

**Food and Beverage Manufacturing Summit 2024**  
**Agenda: Tuesday, October 15, 2024**  
**Hilton Garden Inn, Missoula, MT**

**MORNING**

- 8:00 am Welcome and MMEC Overview (Paddy Fleming, MMEC Director and Andy Fjeseth, MT Dept of Agriculture)
- 8:15 AM Overview of Montana Department of Agriculture and Food & Ag Development Center Network (Hailey Vine, Food and Agriculture Development Officer)
- 8:45 AM Food Safety Systems and Requirements (Claude Smith, Food & Process Specialist)
- 9:30 AM BREAK
- 9:45 AM Principles of Lean Manufacturing and 5S (Steve Dybdal, MMEC Business Advisor)
- 10:30 AM Human Safety Programs (Brian Sullivan, MMEC Business Advisor)
- 11:15 AM In-Line Food Safety Systems (Shawna Derr, General Mills)
- 12 noon LUNCH

**AFTERNOON**

- 1 PM Choice of Workshops:
- Allergen Control (Shawna Derr, General Mills)
  - Labeling (Sadie Overlie, Montana DPHHS)
- 1:35 PM Choice of Workshops:
- Fill Control (Corey McBain, General Mills)
  - Traceability (Claude Smith, Food & Process Specialist)
- 2:10 PM BREAK
- 2:30 PM Choice of Workshops:
- Talent & Workforce (Steve Dybdal, MMEC Senior Business Advisor)
  - Sanitation/Cleaning Chemicals (Veritiv & Ecolab)
- 3:20 PM Financials (Paddy Fleming, MMEC Director and Andy Fjeseth, MT Dept of Agriculture)
- 4:10 PM Distribution Considerations (Warren Helmer, Shamrock Foods)
- 5:00 PM Closing Remarks