

Refrigerated Foods Association



42ND ANNUAL CONFERENCE AND EXHIBITION

OUR SANCTUARY TO LEARN, GROW & THRIVE



KIAWAH ISLAND, SC | FEB 26 - MARCH 1, 2023 | THE SANCTUARY



Photos from: The Sanctuary at Kiawah Island



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42nd Annual Conference & Exhibition

Our Sanctuary to Learn, Grow & Thrive

In today's ever-changing marketplace, staying ahead of current market trends, food safety regulations and technical issues is more important than ever. Join us at the Refrigerated Foods Association's 42nd Annual Conference & Exhibition as we work toward "Advancing & Safeguarding the Refrigerated Foods Industry."

The RFA's 2023 Conference features a dynamic cast of speakers. A few session highlights include Keynote speaker Aaron Davis, author and speaker, who will use his personal experiences to discuss performing like a champion.



Photo: The Sanctuary Resort

Brian Antkowiak, Layout Development Manager at Intralox North America, will discuss In-Plant Automation & Efficiencies; our Technical Director, Doug Marshall will get us up-to-date on everything we need to know regarding food safety and regulatory issues; and Lynn Gravley, President and CEO of NT Logistics, will deliver a great presentation on the future of transportation by telling attendees what they can next expect and how to mitigate increases. We will also learn about sustainability in the food industry; and we will enjoy a great panel discussion during the Cheese 101 presentation.

Another highlight of the 2023 Conference is the Exhibit Hall, with key suppliers showcasing the latest offerings in ingredients, equipment, packaging and services for the refrigerated foods industry. The Conference will, once again, include the popular One-on-One CEO Sessions, which allow key decision makers of RFA Manufacturer and Associate members to meet face-to-face and discuss potential business opportunities. Ample social events will be featured at this year's Conference as well, including the annual golf tournament and closing dinner with entertainment and our live auction.

The Sanctuary at Kiawah Island will serve as our host hotel throughout the event. At the Sanctuary, guests can indulge in fun activities and relaxing amenities, from strolling or biking along the beach to relaxing in one of the shimmering indoor or outdoor pools. Other activities include kayaking, birding, walking trails, and more. You will want to take advantage of everything that this year's conference has to offer. We look forward to seeing you February 26 - March 1, 2023, in Kiawah Island, South Carolina!

A Special Thanks to the 2023 Conference Committee

CONFERENCE COMMITTEE CHAIR:

Mark Rosenfield, Reser's Fine Foods

EXHIBITS & CEO SESSIONS:

Lili Lawry, PSSI

Jennifer Allen, Atlantic Coast Marketing

Jeff Rhodes, Ventura Foods

Marc Lencioni, Deli Star Corporation

Jeff Woods, Coldbox Builders

Bob Clark, Country Maid

GENERAL & KEYNOTE SPEAKERS:

William Bigelow, Blount Fine Foods

Tom Davis, Lakeview Farms

Josh Knott, Knott's Foods

Mark Rosenfield, Reser's Fine Foods

Mark Brown, Fresh Creative Foods

Megan Levin, RFA

GOLF TOURNAMENT/NETWORKING:

Chris Staudt, Chairmans Foods

Lauren Edmonds, St. Clair Foods

John Pettit, IPL

Danielle Smith, Stratas Foods

TECHNICAL SPEAKERS:

Bill Schwartz, Schwartz Consulting

Janet Rowat Kraiss, The Suter Co.

Chris Biba, Garden Fresh Foods

Timm Miller, PSSI

Chris Gelinas, Hans Kissle

PUBLICITY COMMITTEE:

Wendie DiMatteo Holsinger, ASK Foods

John Bowles, Atlantic Coast Marketing

Robin Leatherwood, Blount Fine Foods

Kristy King, Franklin Foods

Katie Hale, RFA

Conference Schedule

SUNDAY, FEBRUARY 26

12:00 - 7:00 p.m.	Registration
2:00 - 4:30 p.m.	Board of Directors Meeting
5:00 - 5:30 p.m.	New Member / First Time Orientation
5:30 - 6:00 p.m.	New Member/Press/Speaker Reception
6:00 - 7:00 p.m.	Opening Welcome Reception
7:00 p.m.	Dinner On Own

MONDAY, FEBRUARY 27

7:00 a.m. - 7:00 p.m.	Registration
7:00 a.m. - 3:00 p.m.	Exhibitor Set-Up
8:00 - 8:45 a.m.	Welcome Breakfast
8:45 - 9:15 a.m.	Business Meeting, Sizzle Tape
9:15 - 10:15 a.m.	Keynote Address: Aaron Davis
11:00 a.m.	Spouse Event
10:15 - 10:30 a.m.	Break
10:30 - 11:45 a.m.	Technical Update: Doug Marshall
12:00 - 1:00 p.m.	Networking Lunch
1:15 - 2:15 p.m.	Presentation: Jorge Hernandez
2:15 - 3:15 p.m.	Presentation: Adam Brock & Dr. Ranjeeta Wadhwani
3:30 - 6:30 p.m.	Exhibit Hall and Reception
6:30 - 7:30 p.m.	Exhibit Tear Down
6:30 p.m.	Dinner on own

TUESDAY, FEBRUARY 28

7:30 a.m. - 12:00 p.m.	Registration
8:00 - 9:00 a.m.	Associates' Meeting, Election, CEO Session Sign-up & Breakfast
8:30 - 9:15 a.m.	Manufacturers' Breakfast
9:30 - 11:40 a.m.	One-on-One CEO Sessions
11:50 a.m.	Golfers Depart for Tournament
12:00 - 2:00 p.m.	Martin Mitchell Food Safety Luncheon
12:30 p.m.	Golf Shotgun Start
2:00 - 3:30 p.m.	Service Project at Hotel: Our Lady of Mercy Community Outreach
6:30 - 10:00 p.m.	Closing Dinner, Awards and Live Auction at the Hotel

WEDNESDAY, MARCH 1

7:45 - 8:15 a.m.	Board Meeting
8:15 - 8:45 a.m.	Breakfast
9:00 - 10:00 a.m.	Presentation: Lynn Gravley
10:00 - 10:15 a.m.	Break
10:15 - 11:15 a.m.	Presentation: Brian Antkowlak

Keynote Address

ATTITUDE OF A CHAMPION

Aaron Davis

Author, Speaker, & Champion Football Player

Author and Speaker Aaron Davis has shared with over a million people about performing like a champion from personal experience. He is a leading authority & expert on the importance of having a Positive Attitude.

From the age of 8, he was helping his dad work in the evenings as a janitor. Through this experience, Aaron learned the importance of having a Champion Attitude no matter what your role or title is. Through mopping floors, cleaning bathrooms, emptying hundreds of trashcans nightly, Aaron learned that it's not WHAT you do; instead, it's HOW you do it.



As a member of the 1994 National Championship Nebraska Football team and working with numerous corporations & organizations, he understands firsthand what it takes to perform like a champion & experience incredible results both personally & professionally by maintaining a positive attitude.

Aaron is not just a speaker "telling" other companies and individuals how to succeed. He's a successful business owner, consultant, and peak performance coach; as well as had roles in start-ups and corporate America.

He's received numerous awards and accolades, and he's a proud University of Nebraska alumnus earning his degree in Psychology. He's shared the stage with some of today's top luminaries in various fields. He has spoken for some of the top companies and universities and numerous associations, including Farm Bureau, Walmart, ConAgra, USC, Penn State, Texas A&M, and many more.

Aaron and his wife, Brooke, reside in Nebraska, and they have two sons and a daughter.

Featured Presentations

TECHNICAL AND REGULATORY UPDATE

Doug Marshall

Technical Director, Refrigerated Foods Association

This ever-popular presentation provides up-to-the-minute information the CEO, Production Managers, quality personnel as well as suppliers to the industry need to run their refrigerated foods businesses. This critical session will provide you with timely information on Technical and Regulatory issues impacting your business.

This year's session will be more essential than ever and will provide vital information that will impact your bottom line. Lead by RFA Technical Director Doug Marshall, this presentation will address everything you need know to keep your company up to speed with the current technical and regulatory changes in the industry.

Doug stepped into the role of Technical Director for the RFA in September 2022. Doug is also the Chief Scientific Officer with Eurofins Microbiology Laboratories. Formerly he was Associate Dean and Professor of Public Health, College of Natural and Health Sciences, University of Northern Colorado and a Contributing Editor of the scientific journal Food Microbiology.

Doug has been a member of the Refrigerated Foods Association since January 2018. During this time, he has been very involved in the Technical Group. Doug presented the Technical & Regulatory Update at our last Conference.



MARTIN MITCHELL FOOD SAFETY LUNCHEON

All attendees who are involved in food safety and regulatory compliance are welcome to attend this lunch and meeting, which will be moderated by RFA's Technical Director, Doug Marshall. Along with Doug, our Technical Committee Co-Chairs Bill Schwartz and Janet Rowat Kraiss will address timely topics and areas of concern in the technical realm. This session provides a great opportunity to brainstorm with others on challenges and solutions for the industry. Grow your network and learn, share and grow with us. The forum is meant to be an interactive event, so please bring your questions and topic discussions! We are looking forward to a lively, valuable meeting for all.

Featured Presentations

THE IMPACT OF CONVEYANCE WHEN OPTIMIZING PACKAGING LINE EFFICIENCY

Brian Antkowiak

Layout Development Manager at Intralox NA

Whether expanding production capacity by installing new packaging lines, upgrading existing lines, or introducing new product formats, often the conveyance transporting product through each operation of the packaging and distribution process is overlooked. Without proper consideration in the project design phase, conveyance can end up being the primary cause of downtime, machine inhibited time, and waste, causing end users to fall short of their production volume and efficiency goals. This session will identify the key aspects of conveyance system design to manage product flow between operations, how conveyance can be used in lieu of traditional automation to improve labor efficiency and reduce labor count, and the tools and services available to verify the conveyance is optimized from the initial design phase through the long term sustainment of the installed system.



Brian Antkowiak is a Layout Development Manager on the Intralox Packer to Palletizer team in North America. With nearly 15 years of experience in the packaging industry, Brian has primarily focused on packaged food and consumer goods products conveyance and palletizing system design and integration. Prior to joining Intralox, Brian worked for E2M / Haskell where he served in several roles including PMP certified project manager, senior engineer, and construction/commissioning manager. Brian has experience developing and executing large-scale turnkey solution projects as an engineer and manager in all phases from proposal development through design, procurement, installation, commissioning, and close out.

Featured Presentations

TRANSPORTATION IN 2023 - WHAT COMES NEXT?

Lynn Gravley

President and CEO of NT Logistics

2022 saw unprecedented transportation cost increases coupled with record fuel prices. What can we expect in 2023 and what are some ways to mitigate these increases?

Lynn Gravley has been transporting CPG items, specifically food products since 1994. Lynn will speak to the issues we face as refrigerated food shippers and share mitigation strategies as well as current thinking on what the future will look like with respect to autonomous vehicles, electric vehicles, and transportation rates.



During its 23 year history, NT Logistics has been recognized on multiple occasions by the SMU Cox School of Business and Dallas Business Journal as one of the fastest-growing privately held companies in Dallas-Fort Worth. Gravley has been further recognized as a two-time finalist for the Ernst & Young Entrepreneur of the Year Award. In 2021 Lynn was recognized as a Distinguished Alumni by the University of North Texas.

Gravley, a native of Gunter, Texas, graduated in 1987 from the University of North Texas (UNT) with a Bachelor of Arts in Biology. He is a member of the UNT Logistics Center Board of Directors and is active in the University's Sigma Nu Alumni Association. Lynn was elected to the Transportation Intermediaries Association (TIA) Board and serves as Secretary of the Board and as a member of the Executive Committee. In 2018, Texas Governor Greg Abbott appointed Gravley to the North Texas Tollway Authority (NTTA) board of directors where he serves as Chairman of the Finance, Audit, and Administration committee.

Featured Presentations

SUSTAINABILITY IN THE FOOD INDUSTRY

Jorge Hernandez

VP of Quality Assurance at The Wendy's Company

We've heard about sustainability for years now, and it's time for refrigerated food businesses to consider processes and systems that are non-polluting, conserve non-renewable energy and natural resources, are economically efficient, are safe for workers, communities and consumers, and do not compromise the needs of future generations. Finding practical ways for our businesses to have a low environmental impact is vital in these times, and this presentation will help you better understand some steps you can take today that will have a big impact on tomorrow.



Attendees will come away with new insights regarding the importance of sustainability in food manufacturing, best practices and practical steps companies of all sizes can take toward making sustainability a strategic priority. We will learn about ways to leverage sourcing, packaging, reducing food waste in the supply chain and also how the trend toward plant-based foods can address this goal.

Jorge Hernandez is the Vice President of Quality Assurance for the Wendy's Company. As such, he is responsible for the design, implementation and leadership of the Food Safety and Quality Assurance Programs that impact suppliers, distribution centers and restaurants. Accordingly, he is directly responsible for the food safety, quality-brand protection at Wendy's.

Previously, Jorge was the Chief Food Safety Officer at Wholesome International, a restaurant company with concepts and brands in the US fast casual foodservice markets; the Senior Vice President for Food Safety and Quality Assurance at US FOODS, the second largest Distributor in the US; the Vice President of Food Safety and Risk Management at the National Restaurant Association; the Food Program Manager at the Illinois Department of Public Health and a Senior Sanitarian at the Winnebago County Health Department in Illinois.

Featured Presentations

CHEESE 101

Cheese is one of the many ingredients used by nearly all RFA members. This panel is set up to learn the basics of cheese manufacture. From the incoming milk to the finished cheese, you will see the steps taken to make this valuable ingredient. Cheese and cheese products are found in various forms, flavors and consistencies. What is cheese? What are cheese products? What is imitation cheese? And how are these cheese items used? Cheese will be discussed for key product attributes. Come learn how to select the right cheese for your application. Come hear from experts and have them answer your questions about cheese. From this panel presentation you will learn valuable information about one of the most widely used and important food ingredients.

Adam Brock

VP of Food Safety, Quality & Regulatory Compliance, Dairy Farmers of Wisconsin

Adam has been involved in the food industry for 25 years. His career began in retail and food service roles which eventually landed him in quality and research/development roles at several major food companies before finding his home at the Dairy Farmers of Wisconsin. As the Vice President of Food Safety, Quality & Regulatory Compliance at Dairy Farmers of Wisconsin, Adam works with Wisconsin dairy industry partners to provide education, training, strategy, and support in the areas of research, food safety, quality, regulatory compliance, sustainability, and crisis communications.

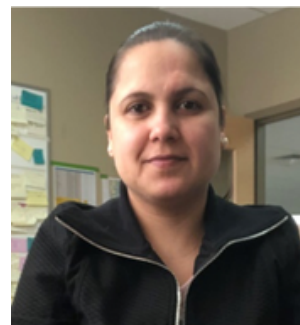


Adam has extensive product and process knowledge in natural cheese, frozen appetizers, dairy and non-dairy based sauces, dairy ingredients, seasoning blends, and both fresh and frozen meat products. He is also knowledgeable in the areas of new product development, dairy product food safety, process improvement, analytical and microbiological laboratory techniques, and supplier management.

Dr. Ranjeeta Wadhwani

Head of R&D and Innovation, Ornuo Ingredients NA

Ranjeeta earned her MS and PhD in Nutrition & Food Sciences from Utah State University. During her PhD she researched and investigated various strategies to improve the quality of low-fat natural cheese. After graduation, she has been actively engaged in industrial dairy research for over a decade now and has gained invaluable experience in dairy innovation, cheese product development, and functional foods.



At Ornuo, Dr. Ranjeeta Wadhwani is currently leading the cheese research and development activities and developing customized solutions for retail as well as food service marketplace. Prior to joining Ornuo, she worked for both CPG and B2B food organizations (Nestle and Leprino Foods Company) where she carried product development and innovation projects bringing the best and cost effective functional dairy products to the market chain. She has also contributed to the academia and food industry through her publications of multiple research articles and patents.



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Network & Learn with Today's Industry Experts

Exhibit Hall & Reception: Explore Solutions in Packaging, Equipment, Ingredients, Services and More!

Looking for a new packaging design? Need to know about the latest food safety products available? Want to find a quality ingredient supplier? Then don't miss one of the highlight events of the RFA Conference – the Exhibition, where Associate members will display and discuss the latest innovations and technologies in packaging, equipment, ingredients, and services for the refrigerated foods industry.

**The Exhibit Hall
will be open on
Monday,
February 27, from
3:30 – 6:30 p.m.**

Hosted by the RFA Associate members, the Exhibit Reception is a valuable event for both suppliers and manufacturers. For Associates, it is the best way to get exposure for your products and services. For Manufacturers, the exhibition gives you the chance to see what's new in the industry and connect with the suppliers you need in order to make your company more productive and competitive. Most importantly, the intimate atmosphere provides the unique opportunity to develop personal relationships among suppliers and customers.

The Exhibit Hall will be open on Monday, February 27, 2023, from 3:30 – 6:30 p.m. **The event will take place in the West Conference Center;** transportation will be provided by the hotel. There will be hors d'oeuvres and an open bar for the duration of the Reception. A Silent Auction will take place during the event, with some great deals on cool items and gifts! Space in the Exhibit Hall is limited, so make sure to reserve your spot today! Exhibition information and an application have been sent separately.



A Unique Opportunity for Members

One-on-One CEO Sessions: An Exclusive RFA Opportunity

One of the most unique and popular features of the RFA Annual Conference is the One-on-One CEO Sessions, where Associate members meet with the CEOs of Manufacturer member companies for 10-minute sessions. New and innovative products and services are revealed and discussed.

The CEO Sessions are valuable for both Manufacturer and Associate members. They give Manufacturers the chance to learn about the new products and services available from Associates and find out how a supplier company can meet their company's specific needs. For Associates, the One on- One Sessions provide the opportunity to meet face-to-face with key decision makers and discover the individual needs of each manufacturing company.

This year's One-on-One CEO Sessions will be held on Tuesday, February 28, 2023 from 9:30 - 11:40 a.m. To participate, you must be a member of the RFA and registered for the full Conference. Look for more information in the coming months on how you can participate.

**One-on-One
CEO Sessions will
be held Tuesday,
February 28, from
9:30 - 11:40 a.m.**



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SCAN NOW

The Sanctuary at Kiawah Island

"Just 21 miles from Charleston, this South Carolina luxury beach resort hotel delivers Forbes Five-Star service and unequaled accommodations."

We are thrilled to be holding RFA's 42nd Annual Conference & Exhibition at The Sanctuary Resort in Kiawah Island, South Carolina. This Resort is a destination like no other.

The Carolina coast offers countless vacation destinations and places to stay. But none equal to The Sanctuary at Kiawah Island Golf Resort. Just 21 miles from Charleston, this South Carolina luxury beach resort hotel delivers Forbes Five-Star service and unequaled accommodations. Meticulous attention to detail, distinguished service and unparalleled luxury paired with a truly sumptuous setting.

The Sanctuary features 255 well-appointed guestrooms and the option to upgrade to expansive suite accommodations. Your discounted rate entitles you to on demand on-island transportation, high-speed wifi in your sleeping room, golf club storage, access to the fitness center, coffee in front of Jasmine Porch from 6:00 am to 10:00 am, self parking, beach services, morning newspaper delivery, and over night shoe shine.

With so much to discover, Kiawah Island is the perfect luxury getaway for everyone! Kiawah Island offers visitors blue skies, sunshine, and private spots to relax as well as places to gather with new and old friends.

The resort offers plenty for everyone. During free time, Conference attendees can enjoy the outdoors by exploring trails, bike riding, kayaking, and strolling along the beach. Relax by the two outdoor pools or the indoor pool. Enjoy dining or drinking at the on site bar and lounge. Enjoy playing on any of the 5 golf courses or onsite tennis courts.

All Conference events will take place inside the main resort building EXCEPT the Exhibition on Monday afternoon and the Tuesday evening dinner. Those events will require a short shuttle ride to the West Conference Center. The hotel will provide transportation, but please allow for extra travel time (5-7 minutes).



Photos: The Sanctuary Resort



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Our talented global team champions your business with unparalleled expertise and service.



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Note to Self -- Bring the whole team here to Kiawah Island for a get-away & private Food Safety Training



Annual Golf Tournament

Play the Nation's Most Awe-Inspiring Resort Golf Courses. As a two-time host of the PGA Championship, Kiawah has gained a global reputation for exceptional golf.

RFA's Annual Golf Tournament will take place on Osprey Point Golf Course. What began as a members-only golf course on the island noted for its playability has evolved into a championship-level course with a world-class layout that was completely renovated in 2014 under the direction of course architect Tom Fazio. Today's Osprey Point still delivers on its playability and natural beauty and gets rave reviews for its pristine conditions and elegant clubhouse.



Photo: Kiawah Island Golf Club

Our Annual Golf Tournament will be held on Tuesday, February 28 with a shotgun start at 12:30 pm. You must sign up in advance. Club rental is available directly from the golf club for \$75 plus tax, but please make advance arrangements with the RFA Office so the staff will have them ready for you.

Service Project

If you've got time, we've got a project for you! This year, attendees will be given the opportunity to give back to our host city by participating in a food-packing event to benefit Our Lady of Mercy Community Outreach. This organization works to provide basic and emergency needs, education, employment and health services to those living in communities spanning Downtown Charleston to Edisto Island.



We will spend the afternoon together at the hotel putting together food bags for Our Lady of Mercy Community Outreach. Come as you are! We are grateful for your time and commitment to serving the disadvantaged in the area. The service project will take place at the hotel on Tuesday, February 28 from 2:00 - 3:30 pm.

Making Food Better, Everyday

A red and white logo with the word 'ADMIRATION' in a bold, sans-serif font, tilted slightly upwards to the right.

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As part of Syntegon, formerly Bosch Packaging Technology, Osgood Industries, Inc. serves the refrigerated foods industry with filling machines that allow customers to obtain the highest quality standards and utmost commitment to food safety that your brand can provide.

Our equipment portfolio includes rotary and inline machines that denest, fill, seal, and cap pre-made containers. Handling a wide range of products from liquid to viscous, and pumpable foods, each machine is customized to the product and packaging requirements of your brand. Typical applications include hummus, soup, dips, sauce, mashed potatoes, macaroni & cheese, salsa, pumpable salads, grab-n-go snacks, and more.

The Osgood Series machines are made in the U.S.A. with your specific packaging and product needs in mind, meet reputable industry hygienic classification standards, and are 3-A compliant.

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2023 RFA Spouses/Guest Event

Something Fun and Special for the Spouses and Guests in Attendance

Please join your friends at the RFA for a fun and memorable Spouse/Guest event. Our warm, welcoming group is excited to meet new people, visit with old friends and experience a taste of Kiawah Island together. All guests are invited to participate in this Spouse Event on Monday, which is organized and provided at no cost thanks to our sponsor company, Reser's Fine Foods.



Guests will be whisked away on Monday morning for an adventure on the island, which will include lunch and fun for all. We will return to The Sanctuary Resort in time for the Exhibit Hall Reception. Many thanks to our extraordinary organizer and hostess, MariJo Prlain!

Please call the RFA Office with any questions or needs: 678-426-8175. We will be sending out details and a request to RSVP soon!

An Evening of Fun!

Dinner, Awards, Entertainment, and More!

Our Closing Banquet & Awards Ceremony on Tuesday evening will be an evening to remember! Guests will enjoy music, delicious food, an open bar, live auction and awards! Awards will include presentations for Membership and Outstanding Volunteer, and the winners of the Golf Tournament will be announced and recognized. Get ready for an entertaining evening of fun and laughs!



This year's event will feature a live auction with some exclusive, one-of-a-kind items up for bid. All proceeds will go towards RFA's Special Projects Fund. There will also be dancing and a chance to reflect on and celebrate our year of hard work. Looking forward to celebrating RFA's 42nd annual event with you!

The closing event will be held at the West Conference Center. While this venue is onsite, it is separate from the main hotel. Transportation will be provided through the hotel to West Conference Center.

Registration Information

CONFERENCE REGISTRATION:

To register, fill out the enclosed 2023 Conference Registration Form and fax it to the RFA at (678) 550-4504 or email it to info@refrigeratedfoods.org if paying by credit card or ACH. If paying by check, mail the form with your check to:

Refrigerated Foods Association
3823 Roswell Road Suite 208
Marietta, GA 30062

REGISTER ONLINE:

You can register online for the 2023 Conference through the RFA website:
<https://www.refrigeratedfoods.org>

For RFA Members:

The Conference early registration fee must be received by January 27, 2023 and is \$925. The discounted rate for check payments is \$895. After January 27, the rate is \$1,025, discounted to \$995 for check payments.

For RFA Guests:

The early registration fee is \$825, discounted to \$795 for check payments. After January 27, the registration fee is \$925, discounted to \$895 for check payments.

For Non-Members:

The registration fee is \$1,125; discounted for check payment is \$1,095; guest fee is \$995.

CANCELLATION POLICY:

Cancellations made by January 27 will receive a full refund. Cancellations made after Jan. 27 or "no shows" will not receive any refund. You can transfer your registration to another person within your company at any time.

REGISTRATION CONFIRMATION:

Your confirmation will be sent to you two weeks prior to the Conference. The confirmation will include everything you need to know about the event.

GOLF TOURNAMENT:

The RFA Golf Tournament will be held on Tuesday, February 28 at the Kiawah Island Golf Club. The fee is \$260 and includes transportation, prizes, green fee, cart fee, range balls and a boxed lunch. We will have a shamble format and offer contests, including Closest to the Pin and Longest Drive.

Please note on the registration form if you need rental clubs - the fee is \$75 plus tax. The tournament will tee off with a shotgun start at 12:30 pm. The dress code is as follows: collared shirts with slacks or Bermuda shorts. Denim is not permitted.

EXHIBIT HALL:

This year's Exhibit Hall Reception will be held on Monday, February 27 from 3:30-6:30 pm, with cocktails and hors d'oeuvres being served. It will take place at the nearby West Conference Center. Transportation will be provided by the hotel. Registration information for the Exhibits have been sent separately.

For questions, please contact the RFA office at 678-426-8175.

Registration Information

HOTEL RESERVATIONS:

The Sanctuary Resort is the RFA's host hotel. All Conference sessions and events will be held at the The Sanctuary Resort (or nearby West Conference Center).

To make hotel reservations, you must call 800-654-2924 or 877-683-1234. There is no online reservation link.

If you would like to extend your stay outside of our conference dates, please mention that when you make your reservations. Identify yourself as a Refrigerated Foods Association Conference attendee to receive a special room rate of \$259 plus tax. Our discounted group room rate is available 3 days prior and pre days post Conference.

The deadline for room reservations is January 27, 2023. The Sanctuary Resort is the only hotel on the island; reservations need to be made early. *The hotel has a 30-day cancellation policy; cancellations made 30 days or less prior to arrival will result in forfeit of first night's stay. Substitutions are permissible up until arrival time.*

TRANSPORTATION FROM AIRPORT:

The closest commercial airport to Kiawah Island is the Charleston International Airport (CHS). The resort is 32 miles—around an hour—from CHS. Ubers and taxis will be readily available at the airport.

The Sanctuary address:
One Sanctuary Beach Drive
Kiawah Island, SC 29455

Arrangements need to be made through the hotel concierge for return trips to the airport, as transportation from the resort is extremely limited.

You can also rent a vehicle from Avis Transportation. The RFA's Worldwide Discount (AWD) Number is J095952. Please use this number when calling Avis directly at 1-800-331- 1600 to receive the best car rental rates available.

Complimentary self parking is available for resort guests.

For more information about the Sanctuary at Kiawah Island, visit www.kiawahresort.com.

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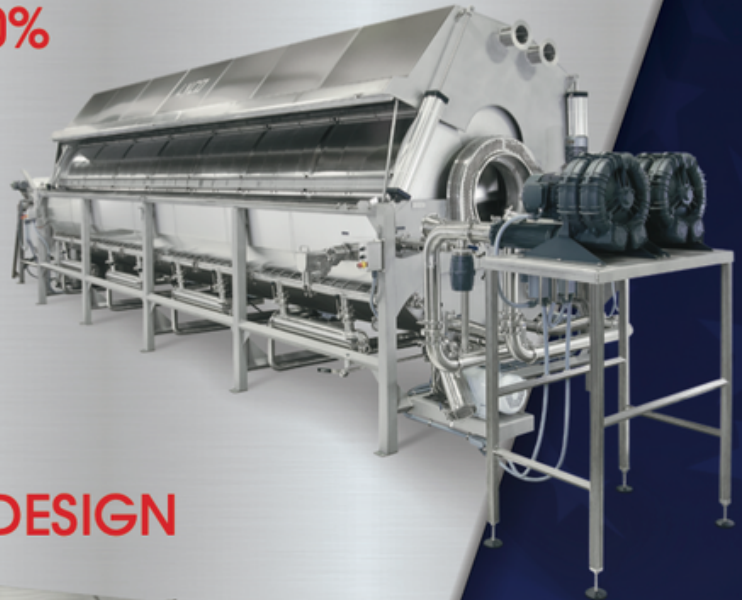
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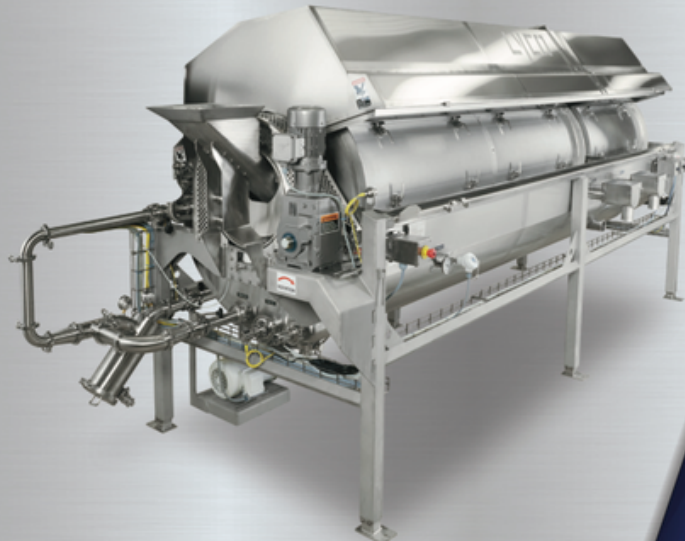
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