



TUESDAY MARCH 14, 2023

TIME	SESSION
5:00PM - 6:00PM	CHECK-IN & ATTENDEE BADGE PICK-UP Check in with the Roland & AUI team & receive your badge for the summit.
6:00PM - 6:10PM	WELCOME ADDRESS Welcome note from Keith Dougherty, CEO of Roland Foods & AUI Fine Foods
6:10PM - 7:00PM	INTRODUCTIONS & NETWORKING Join us for some light refreshments & small bites. Meet and greet with the Roland & AUI team as well as other industry leaders.

WEDNESDAY MARCH 15, 2023

TIME	SESSION
8:00AM - 9:00AM	BREAKFAST Join us for a breakfast buffet featuring Roland & AUI products
9:00AM - 9:05AM	INTRODUCTION & LOGISTICS Overview of the daily agenda & logistics
9:05AM - 10:00AM	KEYNOTE FLAVOR & INGREDIENT TREND PRESENTATION BY DATASSENTIAL Join us for a presentation and Q&A with Mike Kostyo, Trendologist at Datassential
10:00AM - 10:15AM	BREAK/ REFRESHMENTS
10:15AM - 10:45AM	INNOVATION PROCESS & PIPELINE PRESENTATION - ROLAND & AUI Learn about Roland & AUI's product development process & get a sneak peek at the upcoming product pipeline
10:45AM - 11:00AM	BREAK/ REFRESHMENTS
11:00AM - 11:45AM	INNOVATION PRODUCT TASTING: GLOBAL PEPPER ASSORTMENT EXPANSION Join us for a guided tasting of Roland products in the R&D phase with Chef Maya Lederer, Roland R&D Chef Featured Ingredients: Calabrian Chilis, Peruvian Peppers, Chinese Chilis



11:45AM - 12:00PM	WORKSHOP MODULE OVERVIEW Overview of rotational workshops for the afternoon
12:00PM - 1:00PM	LUNCH Join us for a series of global food stations featuring Roland & AUI products
1:00PM - 4:45PM	ROTATIONAL WORKSHOPS Attendees will be divided into 4 groups. Each group will rotate through 2 different workshops and explore all aspects of innovation with the Roland & AUI team. Each workshop is 105 minutes with a 15 minute break in between in the Atrium. Workshop 1: Recipe Development Challenge - Get innovative in the kitchen with this hands-on opportunity with Roland's innovation items. Work together in small teams to compete head-to-head in a timed culinary challenge using at least 2 innovation items. Workshop 2: Product Versatility - Breakout discussion group on product categories, ingredients, & flavors that offer versatility for your business segment.
4:45PM - 5:00PM	BREAK/ REFRESHMENTS
5:00PM - 6:00PM	COCKTAIL HOUR Join us for some light refreshments, small bites, and an evening of music by the San Francisco Conservatory of Music
6:00PM - 8:00PM	DINNER & ENTERTAINMENT Join us for a seated family-style dinner featuring Roland & AUI products

THURSDAY MARCH 16, 2023

TIME	SESSION
8:00AM - 9:00AM	BREAKFAST Join us for a breakfast buffet featuring Roland & AUI products
9:00AM - 9:10AM	TREND PRESENTATION: EMERGING FLAVOR TRENDS IN FOODSERVICE Presentation on general trends and techniques by Chef Francisco Migoya, head chef at Modernist Cuisine and coauthor of Modernist Bread and the forthcoming Modernist Pizza
9:10AM - 10:30AM	KITCHEN DEMO: FLAVOR TRENDS, INSPIRATION, AND TECHNIQUES IN APPLICATION



INNOVATION SUMMIT

20 23



	<p>Chef Amanda Haba, Corporate Pastry Chef at AUI and Chef Migoya will showcase several ways of incorporating flavor trends into application.</p> <p>Featured Themes: Plant-Based Solutions, Floral & Botanical Inspiration, Street Food Concepts</p>
10:30AM - 10:45AM	BREAK/ REFRESHMENTS
10:45AM - 11:15AM	INNOVATION PRODUCT TASTING: SINGLE ORIGIN CHOCOLATES <p>Join us for a guided tasting of globally sourced couvertures.</p> <p>Featured Products: Premium Single Origin 39% & 70% Peruvian couvertures, and a 45% Bolivian couverture, made with rare, wild cacao beans. Finish off the tasting of each couverture with a chocolate cremeux</p>
11:15AM - 12:00PM	WORKSHOP: INNOVATION TOOLS AND ELEMENTS <p>Join us for this hands-on experience as you break up into groups and explore innovative techniques to ideate a complete dessert solution</p>
12:00PM - 12:15PM	CLOSING REMARKS <p>Final thoughts from the Roland & AUI team</p>
12:15PM - 1:00PM	FAREWELL LUNCH <p>Join us for a buffet-style lunch featuring Roland & AUI ingredients</p>