

2010 Food Safety Summit

Sunday, April 11

8:00am-5:00pm Pre-Con Program	P101 ServSafe Training (Day 1)				
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Monday, April 12

8:00am-5:00pm Pre-Con Workshops	P101 ServSafe Training with Train-The Trainer (Day 2)				
1:00pm-5:00pm Pre-Con Workshops		P102 HACCP: A Fresh Look	P103 The Three Pillars of a Successful Food Liability Program	P104:ISO 22000 and PAS 220: A Winning Combination	P105 Quantifying and Communicating the Business Risks of Food Safety, Food Fraud and Food Defense

5:30pm-7:00pm	OPENING NIGHT RECEPTION				
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Tuesday, April 13

8:00am-9:30am Education Roundtables		T101 Federal Food Safety Legislation	T102 Harmonization of Standards: What It Means to Your Company's Business	T103 Prerequisite Programs	T104 Packaging for Food Safety and Sustainability
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9:45am-10:30am	KEYNOTE ADDRESS: Mike Robach, Vice President, Corporate Food Safety and Regulatory Affairs, Cargill, Inc.				
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10:30am-2:30pm	EXHIBIT HALL OPEN WITH LUNCH				
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2:30pm-4:00pm Education Roundtables		T201 FDA Modernization of GMPs	T202 Role of Public-Private Partnerships in the Global Community	T203 Economic Adulteration: Preventing Food Fraud	T204 GFSI Behind the Scenes: The Place and Process for Global Food Safety Harmonization.
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4:00pm-4:15pm	REFRESHMENT BREAK				
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4:15pm-5:45pm Education Roundtables		T301 Integrating the Food Supply Chain - Improving Traceability	T302 The Pitfalls of HACCP	T303 Building the Bridge to Food Safety through Sanitation and Sanitary Design	T304 Pandemic Influenza Crisis Planning: Lessons Learned for Food Safety
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5:45pm-7:00pm	Food Quality Award Presentation and Reception				
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Wednesday, April 14

8:00am-9:30am Education Roundtables		W101 Integrating the Food Safety System: Progress In Action	W102 The Challenges of Sampling	W103 A Global Crisis: Zoonotic Diseases and How They Jump Species	W104 Sustainability: What Does This Mean and How Do You Implement It?
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9:45am-10:30am	KEYNOTE ADDRESS: Mike Taylor, Senior Advisor, U.S. Food and Drug Administration				
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10:30am-2:00pm	EXHIBIT HALL OPEN WITH LUNCH				
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2:00pm-3:30pm Education Roundtables		W201 Imported Foods: Improving Foreign Supplier Food Safety Systems	W202 Capacity Building Around the Globe	W203 Best Practices and Solutions for Food Service and Retail, Part 1	W204 Defining Organic
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3:30pm-3:45pm	REFRESHMENT BREAK				
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3:45pm-5:15pm Education Roundtables		W301 FDA Partnership for Food Protection/Workgroup Activities S	W302 Public Health Surveillance: Global Linkages	W303 Best Practices and Solutions for Food Service and Retail, Part 2	W104 Understanding Perishables Safety
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