

## The Food Retail Show

Times	Name	Topic
10.00 - 10.15	Martin Wood, Head of Strategic Insight-Retail, IRI UK	Understanding the UK Convenience Channel
10.15 - 10.30	John Maltman, CEO, E-Fundamentals	Defining capabilities to win in eCommerce
10.30 - 10.45	Stephen Minall, Director, Moving Food Ltd, UK	eCommerce advantages for manufacturers
10.45 - 11.00	Noreen Kinsey, Head of Retail & Leisure Research, Future Thinking, UK	Shopper Segmentations and the Path to Purchase is dead. But let's not throw the baby out with the bath water
11.00 - 11.15	Dr. Lisa Qixun Siebers, Associate Professor in International Business, Nottingham Business School, UK	Grocery e-tailing & retailing in China
11.15 - 11.40	<b>Coffee Break &amp; Networking</b>	
11.40 - 11.55	James Rowell, Lecturer Operations and Supply Chain Management, University of Buckingham	Finding the Right Model? Impact of changing shopping habits on the Supply Chain
11.55 - 12.10	Val Kirillovs, New Business Director, Him	De-risking NPD in the convenience channel

## Food Service &amp; Hospitality Expo

12.10 - 12.25	David Read, Chairman, Prestige Purchasing	Think you can't control Food Inflation? Think Again!
12.25 - 12.40	Mark James, Senior Partner, Stopblox	Are "Fat Digesters" value for money?
12.40 - 12.55	Cyril Lavenant, Executive Director, Foodservice UK	How To Survive Disruption in Foodservice
12.55 - 1.10	Jonathan Butler, Founder, OutSauced Consultancy / Author - Business Recipes for Success	How to FEED your hospitality business, improve customer satisfaction, employee loyalty and profits
1.00 - 2.00	<b>Lunch Break &amp; Networking</b>	
2.00 - 2.15	Liz Harding, Green Kitchen Standard Development Manager, Soil Association Certification	Green Kitchen Standard
2.15 - 2.30	Christopher Faulkner, Director, The Food Service Expert	The Foodservice Opportunity and how to grasp it
2.30 - 2.45	Tracey Jefferies, Managing Director, Feel Good Family	Improving customer's eating habits whilst still generating a healthy profit
2.45 - 3.15	<b>Coffee Break &amp; Networking</b>	

## Free From, Organic &amp; Artisan

3.15 - 3.30	David Greenwood-Haigh, Owner and Founder, Coeur de Xocolat Ltd	Great taste and a clear conscience: the essential ingredient
3.30 - 3.45	Carole Bingley, Technical Specialist – Product and Ingredient Innovation, RSSL	Sugar Reformulation: Challenges and Opportunities
3.45 - 4.00	Eddie Stableford, Innovation Director, Wonderstruck Brand Innovators	New Food' vs 'Old Food' - the demand for increasing quality, cleaner ingredients and better nutrition
4.00 - 4.15	Karen Woodford, Managing Director, The Safer Eating Company Ltd	Easy ways to tap into the flourishing free-from market
4.15 - 4.30	Rend Platings, CEO & Founder, Sugarwise	Sweeteners for clean label reformulation
4.30 - 4.45	Jenny Plumb, Food Scientist, NIS Nutrifics	Food Nutrition Labels: Who cares?



All presentations/timetables are subject to change. Please check with onsite event timetable on the day.