



## PROGRAM AT-A-GLANCE

The World of the Latino Cuisine: Food Beverage and Trade Show  
August 22-23-24, 2017

### Tuesday, August 22

	Event	Room
8:00 a.m.-11:00	Exhibitor Registration	Rear Entrance
8:00 a.m. -5:00 p.m.	Set-Up	Exhibit Floor

### Wednesday, August 23

	Event	Room
8:00 a.m. -11:00 a.m.	Set-Up	Exhibit Floor
9:00 a.m.	Registration Opens	Foyer/Lobby
10:00 a.m.	Trade Show Opens	Exhibit Floor
10:50 a.m.-3:00 p.m.	Educational Sessions	Rooms A,B
11:00 a.m. to 4:00 p.m.	Business Exchanges (By Appointment)	Rooms C, D
12:00 noon -3:00 p.m.	Presentations and Culinary Demonstrations	Stage B Area
5:00 p.m.-9:00 p.m.	Food & Wine Festival	Main Stage Area

### Thursday, August 24

	Event	Room
7:30a.m. – 2:00 p.m.	Attendee Registration	Lobby Area
9:30 a.m. – 5:00 p.m.	Trade Show Opens	Exhibit Floor
9:50 a.m – 12:20 p.m.	Educational Sessions	Rooms A,B,
11:00 a.m. to 4:00 p.m.	Business Exchanges (By Appointment)	Rooms C, D
12:30p.m. – 4:30 p.m.	Culinary Demonstrations	Stage Area
5:00 p.m.	Trade Show Closes	Exhibit Floor



## FEATURED SESSIONS AND EVENTS

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### Wednesday, August 23

8:00 a.m. -11:00 a.m.	Set-Up	Exhibit Floor
9:00 a.m.-10:00 a.m.	Registration	Foyer/Lobby
10:00 a.m.	Trade Shows Open	Exhibit Floor
10:50 a.m.-11:00 a.m.		Room A

**Trends and Food Innovations.** A panel discussion to be moderated by Lou Cooperhouse from the Rutgers Food Innovation Center. Three (3) successful businesspersons will discuss their products, the challenges they currently face and their strategies for success.

**Lou Cooperhouse, Director, Rutgers Food Innovation Center**

10:50 a.m – 11:00 a.m.		Room B
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#### **The New Face of Food Safety Requirements in 2017 and Beyond**

In 2016, as a result of the Food Safety Modernization Act (FSMA), new types of Food Safety trainings and certificates are required for personnel working in food processing facilities. HACCP (Hazard Analysis and Critical Controls Points) has not gone-away, and is still required for certain types of foods. However, Preventive Controls for Human Food (PCHF) training is now needed for individuals who will serve as the PCQI (Preventive Controls Qualified Individual), and is required for every company making food under FDA inspection (other than Juice or Seafood). In addition, every employee working for a food processing company must have documented training on Food Safety that includes personal hygiene, adverse health conditions, and other specific training as applicable to each specific job description. Learn about these new training requirements in this extremely timely presentation.

**Presentation by members of the Faculty, Rutgers Food Innovation Center**

12:30 p.m. – 1:30 p.m.      **New USDA Rules for “Country of Origin” Labeling**      Room B

2:00 p.m.-3:30 p.m.

**Master Culinary Demonstration on the Cuban Cuisine**

Directly from Cuba, we will have one of their top chef’s discuss the genesis and roots of the Cuban cuisine, its flavors and the influence of modern techniques. He will demonstrate by preparing one of Cuba’s delicious dishes.

**Chef Eddie Fernández Monte, President Culinary Federation of Cuba**

5:00 p.m.-9:00 p.m.      Food & Wine Festival      Main Stage Area



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9:30 a.m. – 5:00 p.m.	Trade Show Opens	Exhibit Floor
9:50 a.m. – 11:00 a.m.	<b><i>Financing your Business start-up in the food and beverage industry. Non-traditional financing and working on your piece of the “empanada”</i></b>	Room A
	<b>Healthy Eating and Good Nutrition Presentation by Dr. MeriTerese Racanelli Nutritionist and Food Scientist, Goya Foods</b>	Room B
11:10 – 12:20 p.m.	<b>FDA Update: New Regulations/labeling for Imports Presentation by Dr. Dilcia Granville, Senior Public Affairs Officer, U.S. Food and Drugs Administration</b>	Room C
11:10 a.m.-12:10 p.m.	<b>Women in Retail Panel</b>	Stage Area
1:30 p.m.- 4:00 p.m.	<b>Culinary Demonstrations by “Dream Team” of Latino celebrity Chefs</b>	Stage Area
4:00 p.m.-5:00 p.m.	Rum, Sangria, Pisco and other Tastings	Rooms A/B
4:00 p.m. -5:00 p.m.	Closing Ceremonies	Stage Area