

Classes and Presentations (Located in Classroom)

Thursday, May 5, 2016			
Time	Vendor	Topic	Attendees
1:30 PM	Ghirardelli	Importance of Branding / Marketing Your Menu Offerings	
2:05 PM	David Rio	What is Chai? (and why do you need to have it on your café menu?)	
2:40 PM	Kerry	The Art Of Customer Service (10 Years A Barista)	
3:15 PM			
3:50 PM			
4:25 PM			

Friday, May 6, 2016			
Time	Vendor	Topic	Attendees
9:30 AM			
10:05 AM	Torani	Make More With What's In Store	
10:40 AM			
11:15 AM			
11:50 AM	Kerry	The Art Of Customer Service (10 Years A Barista)	

Demonstrations (Located in Lounge/Demo Area)

Thursday, May 5, 2016			
Time	Vendor	Topic	Attendees
1:30 PM	iSi (Michelle Luzzi)	TBD	
1:55 PM	Brewista (VENDOR)	Smart Scale -- Espresso and Brewing Models	
2:20 PM	Urnex (Allison Raber)	TBD	
2:45 PM	Dr. Smoothie (Paul)	Veggielicious	
3:10 PM	Kerry	10 Coffee Recipes Inspired by Classic Cocktails	
3:35 PM	Dart/Solo	Using Cups for GNG	
4:00 PM	David Rio	Drink Recipes (need whole milk, almond milk, ice and espresso machine)	
4:25 PM	Monin	Hand-Crafted Soda Preparation Flavoring with Syrups vs. Purées	

Friday, May 6, 2016			
Time	Vendor	Topic	Attendees
9:30 AM	Mighty Leaf (Emily)	Mighty Matcha Recipes	
9:55 AM	iSi (Michelle Luzzi)	Soda Siphon	
10:20 AM	Kerry	10 Coffee Recipes Inspired by Classic Cocktails	
10:45 AM	Torani	"Next Generation" Mixology	
11:10 AM	Two Leaves (Bess)	House Brewed Chai	
11:35 AM	Two Leaves (Bess)	Iced Tea brewing the 1 oz filter bags- profitability	