

NCIFT 2017 Suppliers' Night

GOLF
MAY 1

SYMPOSIUM & EXPO
MAY 2

You won't want to miss this special event if you work in:

- Research & Development
- Sensory Testing
- Process Engineering
- Nutrition
- Chemistry
- Microbiology
- Production
- Purchasing
- Quality Assurance
- Marketing & Sales
- Management

Please post this on your company bulletin board.

presenting

Modern Food Science Meets Modern Storytelling: A Keynote and Panel Discussion

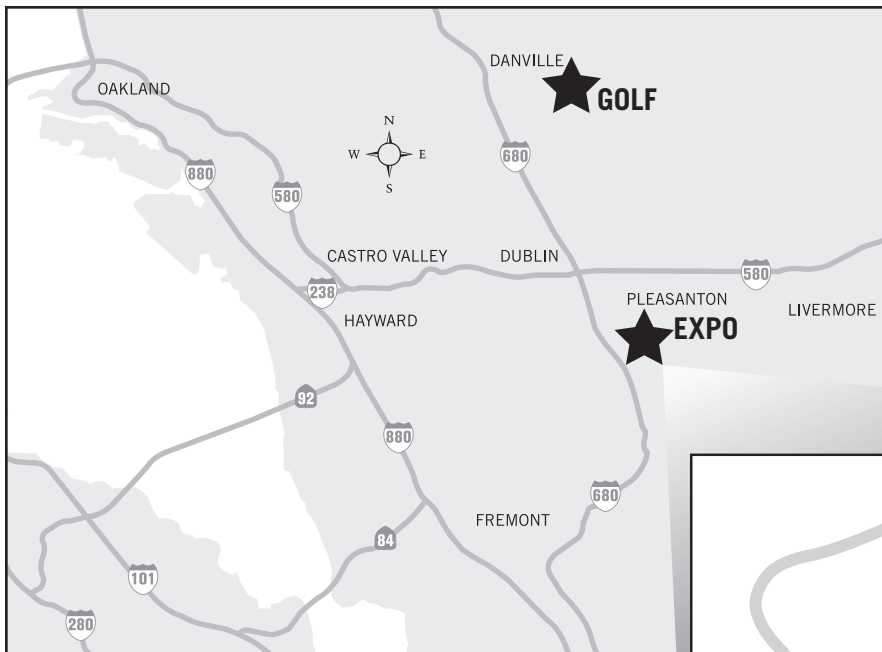
c/o Marketing Designs
850 Old County Road
Belmont, CA 94002

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FREE Admittance to Symposium and Expo!

Join us for the 27th Annual Golf Classic the day before!

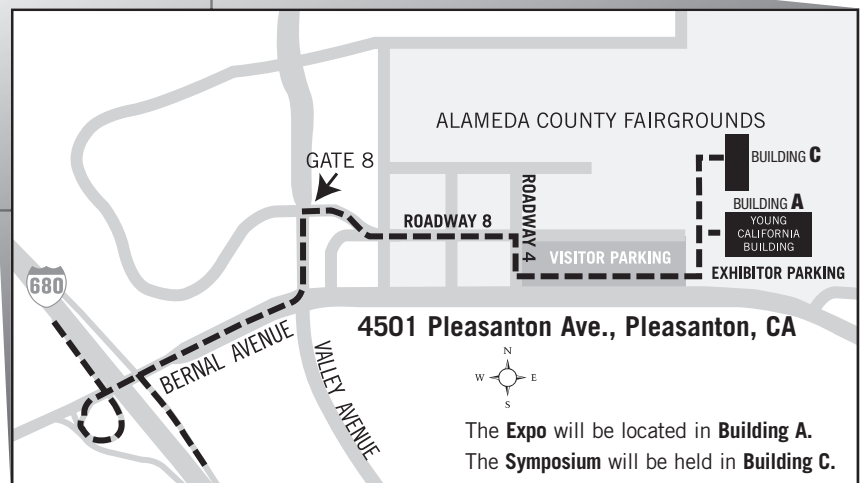
More info on other side ▶▶▶



JOIN US!

at Alameda County Fairgrounds

DIRECTIONS: Exit I-680 at Bernal Avenue and proceed east on Bernal. Turn left at Valley Avenue, then turn right into Fairgrounds Gate 8. Stay on Roadway 8 until you reach Roadway 4; turn right, then left into the paved parking lot. Exhibitors proceed all the way through the parking lot to the lot directly behind the Young California Building.



TO LEARN MORE

General Information, Symposium, Exhibitor and Golf Registration:

Marketing Designs (650) 802-0888

Imelda Vasquez at ncift@marketingdesigns.net

The **Expo** will be located in **Building A**.
The **Symposium** will be held in **Building C**.

Modern Food Science Meets Modern Storytelling: A Keynote and Panel Discussion

Date: Tuesday, May 2, 2017
Place: Alameda County Fairgrounds, Building C
Time: 1:00 – 3:00 p.m.
Cost: FREE! (Pre-register to avoid the line)

FROM FOOD SCIENCE KNOWLEDGE and application to how consumers engage with both information and brands, the complex foodscape is constantly evolving.

This session includes a keynote from Dr. Rachel Cheatham, Founder and CEO of Foodscapes, as well as a panel including Erica Kenney, Sensory Analyst, E&J Gallo Winery and Neil Renninger, co-founder of Ripple Foods.



Lauren Shimek is the Founder and CEO of Food.Tech.Design. With over 14 years of experience in food design and innovation at IDEO as well as product development expertise at General Mills, she creates breakthrough products while being grounded in manufacturability.



Dr. Rachel Cheatham earned her doctoral in nutritional biochemistry from Tufts University, where she is a Professor of Food Marketing. She is the Founder and CEO of Foodscape Group LLC, a global nutrition strategy consultancy.



Dr. Neil Renninger co-founded Ripple Foods to disrupt an industry that is one of the most significant emitters of greenhouse gases and water utilizers in the world.



Erica Kenney has a B.S. from UC Davis and an M.S. from the University of Georgia, both in Food Science. She has worked for a handful of Bay Area startups and is currently employed as a Sensory Analyst at E&J Gallo Winery.

2017 Suppliers' Night

Come visit over 200 suppliers and network with fellow food professionals.

Date: Tuesday, May 2, 2017
Place: Alameda County Fairgrounds Pleasanton, CA
Time: 3:00 – 7:00 p.m.
Supplier Sponsored Happy Hour and Mixer: 5:30 p.m.
Cost: FREE!



Golf Tournament & Dinner

Spend the day with your customer, supplier, and fellow NCIFTERS for a round of golf at Crow Canyon Country Club in Danville.

Date: Monday, May 1, 2017
Place: Crow Canyon Country Club, Danville, CA
Time: Sign-in & Lunch: 10:30 a.m. – 12:30 p.m.
Golf: 12:30 – 6:00 p.m.
Dinner, Awards & Raffle: 6:00 – 9:00 p.m.
Cost: Dinner Only – \$50; Golf and Dinner – \$175



Go to ncift.org to pre-register for the Expo and Symposium and your name badge will be waiting for you at the door. Please contact Imelda Vasquez, (650) 802-0888 or ncift@marketingdesigns.net, with questions or exhibitor information.