

FCSI Conference, March 18-20, 2010



Schedule of Events

Thursday, March 18, 2010

7:30 a.m. – 9:00 a.m.	CPC Breakfast Meeting VIP Suite 1
8:00 a.m. – 5:30 p.m.	Registration Desk Open Nicollet Alcove, First Floor
9:00 a.m. – 12:00 p.m. (Must sign up In advance)	Preferred Sheet Metal and Casework Fabrication Tour (2 CEU's) Please join other members for a tour of a state-of-the-art fabrication facility located just a few minutes from the Twin Cities of Minneapolis and St. Paul. On this tour, you will see the newest technologies for both stainless steel and millwork fabrication and how they work together in one shop - from estimating, to project management and engineering, through fabrication. The staff of experts at Preferred will share ways in which we can work together as a team to provide the best possible projects to our customers. Transportation will be provided, as well as lunch and refreshments. Space is limited, so please reply early.
10:00 a.m. – 12:00 a.m. (Must sign up in advance)	Halton Ventilated Ceiling Tour at The Westin (1.5 CEU's) Transformed from Minneapolis' historic Farmers & Mechanics Bank building, The Westin Minneapolis has brought new life to a historic piece of architecture in the downtown. Originally built in 1941, the landmark features the original 34-foot vaulted bank lobby, marble staircase, and wood carved emblems signifying the leading industries of the World War II era. The active open kitchen of B.A.N.K. features a huge center-stage oval bar, and one of the very first ventilated ceilings for commercial kitchen exhaust installed in the U.S.A. During the tour, topics discussed include: appropriate applications for the VCS, as well as limitations; the design process; typical benefits associated with the ceiling; plan review / approval process; mechanical installation of the VC; estimated budget costing; and cleaning and maintenance. Transportation will be provided.

<p>10:00 am – 12:00 Noon</p>	<p>Professional Membership Exam St. Croix, Second Floor</p> <p>The Industry Knowledge Examination (one of the requirements to attain professional status) will be administered at the conference. Professional members can also take this exam as a means of earning CEU's. Information on the procedures and how to sign up for the exam are located on the America's section of the FCSI website in the Continuing Education Program Section. You can also contact Stella Sytnik (ssytnik@ahint.com) at headquarters for additional information.</p>
<p>1:00 p.m. – 2:00 p.m.</p>	<p>ICON Board Meeting Lake Minnetonka, Fifth Floor</p>
<p>2:00 p.m. – 3:30 p.m.</p>	<p>New Tools and New Ways to Prepare for the Professional Membership Examination (1.5 CEU's) Lake Nokomis, Fifth Floor</p> <p>Members of the Council for Professional Standards will be present to walk members seeking professional membership status through the new Examination process. The new testing methodologies will be explained in full, with samples of new packet contents available to be shared. This is a great time to get all questions about what taking the Exam means – and how to best prepare for it.</p>
<p>Concurrent Sessions 2:00 p.m. – 3:30 p.m.</p>	<p>Pathogens versus Patrons (1.5 CEU's) Lake Superior A, Fifth Floor</p> <p>Presenters: William V. Eaton, FFCSI (PP), Principal, Cini-Little International, Inc. Jim Mann, Executive Director, Handwashing For Life® Institute</p> <p>There is a daily duel between pathogens and restaurant patrons. It is a silent battle, invisible until the "Closed Until Further Notice" signs appear and the parking lot empties for days, weeks or forever because someone(s) has gotten violently ill in the establishment. The determined nature of pathogens create an advantage – they are resolute and covert in their warfare. Where are they? How did they get in? What do restaurateurs do to get the invaders out and keep them out? Left unanswered, the invisible becomes business-deadly. This session will focus on the most frequently cited factors in outbreaks - poor hand hygiene. Pathogen behaviors will be itemized while the response required from the design community will be illuminated.</p>

<p>Concurrent Sessions 2:00 p.m. – 3:30 p.m.</p>	<p>MEP – Easy as 1,2,3 – That’s How Understandable Design Can Be! (1.5 CEU’s) Lake Superior B, Fifth Floor</p> <p>Presenter: Michael Pantano, FFCSI (PP), Principal, Culinary Advisors, LLC</p> <p>This seminar, by popular request, is designed for the emerging design consultants and any MAS consultants who want to know more about the mechanical, electrical, and plumbing issues involved in the design of a foodservice facility. Michael Pantano, a veteran and active design consultant, past president of FCSI and a Fellow of the Society will walk attendees through the basic but essential elements of MEP.</p>
<p>3:30 p.m. – 4:30 p.m. (Must sign up in advance)</p>	<p>Reception / Orientation for ICON, First Time Attendees and New FCSI Members Regency Room, Second Floor</p> <p>All ICON, new FCSI member and first-time conference attendee are invited to join us for this interactive reception. Meet new people, exchange ideas and make contact with associates who can help you during this Conference and beyond. Come build your networking list of friends while discussing before and after-hour gathering spots and educational activities during the Conference. Please indicate your attendance during the on-line registration process or on the registration form. You can also join our groups on LinkedIn or Facebook (search for: FCSI ICON).</p>
<p>3:30 p.m. – 4:30 p.m.</p>	<p>Why Would Anyone Want to Work for You? (1 CEU) Lake Superior A, Fifth Floor</p> <p>Presenter: Doug Fryett, President, Fryett Consulting Group</p> <p>Do we really know? Are we clear about the “why”? This session will help participants understand better what it really takes to define what it is that people today are looking for from perspective employers. Oh yes, they want money, but there are a growing number of “softer” issues that they are looking for that have actually become more important to them! And then, once we’ve brought them into our businesses, what are we to do to ensure that they stay? Doug Fryett, a professional strategy consultant on such issues, will illuminate the qualities of mentoring, coaching and training in this audience-participation session. Attendees will have opportunity to ask questions, share concerns and exchange examples of what has worked for them - and what hasn't.</p>

<p>5:00 p.m. – 6:30 p.m.</p>	<p>Opening Keynote Address and General Session: Unlocking Technological Secrets and Adding a Byte to Your Future (1.5 CEU's) Nicollet A-C, First Floor</p> <p>Presenter: Rob Grimes, Accuvia Consulting, Founder of FS TEC</p> <p>PLEASE NOTE: This session is X-rated. Please bring a government issued picture ID with you.</p> <p>Technology is advancing at a rate that boggles the mind – and there is no end in site. Should we cower in fear and flummox, or tackle the unique service opportunities we have as consultants and manufacturers to favorably impact foodservice and hospitality operations? To help us predict the future by spotting trends versus fads, we can enable our clients to make the right investments in order to operate more efficiently and profitably. Rob Grimes will expand our big picture view by sharing how advanced other industries and organizations have become within the technological realm – and how we can benefit from studying their <i>modus operandis</i>.</p>
<p>6:30 p.m. – 8:30 p.m.</p>	<p>Opening Party and Education Provider Program Celebration Greenway Ballroom, Second Floor</p> <p>Do what FCSI members do best: sharing food and drink with old and new friends and colleagues. The Woodstone Trio will delight you with their reverie. For fun we will invite you and some of your best buddies to gather for caricatures by a team of professionals. Can your caricature become a part of FCSI history? And since every day brings something new to the industry, could you be ahead of the competition by having your tarot cards read? We think so! And the readers will be ready. We have a few other tricks up our sleeves, too, but we won't tell now – except that it involves appreciation!</p>
<p>8:30 p.m. – 11:30 p.m.</p>	<p>After Hours Lounge Regency Room, Second Floor</p>