

2013 Trad EVENT OVERVIEW

Providence Marriott Inotel

Thursday March 7, 2013

Newly added this year "New Member Information Tables"

Stop by and vist with some of our new members; Who are they and What can they do for you?

A Better 401K Plan, Dave's Original, Metromedia, Nexamp, Trac Builders, and ZEP

Mission:

for sustainability

Industry Seminar "Sustainability and the RI Food Industry" Presented by Peter Cooke

Who is Manomet?

Science-based - - Non-advocacy

One of oldest research organization in the U.S. (started in 1969)

Created and deployed the Sustainability Benchmarking Tool with Main: practical and useful systems to manage

Businesses for Sustainability

20 yars of experience helping the forest products industry measure and

manage for sustainability. Only organization to serve on the boards the two leading and opposing forest sustainability programs (FSC and SFI). Helped the national dairy industry develop a model for measuring and managing farm sustainability

Created the nation's first grocery store certification program

Science at Work

·Key Strategy: Working with partners to apply

Create a more sustainable world.

Peter Cooke has served as a mentor to many states seeking to implement programs based on the success of Maine's Environmental Leader programs -- Provided technical assistance on environmental aspects to over 300 businesses, federal and state governments for an estimated cost savings of over \$10 million -- Developed similar programs for hospitality and restaurant industry that have been replicated by over a dozen state programs -- Mentored grocery store managers and industry leaders -- Teaches Sustainability 101 at Antioch University in Keene, NH -- ISO 14001 Lead auditor certified, Commercial Energy Auditor trained, Building Operator Certified (BOC), and Hazardous Waste Operations certified -- Speaker and workshop leader for regional and national audiences on program management, institutional green cleaning, green procurement, and energy efficiency



Competing today: Brigido's Fresh Market, Clements' Marketplace, Dave's Fresh

Marketplace, Eastside Marketplace, and Stop & Shop

The proper bagging of groceries is an important part of the operation of a successful retail grocery business, and front-end employees, in particular, have a major effect on how well a retailer serves the customer. Each year, N.G.A. holds one of the industry's most exciting events: the Best Bagger Championship. This will be the 27th year for this exciting national contest conducted by N.G.A.. Baggers will compete using reusable bags. This national competition is the culmination of contests all across the country, with a champion from each state eligible to enter the contest.

Brigido's Brigido's Better Food, Better Service

Eastside Marketplace



Legislative Networking Reception

Takes on a Rhode Island legislative flair as we will have members of our General Assembly present. Among the attendees will be members of the House Small Business Committee.

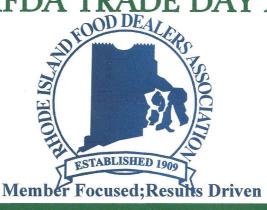
Make new food industry contacts in a relaxed atmosphere.

Industry Dinner

Enjoy a delicious dinner among food industry camaraderie. Which will be followed by the presentations of RI's Best Bagger Award and the 2013 RIFDA Food Industry Honoree of the Year; James Saia VP of Marketing C&S Wholesale Grocers

13 Trade 2013 RIFDA TRADE DAY AGENDA







2:00PM -7:00PM Welcome "New Members" Information Tables Stop in and learn about some new members & what they have to offrer RIFDA Hallway

3:00PM Industry Seminar & Panel Discussion

"Sustainability and the Rhode Island Food Industry" moderated by Peter Cooke

Sessions Room



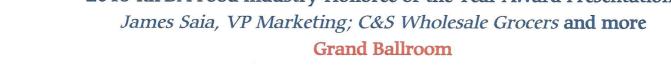
4:15PM State Final; Best Bagger Competition Marquis Ballroom (off the lobby)





7:00PM Industry Dinner RI's Best Bagger Award Presentation

2013 RIFDA Food Industry Honoree of the Year Award Presentation;



MARK YOUR CALENDAR FRIDAY JUNE 21 - MONDAY JUNE 24, 2013 JOIN US FOR THE RIFDA 2013 CONVENTION RED JACKET BEACH RESORT SOUTH YARMOUTH, CAPE COD, MA











