

AGENDA

Registration Hours: (Concourse Level, Convention Center)

Wednesday, July 24, 2019
2:00 PM – 4:00 PM

Thursday, July 25, 2019
9:00 AM – 3:00 PM

Friday, July 26, 2019
9:00 AM – 12:00 PM

Saturday, July 27, 2019
11:00 AM – 1:00 PM

WEDNESDAY, JULY 24, 2019

8:00 AM – 4:00 PM

PRE-CONVENTION WORKSHOP: GERMAN BUTCHERS' DEMONSTRATIONS

Representatives from the German Butchers' Association in Frankfurt are traveling to Mobile to host a series of demonstrations for convention attendees. The demonstrations will be in the morning and afternoon. Don't miss this opportunity to learn from the German master craft butchers!

8:00 AM – 4:00 PM

EXCURSION: DAY TRIP TO PENSACOLA BEACH, FLORIDA

COST: \$20 ADULTS • KIDS UNDER 12 ARE FREE

Not interested in attending the pre-convention demonstrations? AAMP has a day excursion to Pensacola Beach, Florida on Wednesday. Pensacola is known for its pristine white beaches and family activities. Round-trip transportation on an air-conditioned coach bus is provided for attendees and their families.

Buses will leave the Renaissance Hotel lobby promptly at 8:00 AM and leave the beach at 3:00 PM. Attendees are responsible for their own schedules, food and beach rentals will be made available.

6:00 PM – 8:00 PM

PRESIDENT'S RECEPTION

AAMP President Chad Lottman will be hosting a reception for convention attendees located in the Bon Secour Bay Ballroom, 2nd floor of the Renaissance Hotel. Refreshments are provided. All are welcome.

THURSDAY, JULY 25, 2019

8:00 AM – 9:30 AM

WELCOMING SESSION

Keynote Speaker: Paul Kiecker, Deputy Administrator of FSIS, Washington DC

Attend this session and get an overview of the coming week plus highlights of the convention. Opening remarks will be made by AAMP President, Chad Lottman, along with the presentation of the Outstanding Service Award and the F.W. Witt Supplier of the Year Award. All are welcome to attend.

**Note: This session is located next to the AAMP Room, so the temperature of the room will be chilly. If you mind the air conditioning, please bring a jacket or an extra layer.*

Paul Kiecker was named Deputy Administrator for the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) in May 2018. From August 2017 through January 2019, Kiecker was the Agency's Acting Administrator.

Throughout his 30 year career with FSIS, Kiecker has fostered his commitment to ensuring the Agency meets its food safety public health goals, including the current FSIS Strategic Goals: Prevent Foodborne Illness and Protect Public Health; Modernize Inspection Systems, Policies, and the Use of Scientific Approaches; and Achieve Operational Excellence.

In his current and past roles, Kiecker will continue his dedication to a robust public health vision that

has guided him to overcome obstacles, identify opportunities for improvement, efficiently manage resources, and achieve food safety objectives to prevent foodborne illness.

In 1988, Kiecker joined FSIS as a food inspector and served as Deputy District Manager in Madison, Wisconsin; and District Manager in Madison, Wisconsin, and in Springdale, Arkansas. He also served as Executive Associate for Regulatory Operations and Deputy Assistant Administrator for the Office of Field Operations in Washington, D.C. Kiecker's FSIS experience also crossed program areas where he worked as a Compliance Investigator and a Supervisory Compliance Investigator with the Office of Investigation, Enforcement and Audit.

In his various positions with FSIS, Kiecker has played a critical role in leading external coordination with other federal, State and local governments, nonprofit and private sector organizations, international entities and law enforcement agencies. He has also had oversight responsibility for strategic planning, policy formulation and implementation, budget development and execution, human resource management, and day-to-day inspection operations.

9:30 AM – 10:30 AM

STATE OFFICERS' CONFERENCE

This annual meeting gives AAMP's affiliated meat trade associations the opportunity to discuss important industry topics and a time to get acquainted with other officers.

10:30 AM – 11:30 AM

FSIS SESSION

Speaker: Paul Kiecker, Deputy Administrator of FSIS, Washington D.C.

A presentation on label submissions and other regulatory issues facing small plants. A continuation from last year's session.

10:30 AM – 11:30 AM

HUMANE HANDLING

Speaker: Terry Houser, Ph.D., Kansas State University, Manhattan, KS

Humane handling and slaughter of livestock prevents needless suffering and results in safer and better working conditions within the industry. This session is designed to help manage humane handling regulations by developing and critiquing your standard operating procedures for animal handling in your plant. Led by Dr. Terry Houser, Kansas State University, this session 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.

10:30 AM – 11:30 AM

INSURANCE: PROPERTY & GENERAL LIABILITY

Speaker: Cole Williams, Insurance Associates, Inc., Norfolk, NE

This session will focus on the different types of insurance that are important to any size meat processing plant. General liability topics such as product recall, employment practices and cyber liability will be discussed along with more specific topics such as property and fire insurance.

10:30 AM – 11:30 AM

ASK THE LAWYER

Speaker: Rick Alaniz, Alaniz Law & Associates, Houston, TX

Rick Alaniz specializes in helping management solve labor relations issues and develop tools for avoiding workplace problems. With the attitude of preventing trouble before it hits, Rick believes that a focused approach to clients' operations and practices pays the most dividends. In this session Rick will discuss reviews on ADA and FMLA procedures, wage and hour audits, and advice on discipline and termination procedures. There will also be a short Q&A time towards the end of the session, so have your questions ready!

11:45 AM – 12:45 PM

APPENDIX A & B UPDATE

Speaker: Jeffrey Sindelar, Ph.D., University of Wisconsin-Madison, Madison, WI

USDA, FSIS Appendix A & B have long been used as safe harbors for cooking and cooling meat and poultry products. After nearly 40 years since their creation, updated versions are being developed. Dr. Jeff Sindelar, who serves as the chair of the working committees tasked with collaborative efforts between academia, trade organizations, the meat & poultry industry, and the agency, will review progress made on the updated versions of these documents and how this will affect you and your business.

11:45 AM – 12:45 PM

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11:45 AM – 12:45 PM

RENDERING ALTERNATIVES

Speaker: Jake Sailer, Sailer's Food Market & Meat Processing, Inc., Elmwood, WI

Have you ever thought, "What can I do with the animal by-products we produce everyday"? The cost of having them hauled away continues to rise and pulls directly from the bottom line. This session is designed to show you a number of ways you can turn waste stream into profit by producing usable products, such as pet treats, rendered lard, and biodiesel.

11:45 AM – 12:45 PM

VOLUNTARY SELF-MONITORING

Speaker: Carolin Gericke, Assistant to Quality Assurance and Competitions, German Butcher's Association

Carolin Gericke of the German Butchers' Association will be presenting on the Hessian Quality Check, a system by which processor members of the Hessian Butchers' Association can have the quality and microbiological safety of their products tested. This cost-effective testing method is neutral and anonymous. Products undergo a sensory test by a panel of judges who assess their appearance, composition, consistency, odor and taste. Carolin

AGENDA

will explain how samples are processed and how a laboratory report is drawn up. These reports can be presented to a veterinary authority as proof of good hygiene in a processing company.

1:00 PM – 4:30 PM EXHIBIT HALL OPEN

2:00 AM – 3:00 PM KIDS CRAFT: AAMP'S 80TH ANNIVERSARY CARD MAKING CRAFT

Help AAMP celebrate this significant anniversary by creating your custom-made card expressing our 80th year in existence. All cards will be displayed Saturday in the exhibit hall during the anniversary celebration. Participants will get a token of appreciation for their creative works of art. Children of all ages are welcome to participate!

6:00 PM – 9:00 PM WELCOME RECEPTION – USS ALABAMA MEMORIAL PARK, MOBILE, AL

From its humble beginnings on February 1, 1940 as the keel was laid at the Norfolk Navy Yard in Portsmouth, Virginia, Battleship USS ALABAMA (BB-60) has had a remarkable career. She began her World War II adventures in the North Atlantic in 1943, then later that year, went to the South Pacific seas. She ended up in Mobile, Alabama as a National Historic Landmark and memorial to millions.

Home to a crew of 2,500 courageous Americans, this 45,000-ton gentle giant's WWII adventure culminated with BB-60 leading the American Fleet into Tokyo Bay on September 5, 1945. Nine Battle Stars for meritorious service were awarded the "Mighty A" during her brief three-year tenure as the "Heroine of the Pacific".

Most American warships end their useful life after wartime, but ALABAMA was destined to live another day. In May 1962, the Federal Government announced that BB-60 and others would be scrapped, but a forward-looking group of Mobilians and other Alabamians saw a bright future in the aging warship. They envisioned the ALABAMA as the anchor attraction of a Veterans Memorial Park to be located in Mobile. That impossible dream came true on January 9, 1965 when USS ALABAMA Battleship Memorial Park opened to the public.

More than 15 million visitors later and a statewide economic impact approaching one billion dollars, the Park is easily the most recognizable symbol of the State of Alabama. Dedicated to all Alabama Citizens who have worn the uniform of all branches of the United States Armed Forces, the Park's numerous artifacts, exhibits, and displays all point to the fact that the Park is America's most unique military attraction. Come see for yourself.

The Welcome Reception will take place from 6:00-9:00 p.m. and will offer dinner, dessert, drinks and adult beverages, as well as a live flight avionics simulator and a FotoFX screen. And let's not forget a tour of the "Mighty A": the USS ALABAMA. Georgia Roussos, one of Mobile's favorite go-to sources for outstanding service and food, is catering. This ticketed event costs \$20 per adult, \$10 per child for ages 5-11, and is free for children 4 and under.

FRIDAY, JULY 26, 2019 8:00 AM – 9:30 AM CAJUN FLARE AND TRICKS OF THE TRADE DEMONSTRATION

Presenters: Gary Crane, Ralph's Packing Company, Perkins, OK; Floyd Poche', Floyd Poche' Enterprises, Ltd., Breaux Bridge, LA

During this two-part demonstration, Gary and Floyd will share a few of their tricks-of-the-trade and how these shortcuts and cost-saving tips have helped them improve their bottom line. Be prepared and bring a "trick" to share with your fellow processors. Floyd then will tempt your taste buds with his Cajun style cooking. He'll present his favorite and most popular products and have a few samples to try.

9:30 AM – 12:30 PM EXHIBIT HALL OPEN

10:30 AM – 11:30 AM KIDS COMPETITION: SNACK STICK SCULPTURES

Create a piece of art from snack sticks and other items. All sculptures will be displayed Saturday in the exhibit hall during the anniversary celebration. Prizes will be given to the top 3 winners of each age bracket. Children of all ages are welcome to participate!

12:45 PM – 2:00 PM VIRTUAL PLANT TOUR AND PRIVATE LABELING DEMONSTRATION

Presenters: Doug Hanks, Thrushwood Farms Quality Meats, Galesburg, IL; Kevin Western, Western's Smokehouse, Greentop, MO

Private-label products for commercial and retail markets have exponentially increased in the past few decades. This demonstration will take you on a virtual plant tour of two full-service facilities that provide custom, private-label meat processing, packaging, and end-to-end production to a vast range of clients.



SATURDAY, JULY 27, 2019

7:30 AM – 10:00 AM ACMC AWARDS

Have your products earned top honors? Grand

Champion, Reserved Grand Champion, Champion and Reserve Champion plaques will be awarded in 29 classes, including the 2019 Featured Class of Specialty Liver and Loaf product. Who will be awarded the coveted Clarence Knebel Best of Show award and who will earn the Cured Meat Excellence Award for having competed the best throughout the competition? Candidates selected for induction into the Cured Meats Hall of Fame will also take place during this session.

BUSINESS MEETING

Join us for the annual AAMP Business Meeting, where you will hear a few words from AAMP's leadership, discuss elections to AAMP's Board of Directors, and most importantly, a critical report on the state of the small plant operator in the meat & poultry industry.

Awards will be presented at this session for the following: Best Single Booth Award, Best Multiple Booth Award, the Stephen F. Krut Scholarship Award, and the Golden Cleaver Award.

The Saturday panel discussions are designed for you to be able to sit in with a panel of owners of industry businesses and ask questions about topics such as managing growth, employee issues, production issues, working with family and exit strategies just to name a few. Choose a panel discussion that is made up of businesses that are similar in size and practice to yours or another that may spark your interest. There will be three panels with multiple speakers assigned to each.

10:15 AM – 11:15 AM

PANEL 1

Speakers: TBA

This panel is made up of owners of businesses that have grown their businesses from small local companies to larger regional and national companies, who strictly do wholesale and co-packing.

10:15 AM – 11:15 AM

PANEL 2

Speakers: TBA

This panel is made up of owners of businesses that do some or all of the following: retail exempt, catering, wholesale and co-packing.

10:15 AM – 11:15 AM

PANEL 3

Speakers: TBA

This panel is made up of businesses that do some or all of the following: custom exempt, retail exempt, catering and wild game processing.

12:00 PM – 3:00 PM

EXHIBIT HALL OPEN

5:00 PM – 6:00 PM

COCKTAIL RECEPTION BON SECOUR BAY BALLROOM, RENAISSANCE

6:00 PM – 9:00 PM

CLOSING SOCIAL BON SECOUR BAY BALLROOM, RENAISSANCE

The American Convention of Meat Processor's Closing Social will be held in the Bon Secour Bay Ballroom at the Renaissance Hotel and will conclude the annual convention. The Achievement and Accomplishment Awards will be presented, and the Grand Prize winner will be drawn. The Grand Prize is a trip for two (2) to the 2020 American Convention of Meat Processors & Suppliers' Exhibition in Des Moines, Iowa. The grand prize includes: economy airfare from any "major" gateway city in the U.S.; four (4) nights' accommodations, compliments of the Hilton Des Moines Downtown; complimentary convention registration for two (2); and two (2) tickets to the Welcome Reception and Closing Social. There will be a choice of beef or chicken for your dinner entrée.

2019 Closing Social sponsored by: AC Legg, Inc., Calera, AL; Fusion Tech, Roseville, IL; Handtmann, Lake Forest, IL; Mar/co Sales Inc., Burnsville, MN; PS Seasoning & Spices/Vortron/ProSmoker, Iron Ridge, WI; Quality Casing Co. Inc., Hebron, KY; ScottPec Inc., Box Elder, SD; Walton's Inc., Wichita, KS. Cost: \$40 per adult / \$10 per child ages 5-11 (Children under 4 are free). • Chicken fingers and fries will be available for children ages 5-11.

