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February 10–12, 2011

Orange County Convention Center

Orlando, Florida, USA

## Justify Your Attendance at The NAFEM Show

The North American Association of Food Equipment Manufacturers (NAFEM) hosts a biennial trade show, The NAFEM Show, February 10-12, 2011, Orange County Convention Center, Orlando, Florida, USA. It is one of the largest foodservice equipment and supplies trade shows in the world, attracting more than 20,000 foodservice professionals.

For your time and a minimal registration fee, The NAFEM Show offers you the products, education and networking you need to ensure a solid return on your investment:

### **Foodservice equipment and supplies manufacturers offering products to meet your purchasing needs:**

- 500+ foodservice equipment and supplies manufacturers in one location.
- Products for food preparation, cooking, storage and table service.
- More than 750 different product categories for small, medium and large equipment.

### **WHAT'S HOT! WHAT'S COOL!® new product gallery:**

- Showcases innovative products in a show-floor gallery.
- Addresses industry issues – labor savings, sanitation, green, food safety, life cycle costs and more.
- Each product displayed demonstrates at least two of the following value propositions to the foodservice operator:
  - aesthetic impact;
  - cost reduction;
  - new foodservice application; and
  - additional benefits.

### **Topical, relevant, free education sessions:**

- Focuses on issues important for your business, presented by keynotes and breakout panels, including remarks on:
  - **Innovative thinking** from Peter Sheahan, Speaker, Entrepreneur and Author of *Flip: How to Turn Everything You Know on Its Head – and Succeed Beyond Your Wildest Imaginings*;
  - **Corporate responsibility** from Tim Sanders, Author of *Saving The World At Work*, Speaker and CEO, Deeper Media, Inc.; and
  - **Future trends** from Brad Barnes, Certified Master Chef (CMC), The Culinary Institute of America (CIA) and NAFEM Professor of Culinary Arts.

### **Premier networking opportunities for building valuable, professional relationships:**

- The Global Networking Event, Wednesday, February 9, where attendees and exhibitors can meet informally, and exchange ideas prior to the show's opening.
- The All-Industry Celebration, Friday, February 11, celebrates the foodservice industry with a reception, dinner, awards ceremony and live musical entertainment by GRAMMY® award-winners Huey Lewis and the News.

**Certified Foodservice Professional (CFSP) Overview, Course and Exam:**

- NAFEM's Equipment and Supplies Overview is a full-day seminar based on NAFEM's study guide, *An Introduction to the Foodservice Industry*.
- Reviews topics covered in the CFSP exam (for both seasoned and new equipment and supplies professionals).
- Seminar earns two points toward certification status.
- Pre-registration is required for the E&S Overview and CFSP Exam.
- Overview is Wednesday, February 9, 8:00 a.m. – 5:00 p.m.
- CFSP Exam is Thursday, February 10 and Friday, February 11 from 8:00 – 10:30 a.m.

**ServSafe® Food Safety Training at The NAFEM Show:**

- Complete ServSafe® training and certification exam for foodservice managers, owners, operators, food and beverage directors, chefs, line cooks, kitchen managers, dietary managers, dieticians and others in need of training.
- Certification is valid for five years and is applicable nationwide.
- Registration is \$200 and includes course materials, instruction, certification exam, continental breakfast and lunch both days.

Show badges are \$30 through January 8, 2011 (\$60 after January 8). For more information and to register, visit [www.thenafemshow.org](http://www.thenafemshow.org).

**Contact The NAFEM Show**

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