



## 2019 NATIONAL RESTAURANT CONFERENCE PROGRAM

Time	Topic	Speaker
09:00	Welcome	
09:05	State of the Industry address	Wes Lambert, CEO - Restaurant & Catering Association
09:25	Making big data work for small business	1. Jill Henderson - The Winey Cow, Mi Mexiko 2. Bill Petreski - Strategy 61 3. Nate Gunn, Technical Director - Loft Digital Moderator: Wes Lambert
09:45	Kitchen automation and technology trends	1. Cathy Goodwin - Kitchen consultant/fitouts 2. Eleena Tan – HWKR & Brand-Smart 3. Kim Wisneski - Rational Moderator: Ken Burgin
10:30	<b>Morning tea</b>	
10.50	Life after fine dining	Matt Wilkinson - Pope Joan Steven Rogers - The Pie Shop Moderator: Ken Burgin
11.20	Restaurants in the 20s - what it will take to succeed in the next decade	Chris Lucas - The Lucas Group Moderator: Ken Burgin
12:30	<b>Lunch and visit to Foodservice Australia Neil Abraham guest speaker at lunch</b>	
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 Pepers - Bonbo
3pm	Restaurant profitability	Howard Tinker - Restaurant Profits
3.30pm	Sustainability	Jo Barrett - Oakridge Estate Kaitlin Reid - Reground Moderator: Sharlee Gibb - Fully Booked Women
3.55pm	Conference concludes	Ken Burgin

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