

# WORLDWIDE FOOD EXPO

## TUESDAY, OCTOBER 27

8:00 AM – 5:30 PM	IDFA – Advanced Dairy & Juice HACCP Certification Workshop (additional fee)
8:00 AM – 5:30 PM	IDFA – SQF Certification Workshop (additional fee)
7:30 AM – 5:30 PM	IDFA – Better Process Cheese School (additional fee)
8:45 AM – 4:30 PM	Dairy Industry Orientation @ CME Group (additional fee)

## WEDNESDAY, OCTOBER 28

8:00 AM – 12:15 PM	IDFA – Advanced Dairy & Juice HACCP Certification Workshop (additional fee)		
8:00 AM – 12:15 PM	IDFA – SQF Certification Workshop (additional fee)		
8:00 AM – 12:15 PM	IDFA – Better Process Cheese School (additional fee)		
	<b>BUSINESS FUNDAMENTALS</b>	<b>CONSUMER TRENDS</b>	<b>FOOD SAFETY</b>
8:00 AM – 9:00 AM	Today's Regulatory Environment	Milk Marketing Channels	Is Your Company Crisis-Ready?
9:00 AM – 10:00 AM	Human Resources Management	The Global Consumer	Ensuring Food Safety
10:00 AM – 12:00 PM	Dairy Products: Health and Wellness in a Package		
10:00 AM – 11:00 AM	<b>SUPER SESSION: SUSTAINABILITY – JOEL MAKOWER, GREENBIZ.COM</b>		
12:00 PM – 2:00 PM	Marketing Luncheon Sponsored by MilkPEP – Web 2.0 – Transform Your Marketing, Empower Your Brand		
10:30 AM – 5:00 PM	<b>EXHIBIT HALL OPEN</b>		
5:30 PM – 7:00 PM	IDFA Opening Reception – Sheraton Chicago Hotel & Towers (additional fee)		

## THURSDAY, OCTOBER 29

8:00 AM – 12:00 PM	IDFA – Advanced Dairy & Juice HACCP Certification Workshop (additional fee)		
8:00 AM – 12:00 PM	IDFA – SQF Certification Workshop (additional fee)		
8:00 AM – 12:00 PM	IDFA – Better Process Cheese School (additional fee)		
	<b>BUSINESS FUNDAMENTALS</b>	<b>CONSUMER TRENDS</b>	<b>FOOD SAFETY</b>
8:00 AM – 9:00 AM	Sanitation Best Practices for the Dairy Industry	Consumer Attitudes on Processed Foods	Using "Natural" Antimicrobials in Food – Panel Discussion
9:00 AM – 10:00 AM	Finance and Business Basics for Plant Operators		
10:00 AM – 11:00 AM	<b>SUPER SESSION: ANIMAL HANDLING – TEMPLE GRANDIN</b>		
10:30 AM – 5:00 PM	<b>EXHIBIT HALL OPEN</b>		

## FRIDAY, OCTOBER 30

8:00 AM – 9:00 AM	Washington Insiders Breakfast (additional fee)		
	<b>BUSINESS FUNDAMENTALS</b>	<b>CONSUMER TRENDS</b>	<b>FOOD SAFETY</b>
8:00 AM – 9:00 AM	The Four Disciplines of Execution – Franklin Covey (8:00 AM – 10:00 AM)		Short Course: What to Do When the FDA Knocks on Your Door
9:00 AM – 10:00 AM	International Dairy Market	Best New Food Products of 2009	
8:15 AM – 11:30 AM	Plant Operations Short Course: Integrating LEAN Manufacturing and Sustainability		
10:00 AM – 11:00 AM	<b>SUPER SESSION: CONSUMER DEMANDS FOR SUSTAINABILITY – GENE KAHN</b>		
10:30 AM – 5:00 PM	<b>EXHIBIT HALL OPEN</b>		
5:00 PM – 6:00 PM	International Reception (international attendees only) – McCormick Place		

## SATURDAY, OCTOBER 31

8:00 AM – 11:30 AM	Business Resources for Small Business and Single Plant Operations		
10:00 AM – 2:00 PM	<b>EXHIBIT HALL OPEN</b>		

# SCHEDULE-AT-A-GLANCE

## SATURDAY SAVINGS — IT'S FREE

**Qualified buyers can attend Saturday only for FREE!**

**Your registration admits you to all exhibits and educational sessions taking place on Saturday, October 31.**

SUSTAINABILITY	PRODUCT DEVELOPMENT	FOOD, DAIRY & BEVERAGE TECH
Defining, Quantifying and Standardizing Sustainability		Quality & Food Safety Innovations
Sustainability Research	Creating New Products That Pop!	New Dairy Processing Equipment

(additional fee)

SUSTAINABILITY	PRODUCT DEVELOPMENT	FOOD, DAIRY & BEVERAGE TECH
Sustainability as a Business Strategy and Implementing Sustainability		
Corporate Social Responsibility and Sustainability: "Doing the Right Thing"	Value-Added: What It Means to Me and My Business	Plant Sanitation

SUSTAINABILITY	PRODUCT DEVELOPMENT	FOOD, DAIRY & BEVERAGE TECH
Plant Operations Short Course: Integrating LEAN Manufacturing and Sustainability (8:15 AM - 11:30 AM)	Feeding an Aging Population	Plant Design & Energy Saving Ideas
	Functional Foods and Ingredients	