



Apple Processors Association
ANNUAL MEETING AGENDA
JUNE 17-19, 2018

SUNDAY, JUNE 17, 2018

4:00 PM—6:00 PM	REGISTRATION
6:30 PM—7:30 PM	WELCOME RECEPTION
7:30 PM—9:00 PM	DINNER

MONDAY, JUNE 18, 2018

7:00 - 8:45 AM BOARD OF DIRECTORS' BREAKFAST

9:00 - 9:15 AM ***"Welcome to the Annual Meeting"***
Charlie Haberkorn, APA Chairman

9:15 - 10:30 AM ***"Retaining Key Employees by Creating a Self-Motivating Work Environment"***
Tom Hudgin, Wilmington Quality Associates

Collaborations with industries are a core component of career technical education. Done well, partnerships between trade schools/community colleges and companies can be a winning experience for everyone, including fostering competent, future employees. Industry and business leaders get a say in developing a curriculum to make sure there's a practical focus to outfit students with the skills they'll need to get hired and the schools get seasoned professionals to help advise students, arrange internships and more.

10:30 - 10:45 AM COFFEE/JUICE BREAK

10:45 - 11:30 AM ***"Evolving Consumer Trends in Eating"***
Thomas Talbert, RD, CSSI

Thomas H. Talbert, RD is the Vice President, Culinary R&D at CSSI, a full-service culinary and marketing communications company serving both retail and food service market channels. As head of the culinary team, he leads a team of chefs and dietitians in creative culinary development for the foodservice industry. Thomas has years of experience in foodservice and healthcare, with a multidimensional background in culinary arts, product development, and dietetics. He is a graduate of Johnson & Wales University with an Associate's Degree in Culinary Arts and a Bachelor's Degree in Culinary Nutrition, and of the University of Alabama at Birmingham's dietetics programs. Thomas has worked at an assortment of fine and casual dining restaurants, and consulted with the industry's leading manufacturers and operators. Helping food manufacturers increase sales in the food service industry is Thomas' major focus at CSSI. His depth of knowledge is firmly grounded in experience as a chef and registered dietitian-presenting new culinary concepts and menu trends that have driven innovation at many of the top restaurant chains. Coupled with his expertise in product development, sales support and marketing strategy, he has helped clients achieve food service success in the U.S., South America, Asia and the Caribbean.

12:30 - 5:00 PM APA GOLF TOURNAMENT

6:30 - 7:30 PM CRUISE ON THE LAKE

7:30 - 9:30 PM DINNER

TUESDAY, JUNE 19, 2018

- 8:00 - 9:00 AM SUPPLIERS' BREAKFAST
- 9:00 - 10:00 AM ***"How Transportation Regulations Will Impact your Business" (TBD)***
- 10:00 - 10:15 AM COFFEE/JUICE BREAK
- 10:15 - 11:15 AM ***"Food Industry Update"***
Maggie Gentile, MS, RD, Food Directions LLC

Maggie Gentile joined Food Directions in 2011 as the Senior Director of Food and Nutrition. Maggie manages day to day client needs, executes client projects, participates in food industry coalitions, and monitors all activities in the food space. Until May 2011, she worked as a Senior Account Executive supporting Edelman's growing nutrition and food policy and promotion activities. Prior to this role she worked alongside Beth Johnson at the National Restaurant Association (NRA) where she maintained issue expertise for their Food and Healthy Living program at Federal, state and regulatory levels and communicated the NRA's position on emerging nutrition public policy issues to key stakeholders. Gentile is a member of the Academy of Nutrition & Dietetics and the Institute of Food Technologists. Gentile holds a BS in health and sports studies at Miami University (Ohio) and earned a MS in the Dietetic program at Loyola University Chicago. Gentile lives in the Capitol Hill neighborhood of Washington, D.C with her husband and daughter.

- 6:00 - 7:00 PM APA CHAIRMAN'S RECEPTION
- 7:00 - 10:00 PM GALA DINNER & DANCING