

2018



48th FOOD + BEVERAGE
ENVIRONMENTAL
CONFERENCE

March 25-28, 2018

Spouse/Guest Itinerary

Sunday, March 25, 2018

6-7:30 p.m. Welcome Reception
8-11 p.m. Hospitality Suite

Monday, March 26, 2018

7-8 a.m. Breakfast
8 a.m. – Noon Pre-arranged Mani/Pedis at the Tamaya Mist Spa & Salon
(Spouse/Guest Program)
12-1 p.m. Spa lunch (Spouse/Guest Program)
4:45-5:45 p.m. Poster Session and Social Hour
6-8 p.m. Dinner and Session 4
8-8:45 p.m. Poster Session and Social Hour
9-11 p.m. Hospitality Suite

Tuesday, March 27, 2018

7-8 a.m. Breakfast
1-4 p.m. Technical Tour (depends on availability) or Community Event
Evening Hospitality Suite

Wednesday, March 28, 2018

7-8 a.m. Breakfast
9:30 am – 12:30 p.m. Bread & Jewelry Making with members of the Santa Ana Pueblo Tribe
(Spouse/Guest Program) **Meet in hotel lobby

A Native American woman will lead the bread baking class. She will explain the ingredients used as each person makes a mock-dough. A piece of pre-risen dough will be given to each person to knead, roll out and shape. The loaves will be put in the oven to bake, and once the bread comes out guests can taste their fresh breads with a variety of butters and preserves. While the bread is baking, guests will work with a Navajo Silversmith and learn the techniques used to stamp their own copper bracelet. They will finish the class by polishing their piece.

4:30-6 p.m. Poster Session and Social Hour
6-8 p.m. FBEC Banquet
8-11 p.m. Hospitality Suite