

2017 Meeting and Conference Schedule



NAMI NORTH AMERICAN
MEAT INSTITUTE

FOUNDATION FOR
MEAT & POULTRY
RESEARCH EDUCATION

For a complete calendar of industry events, business meetings and registration and exhibit information please visit www.meatinstitute.org

2017 Meeting and Conference Schedule

For detailed information for each conference visit www.meatinstitute.org

JANUARY

Executive Board Meeting

The Ritz Carlton Grande Lakes, Orlando, Florida

January 11-12, 2017

This bi-annual meeting will serve as the strategic planning meeting for the Meat Institute. This event is for NAMI executive board members only. Sponsorships are available, contact Jim Goldberg at jgoldberg@meatinstitute.org for more information.

Environmental Conference for the Meat and Poultry Industry

Georgia World Congress Center, Atlanta, Georgia

January 30 - 31, 2017

The meat and poultry industry faces unique challenges regarding environmental issues. Even as the industry adapts new technologies and provides continuous improvement, environmental issues garner increased attention from government and consumers alike. Learn from industry leaders about key issues through the sharing of best practices, and gain practical information to help improve your environmental programs and compliance. We honor the winners of the annual Environmental Recognition Awards at the 2017 NAMI Awards Ceremony and Luncheon on Tuesday and attendees can visit the IPPE exhibit floor and see equipment, supplies and services focused on waste treatment, sustainability and other pertinent areas. Sponsorships are available, contact Jim Goldberg at jgoldberg@meatinstitute.org for more information.

Worker Safety Conference for the Meat & Poultry Industry

Georgia World Congress Center, Atlanta, Georgia

January 30 - 31, 2017

With nearly half a million people working in the meat and poultry industry, worker safety is imperative to the success of our businesses. This conference will address the top safety challenges experienced on a daily basis and will provide advice and guidance from industry leaders on how to maintain and develop the necessary programs required for continuous improvement in worker safety. In addition, the conference will address regulatory and legal issues that safety professionals need to know and understand. For the first time, the Meat Institute's annual Worker Safety Conference will be co-located with IPPE, allowing attendees even greater opportunities with access to a broad range of exhibitors and free education. Sponsorships are available, contact Jim Goldberg at jgoldberg@meatinstitute.org for more information.

International Production and Processing Expo
Georgia World Congress Center, Atlanta, Georgia
January 31 – February 2, 2017

Sponsored by the Meat Institute, US Poultry and Egg Association and the American Feed Industry Association, this is the largest annual exhibition for our industry. Comprehensive education programs cover topics like meat product identification, challenges of family business, worker safety, *Listeria* prevention, labeling issues and approvals, processed meat production, meat quality, meat myth crushers, food safety initiatives, operational excellence and whole genome sequencing. Over 30,000 industry professional from all facets of processing come to Atlanta to see more than 1,200 exhibitions. Special events include a networking reception at the Georgia Aquarium, the NAMI Annual Awards Luncheon and the Meat Industry Hall of Fame Induction Ceremony and Dinner. **Registration is free for packer and processor members of NAMI before January 1, 2017.** Visit www.ippexpo.org for a complete agenda, registration and housing information. Sponsorships and exhibits are available, contact Eric Zito at ezito@meatinstitute.org for more information.

FEBRUARY

Meat Pavilion at the NGA Show
The Mirage, Las Vegas, Nevada
February 12- February 15, 2017

NAMI is partnering with The National Grocers Association (NGA) to host a Meat Pavilion at the NGA show to provide you with an opportunity to showcase your animal protein products to hundreds of independent retail and wholesale grocers. NAMI offers a special discount only available to NAMI members. NGA is the national trade association representing the retail and wholesale grocers that comprise the independent sector of the food distribution industry. Visit www.nationalgrocers.org for a complete schedule of events or contact Sabrina Moore at smoore@meatinstitute.org for more information on exhibiting.

Annual Meat Conference
Hilton Anatole Dallas, Texas
February 19 – 21, 2017

This annual event is a cooperative effort between the Meat Institute and Food Marketing Institute to connect meat processors to their retail partners. The Annual Meat Conference offers comprehensive education sessions, sponsored by the Foundation for Meat & Poultry Research & Education and FMI that include a variety of ways to explore the latest developments in meat retailing. This event provides an afternoon exhibit opportunity to showcase the latest meat and poultry products and technologies to representatives from national retail chains. Visit www.meatconference.com for a complete agenda, registration and housing information, or contact Eric Zito at ezito@meatinstitute.org for more information on sponsorships and exhibiting.

APRIL

Meat Industry Summit

Rancho Bernardo Inn, San Diego, CA

April 4–6, 2017

This summit is a great networking and educational opportunity for the entire industry. Education topics will be broad and cover multiple interest areas including labor and employment, food safety, government regulations, workforce issues, economics, and general business topics. In an effort to reduce travel expenses for NAMI members - and increase participation at one larger event, this summit is a consolidation of the Management Conference and Outlook Conference (held in DC). This packed schedule will include committee meetings, NAMI Board of Directors meeting, a Supplier Showcase and Sausagefest, a PAC reception, Issues, Answers and Actions Breakfast as well as the John Duyn Golf Tournament. Sponsorships and exhibits are available, contact Jim Goldberg at jgoldberg@meatinstitute.org for more information.

Advanced *Listeria monocytogenes* Intervention & Control Workshop

Hilton Kansas City Airport

April 19-20, 2017

This workshop is designed to help you examine the issues surrounding testing for *Listeria monocytogenes* and to provide experience in developing appropriate standards and procedures for processing RTE products. Due to the small group format and interactive offsite education, we limit registration. This event is repeated in the fall to accommodate as many registrants as possible each year. Sponsorships and exhibits are available, contact Jim Goldberg at jgoldberg@meatinstitute.org for more information.

JULY

Summer Executive Board Meeting

Montage Deer Valley, Park City, Utah

July 13 – 14, 2017

This bi-annual meeting will serve as the strategic planning meeting for the NAMI. This event is for NAMI executive board members only. Sponsorships are available, contact Jim Goldberg at jgoldberg@meatinstitute.org for more information.

Annual Hot Dog Lunch

Rayburn House Office Building, Washington, DC

July 19, 2017

To celebrate National Hot Dog Day, NAMI hosts this very popular annual event on Capitol Hill. This is a great opportunity for hot dog and sausage providers to feature their hot dog and sausage products to media from all over the world, members of congress and over 1,000 hill staffers and industry officials. Outside of NAMI membership, event attendance is by invitation only. Exhibits are available, contact Jim Goldberg at jgoldberg@meatinstitute.org for more information

AUGUST

Center of the Plate Training®

Texas A & M University, College Station, Texas

TBD

Foundation for Meat & Poultry Research & Education Center of the Plate Training® (COP) sessions bring together some of the top experts and species organizations to teach food industry people the best and most profitable use of each beef, pork, lamb, veal and poultry cut. This three day course is designed to teach the fundamentals of meat specifications by giving a first-hand look at how carcasses are converted to cuts commonly used in retail and foodservice. Sponsorships are available, contact Jim Goldberg at jgoldberg@meatinstitute.org for more information.

SEPTEMBER

Beef Safety Conference

Hilton Rosemont, Illinois

September 6-7, 2017

This event provides valuable insights for beef processors, outstanding networking opportunities, and access to the best information to help your business improve its food safety programs. This program is intended for management and other employees with responsibilities in food safety, technical services, HACCP, microbiology, and regulatory affairs. The conference brings together top experts from industry, government, and academia to address the most critical issues that beef processors face today. Sponsorships and exhibits are available, contact Jim Goldberg at jgoldberg@meatinstitute.org for more information.

NAMI Fall Board of Directors Meeting

J W Marriott, Washington, District of Columbia

September 28-29, 2017

Focused on association business, this bi-annual meeting will be held in partnership with the board of directors from Canadian Meat Council and ComeCarne of Mexico. The agenda will include updates from USDA and Capitol Hill Leadership. Sponsorships are available, contact Jim Goldberg at jgoldberg@meatinstitute.org for more information.

OCTOBER

Animal Care & Handling Conference

Westin Crown Plaza, Kansas City, Missouri

October 19-20, 2017

This workshop is designed to help you improve productivity, efficiency and product quality while learning the latest humane handling and stunning practices. This program is intended for key plant personnel, such as managers, production and pen supervisors, training managers, quality assurance and safety staff and others involved in training personnel in animal driving, handling and stunning. Sponsorships and exhibits are available, contact Jim Goldberg at jgoldberg@meatinstitute.org for more information.

Advanced *Listeria monocytogenes* Intervention & Control Workshop

Hilton Kansas City Airport, Missouri

October 24-25, 2017

This workshop is designed to help you examine the issues surrounding testing for *Listeria monocytogenes* and to provide experience in developing appropriate standards and procedures for processing RTE products. Due to the small group interactive activities and tour, registration is limited. Sponsorships and exhibits are available, contact Jim Goldberg at jgoldberg@meatinstitute.org for more information. (Repeat of April Conference.)