

2019 ADPA ANNUAL CONVENTION

SCHEDULE OF EVENTS

Thursday, April 4

2 p.m. - 4 p.m.	ADPA Board Meeting
4 p.m. - 6 p.m.	Registration Open
4 p.m. - 11 p.m.	Dairy Bar Open
5:30 p.m. - 7 p.m.	Welcome Reception
9: p.m. – midnight	Hospitality Suite Open

Dinner on your own for all attendees

Friday, April 5

7:30 a.m. – noon	Registration Open
7:30 a.m. – noon	Dairy Bar Open
7:30 a.m. – 8 a.m.	Breakfast
8 a.m. - 9:30 a.m.	Paul Miller, keynote: Join us for a world-class comedy juggling demonstration intermixed with step-by-step instructions for skill development. Short bursts of time are provided to allow audience members to stand up and practice at their seat. The kinesthetic experience of tossing and catching paired with side-by-side partner practice provides a powerful framework for internalizing the valuable lessons.
9:30 a.m. - 9:45 a.m.	Milk Break
9:45 a.m. - 10:45 a.m.	Nick Pacitti: Issues in Refrigerated Trucking and the Dairy Industry. Interested in Regulations, Elog, DOT, Fuel Savings, Auto Transmissions, Driver Retention, Equipment failure, Hot Loads, Shipping lanes and LTL? Then don't miss this session where Nick will discuss these issues and more in refrigerated trucking and how it impacts the dairy industry.
10:45 a.m. - 11 a.m.	Milk Break
11 a.m. – 11:30 a.m.	ADPA Annual Business Meeting
4:00 p.m. – 11 p.m.	Dairy Bar Open
6:30 p.m. -7:30 p.m.	Cocktail Reception
9 p.m. – midnight	Hospitality Suite Open

Dinner on your own for all attendees

Saturday, April 6

7:30 a.m. - 10:30 a.m.	Registration Open
7:30 a.m. – 11 a.m.	Dairy Bar Open
7:30 a.m. - 8 a.m.	Breakfast
8 a.m. -9 a.m.	Lynette Johnson: Grasping the Impact of FSMA: Has anything really changed? Since the alignment of the Grade A Pasteurized Milk Ordinance (PMO) with the Food Safety Modernization Act (FSMA), a day in the life of a dairy processor now includes understanding the Preventive Controls for Human Food rule. The goal of this presentation is to clarify the additions to the PMO found in Appendix T and how these requirements impact individual dairy processors. A deeper look into the requirements, including a written hazard analysis, implementation of appropriate preventive controls, and verification programs will be discussed.
9 a.m. - 9:15 a.m.	Milk Break
9:15 a.m. - 10:30 a.m.	MaryAnne Drake: Fluid Milk Flavors: from Grass to School Lunch. MaryAnne is the William Neal Reynolds Distinguished Professor of Food Science in the Department of Food, Bioprocessing and Nutrition Sciences at NC State University. During her presentation, she will draw on her research about how dairy processing steps influence flavor and consumer perception of foods.

11:30 a.m.	Golfers Leave for Course
Noon – 5 p.m.	* Optional Golf Tournament: Club at Savannah Harbor
12:30 p.m. – 3:30 p.m.	* Optional Event: Do-it-Yourself Project + Wine! Join us at AR Workshop® Savannah, a boutique DIY studio that offers hands-on classes for creating custom home decor from raw materials. Select from 3 projects: https://www.arworkshop.com/savannah/events/lindas-private-table/ Password = LI0406
4 p.m. - 11 p.m.	Dairy Bar Open
6:30 p.m. - 7:30 p.m.	President’s Reception
7:30 p.m. – 9:30 p.m.	Dinner Banquet and 25-ers Honored
9:30 p.m. – until	After Dinner Entertainment
10 p.m. – midnight	Hospitality Suite Open

* Optional Events—see registration form for individual fees