



EA2022 Schedule August 17th – 19th



Wednesday, August 17, 2022

8:00 – 8:30 AM	Registration/ Coffee	
8:30 – 8:40 AM	Opening Remarks & Orientation to Training <i>See below for Group Classroom Assignments</i>	Room A

DAY ONE – Session 1

8:45 - 8:50AM	Dealer Comments & Overview	5 Minutes
8:50 – 9:20AM	Combi Oven	30 Minutes
9:20 – 9:45AM	Serving Lines	25 Minutes
9:45 – 10:00AM	Mobile Food Carts	15 Minutes
10:00-10:10AM	Break	10 Minutes
10:10 – 10:30AM	Convection Ovens	20 Minutes
10:30 – 10:55AM	Walk-Ins	20 Minutes
10:55 – 11:05AM	Break	10 Minutes
11:05 – 11:35AM	Learning Sessions: <i>(Please follow your group as assigned in the left column)</i>	30 Minutes
Groups A & B	Preventive Maintenance Guide for SN Directors – Mike Burke, <i>Vulcan K12 Ambassador</i>	Room F
Groups C & D	Let's Design a Serving Line - Anja Kuechenmeister, Marketing <i>Director, Camacho</i>	Room A
Group E	Cafeteria Décor on a Budget - Amanda Ridley, SND Murray Co. <i>and Karen Mathis, SND Paulding Co.</i>	Room E
11:35 AM – 12:20 PM	LUNCH	Room A
12:20 – 12:40PM	Tilt Skillet	20 Minutes
12:40 – 1:00 PM	Refrigeration/Milk Coolers	20 Minutes
1:00 – 1:12.5PM	Hot Holding	12 ½ Minutes
1:12.5 – 1:25 PM	Merchandisers/Display Unit/Grab N Go	12 ½ Minutes
1:25 – 1:37.5PM	Hot/Cold Transport Systems	12 ½ Minutes
1:37.5- 1:50PM	Storage/ Storage Processes	12 ½ Minutes
1:50 – 2:00 PM	Break	

Session 1 Classroom Assignments

Classroom 1 Group A	Classroom 2 Group B	Classroom 3 Group C	Classroom 4 Group D	Classroom 5 Group E
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DAY ONE - Session 2

2:00 – 2:05 PM	Dealer Comments & Overview	5 Minutes
2:05 – 2:35 PM	Combi Oven	30 Minutes
2:35 – 3:00 PM	Serving Lines	25 Minutes
3:00 – 3:15 PM	Mobile Food Carts	15 Minutes
3:15 – 3:25 PM	Break	10 Minutes
3:25 – 3:45 PM	Convection Ovens	20 Minutes
3:45 – 4:05 PM	Walk-Ins	20 Minutes
4:05 – 4:15 PM	Break	10 Minutes
4:15 – 4:35Pm	Tilt Skillet	20 Minutes
4:35 – 4:55 PM	Refrigeration/Milk Coolers	20 Minutes
4:55 - 5:17.5PM	Hot Holding	12 ½ Minutes
5:17.5 – 5:30 PM	Merchandisers/Display Unit/Grab N Go	12 ½ Minutes
5:30 – 5:42.5PM	Hot/Cold Transport Systems	12 ½ Minutes
5:42.5-5:50PM	Storage and Storage Processes	12 ½ Minutes
5:50PM	Adjourn – Pizza Party, Ice Cream Sundaes and Bingo	

Session 2 Classroom Assignments

Classroom 1 Group E	Classroom 2 Group A	Classroom 3 Group B	Classroom 4 Group C	Classroom 5 Group D
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EA2022 Schedule August 17th – 19th



THURSDAY, August 18, 2022

8:00 – 8:30 AM Arrival & Coffee

DAY TWO – Session 3

8:30 – 8:35 AM	Dealer Comments & Overview	5 Minutes
8:35 – 9:05 AM	Combi Oven	30 Minutes
9:05 – 9:30 AM	Serving Lines	25 Minutes
9:30 – 9:45 AM	Mobile Food Carts	15 Minutes
9:45 – 9:55 AM	Break	10 Minutes
9:55 – 10:15 AM	Convection Oven	20 Minutes
10:15 – 10:35 AM	Walk-In	20 Minutes
10:35 – 10:45 AM	Break	10 Minutes
10:45 – 11:15 AM	Learning Sessions: <i>(Please follow your group as assigned in the left column)</i>	30 Minutes
Groups C & D	Preventive Maintenance Guide for SN Directors – Mike Burke, Vulcan K12 Ambassador	Room F
Group E	Let's Design a Serving Line - Anja Kuechenmeister, Marketing Director, Camacho	Room A
Groups A & B	Cafeteria Décor on a Budget - Amanda Ridley, SND Murray Co. and Karen Mathis, SND Paulding Co.	Room E
11:15 AM–12:00 PM	LUNCH & LEARN	Room A
12:00 – 12:20 PM	Tilt Skillet	20 Minutes
12:20 – 12:40 PM	Refrigeration/Milk Coolers	20 Minutes
12:40 – 12:57.5 PM	Hot Holding	12.5 Minutes
12:57.5 – 1:10 PM	Merchandisers/Display/Grab N Go	12.5 Minutes
1:10 - 1:22.5PM	Hot/Cold Transport Systems	12.5 Minutes
1:22.5 – 1:35PM	Storage/Storage Processes	12.5 Minutes
1:35 – 1:45PM	Break	10 Minutes

Session 3 Classroom Assignments

Classroom 1 Group D	Classroom 2 Group E	Classroom 3 Group A	Classroom 4 Group B	Classroom 5 Group C
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EA2022 Schedule August 17th – 19th



DAY TWO: Session 4

1:45 – 1:50 PM	Dealer Comments & Overview	5 Minutes
1:50 – 2:20 PM	Combi Oven	30 Minutes
2:20 – 2:45 PM	Serving Lines	25 Minutes
2:45 – 3:00 PM	Mobile Food Carts	15 Minutes
3:00 – 3:10 PM	Break	10 Minutes
3:10 – 3:30 PM	Convection Ovens	20 Minutes
3:30 – 3:50 PM	Walk-Ins	20 Minutes
3:50 – 4:10 PM	Tilt Skillets	20 Minutes
4:10 – 4:20 PM	Break	10 Minutes
4:20 – 4:40 PM	Refrigeration/Milk Coolers	20 Minutes
4:40 – 4:52.5 PM	Hot Holding	12.5 Minutes
4:52.5 – 5:05PM	Merchandisers/Display Unit/Grab N Go	12.5 Minutes
5:05 - 5:17.5 PM	Hot/Cold Transport Systems	12.5 Minutes
5:17.5 – 5:30PM	Storage/Storage Processes	12.5 Minutes
5:30 – 6:00 PM	Break – Prepare for Evening Event Group Picture 1 PERSON Per Rep Group, Factory and Dealer for Group Photo	
6:00 – 8:00 PM	Networking Reception with Vendors <i>(Food and Beverages provided in Dealer Classrooms!)</i>	
	GSN Foundation Silent Auction	

Session 4 Classroom Assignments

Classroom 1 Group C	Classroom 2 Group D	Classroom 3 Group E	Classroom 4 Group A	Classroom 5 Group B
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EA2022 Schedule August 17th – 19th



FRIDAY, August 19, 2022

8:00 – 8:10 AM	Arrival & Coffee	
8:10 – 8:40	Learning Sessions: <i>(Please follow your group as assigned in the left column)</i>	
<i>Group E</i>	Preventive Maintenance Guide for SN Directors – Mike Burke, <i>Vulcan K12 Ambassador</i>	Room F
<i>Groups A & B</i>	Let's Design a Serving Line - Anja Kuechenmeister, Marketing <i>Director, Camacho</i>	Room A
<i>Groups C & D</i>	Cafeteria Décor on a Budget - Amanda Ridley, SND Murray Co. <i>and Karen Mathis, SND Paulding Co.</i>	Room E
8:40 – 8:50 AM	Break	

DAY THREE – Session 5

8:50 – 8:55 AM	Dealer Comments & Overview	5 Minutes
8:55 – 9:25 AM	Combi Oven	30 Minutes
9:25 – 9:50 AM	Serving Lines	25 Minutes
9:50 – 10:05 AM	Mobile Food Carts	15 Minutes
10:05 – 10:15 AM	Break	
10:15 – 10:35 AM	Convection Ovens	20 Minutes
10:35 – 10:55 AM	Walk-Ins	20 Minutes
10:55 – 11:05 AM	Break (Silent Auction Pickup)	10 Minutes
11:05 – 11:25 AM	Tilt Skillet	20 Minutes
11:25 – 11:45AM	Refrigeration/Milk Coolers	20 Minutes
11:45 AM–11:57.5 PM	Hot Holding	12.5 Minutes
11:57.5 – 12:10PM	Merchandisers/Displays/Grab & Go	12.5 Minutes
12:10 - 12:22.5 PM	Hot/Cold Transport Systems	12.5 Minutes
12:22.5 – 12:35PM	Storage Processes	12.5 Minutes
12:35 – 1:00 PM	Group Session Wrap Up Academy Review Questions & Answers Door Prize Drawings	Room A
1:00 PM	Breakdown Classrooms Label and turn in freight	

Session 5 Classroom Assignments

Classroom 1 Group B	Classroom 2 Group C	Classroom 3 Group D	Classroom 4 Group E	Classroom 5 Group A
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Thank You & Acknowledgements

GSNA would like to thank everyone that participated in making the 2022 GSNA Equipment Academy happen.

Thank you to all our learning session presenters for sharing their expertise with our attendees.

Thank you to our 2022 EA Energy Sponsor Georgia Power. Cal Holloway - Georgia Power Company for their sponsorship and providing the EA notebooks and drives for the 2022 Equipment Academy Bible.

Thank you to Craig McCrary of Williams Institutional Foods for assistance with planning food needs, contacting brokers and overall consultation for the meals.

Thanks to the following chefs that prepared meals for the 2022 Equipment Academy: Chef Boyd Rose Premier Foodservice, Chef Bobby Lang Master Marketing, Chef Ted Speck Cleveland, Chef Paige Woodside Master Marketing, Chef Tom Carfrey Rational, Chef Zack Coltek Master Marketing, Jimmy Velotas The Hansen Group, Chef Rick Campbell Rational, Chef Hank Sawtelle Vulcan, Chef Pete Schellenbach Vulcan, Chef Will O'Kelley PMR, Chef Bruce Marlette Master Marketing.

Thank you all who participated in Equipment Academy “Book Day & Food Demo”.

Thanks to the 2022 Equipment Academy Committee: Claudia Harry, Laura Lynn, Bruce Marlette, Emily Hanlin, Beth Thompson, Mark Conoly, Cal Holloway and Keshia Williams for taking on the task of planning the GSNA 2022 Equipment Academy.

Thank you to GSNA Silent Auction Chair Nancy Bourke for handling the 2022 Equipment Academy Silent Auction.

A big thank you to the following Food Brokers for providing food for the demonstrations:



Integrity Foods



Cohen Foods



Thank you to our exclusive energy sponsor:



Key Impact Brokerage

GSNA 2021-2022 Platinum Sponsor:

