"The Impacts of New Food Technologies and New Foods on the Food Safety Professional."

CFP Program Monday, March 30, 2020 Grand Hyatt Hotel – Colorado Ballroom 1750 Welton Street, Denver, CO 80202

Time	Presentation Title/Topic	Speaker
8:00 am	Welcome	David Lawrence, CFP Chair
8:10 am	Setting the stage for the day	Ben Chapman and Richard Linton, Program Co-
	,	Chairs, NC State University
8:15 am	Keynote: Placing food safety perspectives on	Dr. Don Schaffner, Rutgers University
	emerging foods and food technologies: How do	,
	we prepare ourselves to adapt to new	
	innovations?	
9:00 am	NEW FOOD TECHNOLGIES	
9:05 am	Virtual/Augmented reality and artificial	Jennifer Tong, NSF
	intelligence training for the food safety	
	professional	
9:35 am	BREAK	
10:00 am	Social media and the food safety professional	
	 Building a framework to aggregate social 	Patrick Quade, Iwaspoisoned.com
	media data	
	 Using social media to help make good food 	Amanda Kita-Yarbro, Public Health Madison, WI
	safety decisions: A health department's	
	perspective	
	 Using social media to help make good food 	Davis Addy, Chick-Fil-A
	safety decisions: A perspective from the retail	
	food industry	
11:00 am	How food safety professionals use advanced	Allison Jennings, Amazon
	technology and information, from supplier-	
	consumer, to revolutionize food safety practices	
11:30 am	New tools for the food safety professional: rapid	Haley Oliver, Purdue University
	pathogen testing and whole genome sequencing	
12:00	LUNCH BREAK	
1:15 pm	NEW FOODS	
1:15	Hands-on interactive conversations (60/room)	
	Pick 3 of 4	
	• Edible cannabis and botanicals (room 1)	• Thuy, Vu, Hammer Enterprises
	• 3-D printed foods (room 2)	Dr. Tom Bell, Savour Food Safety Intern
	 Lab grown meats (room 3) 	Dr. Bill Aimutis, NC Food Innovation Lab
	• Edible insects (room 4)	Eric Puente, Whole Foods
1:45	Move to next interactive conversation	
1:55	 Edible cannabis and botanicals (room 1) 	• Thuy, Vu, Hammer Enterprises
	 3-D printed foods (room 2) 	Dr. Tom Bell, Savour Food Safety Intern
	 Lab grown meats (room 3) 	Dr. Bill Aimutis, NC Food Innovation Lab
	Edible insects (room 4)	Eric Puente, Whole Foods
2:25	Move to next interactive conversation	
2:35	 Edible cannabis and botanicals (room 1) 	Thuy, Vu, Hammer Enterprises
	 3-D printed foods (room 2) 	Dr. Tom Bell, Savour Food Safety Intern
	 Lab grown meats (room 3) 	Dr. Bill Aimutis, NC Food Innovation Lab
	 Edible insects (room 4) 	• Eric Puente, Whole Foods
3:05 pm	Conference Program Ends	

CFP Opening Session Conference for Food Protection 2020 Biannual Meeting Monday, March 30, 2020 Grand Hyatt Hotel – Colorado Ballrooom 1750 Welton Street, Denver, CO 80202

Time	Presentation Title/Topic	Speaker
4:00 pm	Introductory Remarks	M. David Lawrence, CFP Conference Chair
4:05 pm	Introduction of Biennial Meeting Sponsors	James O'Donnell or Eric Moore
	Presentation of Check to a charity TBD	M. David Lawrence
		M. David Lawrence
	Recognition of Local Arrangements Committee	Chair, Troy Huffman
	(Will introduce Local Dignitaries)	
4:20 pm	Welcome and Introduction of Local Dignitary who will provide welcome.	To Be Determines
5:10 pm	Keynote Speaker 1 The changing landscape of food and agricultural systems – how do you think this will impact the retail food industry?	Dr. Richard Linton Dean and Professor of Food Safety College of Agriculture and Life Sciences North Carolina State University
5:35 pm	Keynote Speaker 2	FDA or Industry Speaker (TBD)
6:00 pm	Announcements	Dr. David McSwane, CFP Executive Director