exploring new innovation models and what has been successful

### DIGITAL TRANSFORMATION FOR MAINTENANCE AND OPERATIONS

- Covering your plant maintenance, operations, and safety needs from planning to execution and beyond
- Creating a reliable network of manufacturing and operational data to improve future processes
- Monitoring your inventory quantities in order to increase functionality
- Increasing automation for real-time visibility and accurate forecasting
- Optimizing uptime, production, and reliability

2:35 pm – 3:10 pm EST

## PANEL DISCUSSION



**NEIL BETTERIDGE**  
SVP, Global Manufacturing  
*Fairlife LLC, The Coca-Cola Company*



**WILLA BLASINGAME**  
VP, Americas Supply Planning and  
Logistics  
*McCormick & Co.*



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



**ANDREW WILLIS**  
Director, Manufacturing Factory  
Manager  
*Nestlé*



**BEN LOCWIN**  
Senior Consultant, Public Health  
Outreach  
*Centers for Disease Control and  
Prevention*

### AGILE MANUFACTURING: PLANNING YOUR COVID-19 EXIT STRATEGY

- Building a nimble and responsive organization that applies Lean thinking amidst lingering COVID-19 pressures
- Assessing your organization post-pandemic for AI readiness
- Understanding the role of real-time data in process improvement, and improving automation
- Why linking our people, processes and technologies leads to greater collaboration within food manufacturing

3:15 pm – 3:20 pm EST

## CLOSING REMARKS & PRIZE ANNOUNCEMENTS

3:25 pm – 4:25 pm EST

## PEER-TO-PEER NETWORKING

Meet other delegates at the summit during this 1-2-1 networking period. You'll be matched to meet with different attendees for 5 minutes each to discuss leading industry topics. Get to know your peers and make new connections!