



CONSULTANTS ROCK TOUR 2015 AGENDA  
NASHVILLE, TN  
June 24-26, 2015

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**WEDNESDAY, JUNE 24**

Arrival A block of rooms and meeting space is secured for our group at Omni Nashville Hotel in downtown Nashville, TN. Your hotel accommodations as guests to our summit are provided by the host companies. Reservations will be made on your behalf.

*\*Reservations need to be received by Friday, April 17, 2015.*

Transportation from Nashville International Airport (BNA) to the hotel will be arranged.

*\*Flight schedules must be received by Friday, May 22, 2015.*

4:45PM	Meet in hotel lobby
5:00PM – 6:00PM	Cocktails & hors d'oeuvres at the hotel
6:00PM – 7:00PM	Guided tour of Country Music Hall of Fame
7:00PM – 7:15PM	Break
7:15PM	Private Dinner at Country Music Hall of Fame

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**THURSDAY, JUNE 25**

7:30AM	Meet in hotel lobby
7:45AM – 8:15AM	Catered breakfast at the hotel
8:15AM – 9:45AM	Advance Tabco Presentation <b>Streamlining Custom Fabrication</b> An analysis of current manufacturing techniques that are available to standardize multiple levels of fabrication will be presented; equipment will be on display for illustration purposes.

The registrants will be split into three teams and each group will present their definition of custom fabrication. Participants will be part of the team comprised of our esteemed manufacturing management staff, whom combined, have over 100 years of manufacturing experience.

Registrants will be part of a lively discussion and will discuss their ideas of the future of custom fabrications via a whimsical, interactive discussion.

Case studies will be used to show how different levels of fabrication work in all different venues.

All participants will enjoy the challenge to think outside of their comfort zone and both sides walk away with a few new ideas for their customer base.

9:45AM – 10:00AM

Morning Break

10:00AM – 11:30AM

Franke Presentation

**Specialty Beverages - New Revenue Opportunities for Operators**

This presentation will provide a brief history and overview of coffee including harvesting, processing, roasting and blending. We will then look at the multiple ways of brewing coffee, culminating with espresso.

Next, we will look at the myriad varieties of loose-leaf teas and the complexity required to properly brew each type.

We will then look at the incredible ROI that specialty beverages bring to an operator, as well as current specialty beverage trends.

We will break into four groups and experience preparing specialty coffee and tea beverages using traditional, as well as the latest, innovative brewing methods.

Consultants will fully understand the high degree of skill required to properly prepare specialty coffee and tea beverages and how the world of super-automatic espresso machines and craft brewers put this highly complex task in the hands of the average operator.

11:30AM – 11:45AM

Head to lobby

11:45AM – 12:30PM

Bus Ride to The Art Institute of Tennessee – Nashville and  
*Premium* Boxed Lunch

12:30PM – 2:00PM

Cres Cor Presentation

**Roast/Braise/Smoke and Holding Techniques – Tools for New Menu Creations**

Utilizing common proteins from standard cooking process of slow roasting, braising, smoking and controlled holding systems, registrants will be involved in a hands-on session to create finished plates from a main product and the communal supplies provided.

Following a brief lecture and overview of slow roasting techniques in gentle convection ovens vs. radiant heat system ovens, hot and cold smoking process, moist cookery and holding options provided by an array of optional equipment, four teams will be created. Each team provided with a different major protein to evolve into a culinary creation. Ideation and planning will be followed by production of their collective team dishes.

All attendees will be involved and creating dishes for a culinary judged competition by using the tools and equipment that consultants specify every day in their kitchen designs. This session will be live interaction with the assistance of culinary students and Chef supervision to provide a competitive end-product that will be judged on creativity, flavor, balance, process, ease of assembly, presentation, etc. Small plates, big impact.....

Wrap up review of cooking and holding techniques to follow the competitive team exercise.

2:00PM – 2:15PM

Afternoon Break

2:15PM – 3:00PM

Operator Panel Discussion

**Moderator: Joe Carbonara**

Editor-In-Chief of Foodservice Equipment & Supplies and Restaurant Development + Design Magazines

**Operator Panel: Operators from separate market segments to represent Healthcare & Assisted Living, Country Clubs, Hotel & Banqueting, B&I Employee Feeding, University/College and Independent Foodservice Facilities**

Moderator will drive the discussion to a variety of issues in order to provide insight from an end-user prospective. Create an interactive environment to the benefit of the consultants and provide a visual perspective for design enhancement. Areas to include new tools of the trade, products/equipment, enhancements to work conditions/environment, energy conservation, HVAC & Lighting, green operations/LEED construction, labor efficiency and retention, food safety and HACCP assistance, Culinarian's role in kitchen

	design, menu development, etc. Open forum will ensue for direct queries.
3:00PM – 3:45PM	<p>Consultant Only Industry Discussion</p> <p><b>Moderator: Joe Carbonara</b>  Editor-In-Chief of Foodservice Equipment &amp; Supplies and Restaurant Development + Design Magazines</p> <p><b>Foodservice Consultants</b>  Moderator will drive the discussion to allow foodservice consultants to candidly discuss the foodservice industry, without the presence of the manufacturers.</p>
3:45PM – 5:15PM	<p>Duke Manufacturing Presentation</p> <p><b>Explore Roll Counters &amp; Serving Stations for Today’s Eateries</b>  In today’s day and age customers insist on having choices when it comes to what and where they eat. This creates a constant struggle to offer new and exciting menu options, and once the menu is in place how do we display that food? This is where modern serving systems come into play. While traditional linear serving lines still play a major role in most eateries, marketing has dictated that counters and merchandising evolve and become not only more flexible but also alluring. From linear counter designs to branded and mobile kiosks, serving systems alone can improve customer participation.</p> <p>We will discuss how to expand upon a traditional line and supplement with secondary kiosks and branded concepts. With the right grab and go station in a heavy traffic area, you can spur customers to quickly purchase a snack, coffee, or even a small meal while on the run. This type of supplementation will really make an impact on participation and on revenue.</p>
5:15PM – 6:15PM	Happy Hour and Bus Ride Back to Omni
7:00PM – 7:15PM	Meet in Lobby
7:15PM	Depart to dinner (5-7 minute walk)
7:45PM	Private Dinner at The Southern <i>Sponsored by Follet</i>

**FRIDAY, JUNE 26**

Checkout & Departure      Transportation from the hotel to Nashville International Airport (BNA) will be arranged.

**OPTIONAL TOUR OF FRANKE HQ**

7:00AM                      Checkout

7:30AM	Bus to Franke HQ – Smyrna, TN
8:00AM – 8:30AM	Welcome & Breakfast
8:30AM – 10:30AM	Tour
10:30AM	Bus to Airport
	*Schedule flights after 12:30PM

*\*Flight schedules must be received by Friday, May 22, 2015.*

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