"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 emerging foods and food technologies: How do we prepare ourselves to adapt to new innovations?	Dr. Don Schaffner, Rutgers University
9:00 am	NEW FOOD TECHNOLGIES	
9:05 am	Virtual/Augmented reality and artificial intelligence training for the food safety professional	Jennifer Tong, NSF
9:35 am	BREAK	
10:00 am	 Social media and the food safety professional Building a framework to aggregate social media data 	Patrick Quade, Iwaspoisoned.com
	 Using social media to help make good food safety decisions: A health department's perspective 	Amanda Kita-Yarbro, Public Health Madison, WI
	 Using social media to help make good food safety decisions: A perspective from the retail food industry 	Davis Addy, Chick-Fil-A
11:00 am	How food safety professionals use advanced technology and information, from supplier-consumer, to revolutionize food safety practices	Allison Jennings, Amazon
11:30 am	New tools for the food safety professional: rapid pathogen testing and whole genome sequencing	Haley Oliver, Purdue University
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) 3-D printed foods (room 2) Lab grown meats (room 3) Edible insects (room 4) 	 Thuy, Vu, Hammer Enterprises Dr. Tom Bell, Savour Food Safety Intern Dr. Bill Aimutis, NC Food Innovation Lab Eric Puente, Whole Foods
1:45	Move to next interactive conversation	
1:55	 Edible cannabis and botanicals (room 1) 3-D printed foods (room 2) Lab grown meats (room 3) Edible insects (room 4) 	 Thuy, Vu, Hammer Enterprises Dr. Tom Bell, Savour Food Safety Intern Dr. Bill Aimutis, NC Food Innovation Lab Eric Puente, Whole Foods
2:25	Move to next interactive conversation	
2:35	 Edible cannabis and botanicals (room 1) 3-D printed foods (room 2) Lab grown meats (room 3) Edible insects (room 4) 	 Thuy, Vu, Hammer Enterprises Dr. Tom Bell, Savour Food Safety Intern Dr. Bill Aimutis, NC Food Innovation Lab 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