



National Restaurant Conference – Monday 24 June 2019

Time	Topic	Speaker
9am	Welcome	Ken Burgin, MC
9:05am	State of the Industry address	Juliana Payne
9:25am	Making big data work for small business	Panel organised by R&CA Moderator: Juliana Payne
9:45am	Kitchen automation and technology trends	Cathy Goodwin - Kitchen consultant/fitouts Eleena Tan – HWKR & Brand-Smart Kim Wisneski, Rational
10:30am	Morning tea	
10.50am	Reinventing an icon: The Espy	Andy Mullins- Sand Hill Group
11.10am	Life after fine dining	Matt Wilkinson, Pope Joan Steven Rogers, The Pie Shop
11.30am	Restaurants in the 20s - what it will take to succeed in the next decade	Chris Lucas, Lucas Group
12:30pm	Lunch and visit to Foodservice Australia, Neil Abraham guest speaker at lunch	
2pm	Beyond food: The science of creating an amazing customer experience	Bri Williams, People Patterns
2.30pm	Industry trends	Jerry Mai, Annam & Pho Nom Peter Wright, Global Hospitality Group Tim Domelow, OpenTable Moderator: Melissa Peppers, Bonbo
3pm	Restaurant profitability	Howard Tinker, Restaurant Profits
3.30pm	Clean eating and sustainability	Jo Barrett, Oakridge Estate

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