

2016 ENERGY & STORE DEVELOPMENT CONFERENCE

Schedule-At-a-Glance

Sunday, September 11

- 11:00 am – 7:00 pm **Registration**
Registration Desk, 5th Floor
- 1:00 pm – 2:30 pm **Pre-Conference Committee Meeting**
Grand Couteau, 5th Floor
- 4:00 pm – 7:00 pm **Manufacturer/Retailer Exchange and Opening Reception**
Napoleon Ballroom, 3rd Floor
Sponsored by Zero Zone, Inc.

Meet more than 100 leading suppliers of energy management, HVAC, refrigeration, design, construction and lighting systems. Discover potential business partners who can provide you with the resources and capabilities to remain competitive, cost-efficient and cutting-edge. Offered on two successive evenings.

NOTE: Company descriptions, websites and key contacts are listed in the Directory and on the ESD Conference App.

Monday, September 12

- 7:00 am – 7:00 pm **Registration**
Registration Desk, 5th Floor
- 7:00 am – 8:00 am **Continental Breakfast**
Armstrong Ballroom, 8th Floor
Sponsored by Seasons 4 Inc.
- 8:00 am – 8:15 am **Welcome and Opening Remarks**
Grand Ballroom ABC, 5th Floor
John Behr, Vice President, Store Planning, Construction & Maintenance
Schnuck Markets, Inc. (Co-Chair, FMI Energy & Store Development Committee)
Jon Scanlan, Director, Refrigeration and Energy Management, Hy-Vee, Inc.
(Co-Chair, FMI Energy & Store Development Committee)

8:15 am – 9:15 pm **Opening General Session: Anticipating and Leading Market Disruptions**
 Grand Ballroom ABC, 5th Floor
Sponsored by Carnot Refrigeration

In his session, Tony Seba will explain how we are on the cusp of the largest disruptions of industry and society since the first industrial revolution. Managers must learn to understand, anticipate and lead disruptions or risk being left behind. You will learn:

- The key technology megatrends that are about to disrupt your business
- Why business model innovation is as important as technology innovation
- How you can become the disruptor instead of the disrupted
- How all new energy will be solar, electric utilities and conventional transportation will be obsolete and all new vehicles will be electric and autonomous

Tony Seba, Author, Thought Leader, Educator and Serial Silicon Valley Entrepreneur

9:15 am – 9:30 am **Break**
 Grand Ballroom Foyer, 5th Floor
All breaks sponsored by Carlyle Compressor

9:30 am – 10:30 am **General Session: The “Last-Mile” Logistics Challenge of Omni-Channel Retailing**
 Grand Ballroom ABC, 5th Floor
Sponsored by TrakRef

The retail landscape is evolving at a rapid pace as more and more consumers modify their shopping behavior based on new technologies and consumer choices. Amazon Pantry, home delivery, click and collect, lockers, crowd-sourced delivery, and pick-up points present new challenges and opportunities for all channels of retail. This session will take a global look at some of the biggest trends, how they work, and which ones can be leveraged across existing channels of trade. Many of these new trends will also impact how retail stores will need to operate. Our speaker will share some of the key considerations store design teams need to keep in mind as they plan remodels and new store layouts.

John S. Phillips, SVP, Customer Supply Chain & Global Go-To-Market, PepsiCo, Inc.

10:30 am – 10:45 am **Break**
 Grand Ballroom Foyer, 5th Floor
All breaks sponsored by Carlyle Compressor

10:45 am – 11:45 am **Concurrent Breakouts (5)**
Refrigeration track sponsored by Arneg

REFRIGER- ATION	REFRIGER- ATION	ENERGY	ENERGY	STORE DEVELOPMENT
<i>Grand Ballroom E, 5th Floor</i>	<i>Grand Ballroom D, 5th Floor</i>	<i>Grand Chenier, 5th Floor</i>	<i>Grand Couteau, 5th Floor</i>	<i>Maurepas, 3rd Floor</i>
Electric vs. Gas Defrost: Which Costs More to Run?	HFOs: The Future of Sustainable Supermarket Refrigeration	Using Big Data in Store Facilities Maintenance	Funding Energy-Efficiency Projects	Store Development Roundtable (retailers/whole salers only)

Electric vs. Gas Defrost: Which Costs More to Run?

Grand Ballroom E, 5th Floor

It has been thought for years that utilizing gas defrost on commercial refrigeration systems that operate in the temperature range below freezing was less expensive. Why? Because compressors are always producing more gas than what's necessary for providing adequate mass flow, and the electric defrost has an additional electric coil that uses electricity to defrost the coil – therefore, gas defrost uses less energy. This presentation will compare the same low-temperature refrigeration system in several different US cities using electric vs. gas defrost, looking at the total cost of ownership across both applications to determine which defrost is truly the most cost-effective for your business.

Dave Tomicki, Refrigeration Sales Specialist, Hussmann

HFOs: The Future of Sustainable Supermarket Refrigeration

Grand Ballroom D, 5th Floor

Supermarket refrigeration is in the midst of another transformation. Regulation is driving the departure of common refrigerants such as R-404A, R-507 and R-22, and opening the market to new products such as HFO blends and CO2. In this session, industry experts will discuss the new HFO blend refrigerants that are available for use today, and also the different type of system architectures that will have the lowest impact on energy and global warming potential. Highlighted within this discussion will be a retrofit example where both energy usage and carbon footprint were significantly reduced.

Ron Vogl, Global Technical Service and Marketing Manager, Honeywell

Samuel Yana Motta, PhD, Director of Technology, Honeywell

Using Big Data in Store Facilities Maintenance

Grand Chenier, 5th Floor

Machine-to-machine data is drastically increasing and will continue to do so in the coming years. New equipment such as refrigeration, HVAC, Food Prep, Elevators, Auto Doors, etc. all include the capability to send reactive alarms as well as telemetry data. The raw scale and volume of this data is difficult to manage. You can apply big data to facilitate your processes, monitor assets remotely, maximize capital spend, and project return on investment. Learn how to make sense of big data, including the automation of critical work flows, so you can better understand your business processes and make intelligent decisions.

Mike Parks, Vice President, Customer Innovation, Verisae

Dan Sugg, Vice President, Northern American Grocery, Verisae

Funding Energy-Efficiency Projects

Grand Couteau, 5th Floor

Sponsored by Source Refrigeration & HVAC, Inc.

Sustainability often has a connotation of additional costs to a business with little tangible or identifiable financial return. The desire to conserve is inherent to most people, and it makes sense to use our natural resources as best as possible. In the grocery industry, where the average net profit is 1.5%, spending to be infinitely sustainable simply does not work. However, in many grocery stores, there are several opportunities to identify measures to be taken to improve operations, reduce costs, improve the shopper experience, improve overall profitability - all the while being more sustainable. These opportunities typically make financial sense - to a point! There are financial tools available that help expand the opportunities available to grocers, which can not only help the bottom line but also improve cash flow. We will discuss macro-level trends in energy efficiency, typical measures for operators to explore, and financial tools available to fund measures that companies may find attractive to pursue.

Jonathan Tan, Vice President, Energy Services, Hillphoenix

Store Development Roundtable (retailers/wholesalers only)

Maurepas, 3rd Floor

Retailers and wholesalers are encouraged to join their peers for an opportunity to discuss several key store development issues and challenges.

11:45 pm – 12:45 pm **Lunch**

Armstrong Ballroom, 8th Floor

Sponsored by Bitzer US and Sporlan Division of Parker Hannifin

12:45 pm – 1:45 pm **Concurrent Breakouts (5)**

Refrigeration track sponsored by Arneg

REFRIGER- ATION	REFRIGER- ATION	ENERGY	STORE DEVELOPMENT	STORE DEVELOPMENT
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Electric vs. Gas Defrost: Which Costs More to Run?	HFOs: The Future of Sustainable Supermarket Refrigeration	Energy Roundtable (retailers/wholesalers only)	Development and Positioning Strategies for Urban Grocery Stores	Sustainable Practices: What's the Value?

Electric vs. Gas Defrost: Which Costs More to Run?

Grand Ballroom E, 5th Floor

Repeated from 10:45 am

HFOs: The Future of Sustainable Supermarket Refrigeration

Grand Ballroom D, 5th Floor

Repeated from 10:45 am

Energy Roundtable (retailers/wholesalers only)

Grand Couteau, 5th Floor

Retailers and wholesalers are encouraged to join their peers for an opportunity to discuss several key energy issues and challenges.

Development and Positioning Strategies for Urban Grocery Stores

Borgne, 3rd Floor

The city of Boston has seen the development of a number of unique urban grocery stores over the past three years. This presentation will take a look at the bfresh store opened by Ahold, the two-level Roche Bros. store in the city center, the independently-owned Foodies Urban Market, and the City Target store near Fenway Park. The discussion will focus on how each retailer tailored their store design and format to the unique characteristics of their specific trade areas and to the many challenges associated with their sites. The goal will be to identify a number of key factors to consider when designing and building stores in an urban market.

John Domino, President, JTD Retail Strategies

Sustainable Practices: What’s the Value?

Maurepas, 3rd Floor

Sustainability is a business disruptor by virtue, changing our business practices from a “disposable” model to a “reduce, reuse, recycle and life cycle” model. By combining new technologies and innovations while embracing opportunities with a focus on the economic, environmental and social developments in a competitive and changing global business environment, grocery retailers are leading the way. In this session, several grocery chains will share how they implemented sustainable initiatives and set goals for the future. They will focus on the measurable positive outcomes for their business and society, building market share and improved brand perception. Discussion will also include a means to inventory and summarize sustainability efforts in individual stores while engaging associates.

Panelists:

Peter Cooke, Program Manager, Grocery Stewardship Certification Program, Manomet

Patti Olenick, Sustainability Manager, Weis Markets, Inc.

Wayne Rosa, Manager, Energy and Maintenance, Delhaize America Shared Services, LLC

1:45 pm – 2:00 pm **Break**
Grand Ballroom Foyer, 5th Floor

2:00 pm – 3:00 pm **Concurrent Breakouts (5)**
Refrigeration track sponsored by Arneg

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Refrigeration Roundtable (retailers/wholesalers only)	Using Big Data in Store Facilities Maintenance	Funding Energy-Efficiency Projects	Development and Positioning Strategies for Urban Grocery Stores	Sustainable Practices: What’s the Value?

Refrigeration Roundtable (retailers/wholesalers only)

Grand Ballroom E, 5th Floor

Retailers and wholesalers are encouraged to join their peers for an opportunity to discuss several key refrigeration issues and challenges.

Using Big Data in Store Facilities Maintenance

Grand Chenier, 5th Floor

Repeated from 10:45 am

Funding Energy-Efficiency Projects

Grand Couteau, 5th Floor

Sponsored by Source Refrigeration & HVAC, Inc.

Repeated from 10:45 am

Development and Positioning Strategies for Urban Grocery Stores

Borgne, 3rd Floor

Repeated from 12:45 pm

Sustainable Practices: What's the Value?

Maurepas, 3rd Floor

Repeated from 12:45 pm

3:00 pm – 3:15 pm

Break

Grand Ballroom Foyer, 5th Floor

3:15 pm – 4:15 pm

General Session: 2016: A Disruptive Campaign Year

Grand Ballroom ABC, 5th Floor

Sponsored by Singh360

We will have a new president in 2017, but 2016 has not produced consensus in either major party. The process itself has been strained by voter anger, and the prospect of dysfunction in Washington continues to grow. As senior editor and correspondent for NPR's Washington Desk, Ron Elving covers the stories, the issues, and the people driving policy and the 2016 campaign. In his engaging style, Ron will discuss where things stand in Washington, both in Congress and the White House, as well as on the campaign trail, and likely scenarios for the future, depending on who wins.

Ron Elving, Senior Washington Editor and Correspondent, National Public Radio News

4:30 pm – 7:00 pm

Manufacturer/Retailer Exchange and Reception

Napoleon Ballroom, 3rd Floor

Sponsored by Heatcraft Refrigeration Products LLC

Meet more than 100 leading suppliers of energy management, HVAC, refrigeration, design, construction and lighting systems. Discover potential business partners who can provide you with the resources and capabilities to remain competitive, cost-efficient and cutting-edge. Offered on two successive evenings.

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Tuesday, September 13

7:00 am – 4:00 pm

Registration

7:00 am – 8:00 am

GreenChill Awards Ceremony/Breakfast (optional)

Gallery, 1st Floor

EPA will host the GreenChill Partnership's annual Achievement Awards. GreenChill partners represent approximately 30% of U.S. supermarkets, allowing the partners to benchmark their refrigerant management performance versus each other and the industry. Join us in congratulating this year's winners. Come learn about best-in-class refrigerant emissions rate reductions, emissions prevention in new store construction, and emissions rates for advanced refrigeration technologies.

Tom Land, GreenChill Partnership Program Manager, Stratospheric Protection Division, U.S. Environmental Protection Agency

7:00 am – 8:00 am

Breakfast

Armstrong Ballroom, 8th Floor

8:00 am – 9:00 am **General Session: Alibaba Saves the Store: The Power of Third Wave Retail**

Grand Ballroom ABC, 5th Floor

Sponsored by Amerlux, LLC

So how does a tech juggernaut out of Hangzhou, China usher in a physical retail revolution? As the latest consumer research provides some early answers, this session will introduce you to third wave retailers (think Shake Shack or Warby Parker) who have turned their focus to quality over price and are doubling their sales-per-square foot. This revolution in store experience is upending the traditional retail model. Learn how retailers can keep physical stores relevant in the digital age. Get an introduction to the five core attributes of third wave retailing and master how to keep your customers in love with your largest assets – your stores. Get inspired by this next generation of breakaway retail brands, embrace the third wave and thrive again.

Lee Peterson, EVP, Brand, Strategy & Design, WD Partners

9:00 am – 10:00 am **General Session: Transforming Data into Actionable Insights**

Grand Ballroom ABC, 5th Floor

Sponsored by Verisae, Inc.

As companies accumulate more data about their customers, they are increasingly becoming distanced from the ideal experiences they need to create to compete in our evolving industry. To design enjoyable, rewarding, and profitable experiences for consumers, companies need to do more than collect transaction details and hoard information. In this session, our speaker will empower companies to transform data into meaningful and actionable insights. By applying enlightened design strategy, companies can position themselves for the modern world, meet shoppers' growing expectations, enhance their brand, and define their future success.

Joanna Felder, Director, Brand & Creative Strategy, Chute Gerdeman, Inc.

10:00 am – 10:30 am **Break**

Grand Ballroom Foyer, 5th Floor

All breaks sponsored by Carlyle Compressor

10:30 am – 11:15 am **General Session: EPA Update**

Grand Ballroom ABC, 5th Floor

Sponsored by Chemours Company

This presentation will provide an update of ongoing EPA regulatory actions relevant to the food retail industry, including the SNAP program's actions under the President's Climate Action Plan, anticipated regulatory updates to section 608 of the Clean Air Act, and the current status of the HCFC regulatory allocation program. The presentation will provide information about regulatory actions affecting refrigerants and service practices.

Drusilla Hufford, Director, Stratospheric Protection Division, U.S. Environmental Protection Agency

11:15 am – 11:30 am **Break**

Grand Ballroom Foyer, 5th Floor

11:30 am – 12:30 pm **Concurrent Breakouts (6)**
Refrigeration track sponsored by Arneg

REFRIGER- ATION	REFRIGER- ATION	ENERGY	ENERGY	STORE DEVELOPMENT	STORE DEVELOPMENT
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Total Cost of Ownership: Mechanical vs. Electronic Expansion Valves/Case Controllers	Refrigeration System Energy Comparison in Small Format Stores	A Fresh Thyme Case Study: Performance-Based Commissioning and Validation	Renewables at Scale: How to Plan and Implement a Portfolio-Wide Solar Program	Space Allotment	Roofing Your Way to Higher Profits Without Raising the Price of Peas!

Total Cost of Ownership: Mechanical vs. Electronic Expansion Valves/Case Controllers

Grand Ballroom E, 5th Floor

With the growing demands on retailers to reduce resources and cost while improving operations, case controller technology coupled with electronic expansion valves is becoming a “go to” solution. These devices not only reduce energy costs, but also reduce installation cost, providing a means to monitor and affect best practices across locations and provide the data necessary to assure food safety. This presentation will provide the latest information about the advantages and challenges of implementing this technology. Included will be the total cost of ownership evaluation and comparison case studies in various locations in North America and Europe.

Peter Dee, Director, Sales & Service, Danfoss

Refrigeration System Energy Comparison in Small Format Stores

Grand Ballroom D, 5th Floor

This session is a case study of refrigeration systems typically used in small format stores. Store similarities include size, proximity and time of construction. A comparison between a conventional remote condensing unit system and a small rack system is analyzed. Will the results be what you are expecting?

Miguel L. Purdy, PE, Mechanical Engineer, HFA, Ltd.

Greg Schluterman, PE, LEED AP, CxA, ASHRAE BEAP & BEMP, Mechanical Engineer, HFA, Ltd.

A Fresh Thyme Case Study: Performance-Based Commissioning and Validation

Grand Chenier, 5th Floor

This session will focus on a case study of how Fresh Thyme Farmers Market has brought innovation, system performance, and operational excellence to the forefront to assure each store is "done" and all mechanical systems are operating to meet and exceed expectations. Using a focused process, Fresh Thyme is now implementing a simple and repeatable design and system performance process that assures every store is on time, on budget, with an overall maximized efficiency. The presenters will discuss all aspects of the development and implementation of a performance-based commissioning and validation initiative, including the problems, solutions, and best current thinking for the future.

Attendees will leave with a clear understanding and a benchmark for how to innovate and improve within their respective organizations.

Scott Beckett, Principal, Q4 Energy Solutions

Chuck Peters, Director of Construction, Fresh Thyme Farmers Market

Renewables at Scale: How to Plan and Implement a Portfolio-wide Solar Program

Grand Couteau, 5th Floor

Rooftop solar is a visible statement to customers that your company is truly committed to sustainability. It's also a tangible demonstration of your commitment to saving money on your facilities' utility bills. However, to achieve rooftop solar's full potential, it takes more than a few small installations. Look no further than Whole Foods Market, now in the middle of implementing a clean-energy initiative with the installation of rooftop solar at upwards of 100 stores and distribution centers nationwide. How can your company take the next step and benefit from the efficiencies of a portfolio-wide approach to solar? In this session you'll hear lessons learned from the NRG Renewables team, based on the portfolio of solar projects they're putting in place for Whole Foods Market. You'll get a step-by-step "how to" guide to use within your own company, including suggestions on screening facilities for solar, selecting a solar partner, deciding on a long-term solar contracting option to produce the most savings, and getting your leadership on board with a portfolio-level approach.

Kassie Eckhart, Senior Manager, Renewables Development, NRG

Space Allotment

Borgne, 3rd Floor

How do designers plan and successfully accommodate for evolving consumer needs and space allotment in today's ever-changing retail store environment? This session will examine the constant balancing act between retail back-of-house and traditional sales areas, to the increasing need for dedicated spaces for e-commerce. Learn ways retailers can stay current by understanding the dynamics of product mix, addressing changes as they come and continuously focusing on planning for the store of the future.

Billy Plummer, Vice President, Retail, CallisonRTKL, Inc.

Roofing Your Way to Higher Profits Without Raising the Price of Peas!

Maurepas, 3rd Floor

When you're competing in an industry with razor-thin margins, you can't afford to waste a penny on roofs or building envelopes that failed prematurely or caused disruptions within your stores. In this interactive session you'll learn how today's most successful grocery chains are deploying integrated roof management practices and the latest sustainable technology to not only improve roof performance but also store profitability. We'll share real-world data illustrating how both financial and sustainability goals can be achieved when you combine a proactive roof management program with the innovative technology that's changing how roofs and building envelopes are constructed and maintained. By the end of the session you'll understand how to find money in your roofing systems and how to tap into it without sacrificing quality, reliability or safety. And it's all possible while improving the comfort and safety of your customers and employees.

Leon Halip, Vice President of Strategy and Innovation, Tremco Roofing and Building Maintenance

Randy Kline, Senior Field Advisor, Tremco Roofing and Building Maintenance

12:30 pm – 1:30 pm

Lunch

Armstrong Ballroom, 8th Floor

Sponsored by National Refrigerants, Inc./Keeprite Refrigeration

1:30 pm – 2:30 pm

Concurrent Breakouts (6)

Refrigeration track sponsored by Arneg

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Total Cost of Ownership: Mechanical vs. Electronic Expansion Valves/Case Controllers	No Sweat: How to Manage Excess Humidity in Supermarkets	How Low Can You Go? Cutting Store Energy by 50 Percent	Renewables at Scale: How to Plan and Implement a Portfolio-Wide Solar Program	Space Allotment	Engineered Collaboration: Building a Case for Teamwork

Total Cost of Ownership: Mechanical vs. Electronic Expansion Valves/Case Controllers

Grand Ballroom E, 5th Floor

Repeated from 11:30 am

No Sweat: How to Manage Excess Humidity in Supermarkets

Grand Ballroom D, 5th Floor

Excess humidity can cause big problems in supermarkets during summer months. Refrigerated doors may sweat, and condensation on the floor can be a serious safety hazard. High humidity increases the load on refrigeration systems, causing higher consumption of electricity and higher energy cost. Additionally, refrigeration coils may ice up, causing increased maintenance and shrink loss. If you dehumidify too much, you may reduce energy use for refrigeration, but increase consumption for HVAC. So what's the right balance? In this presentation, you'll learn how to identify and maintain the proper humidity level for your stores. You'll also learn how to follow a systematic process to diagnose and reduce humidity issues with minimum consumption of energy. You'll come away with a clear understanding of the right set point for your humidity controls and the best design and technology for dehumidification.

Abtar Singh, Chief Executive Officer, Singh360 Inc.

How Low Can You Go? Reducing Store Energy by 50 Percent (Energy breakout)

Grand Chenier, 5th Floor

Sponsored by Source Refrigeration & HVAC, Inc.

Is it possible to reduce total energy usage in a grocery store by 50 percent? Efficiency Vermont challenged its commercial customers to propose their most energy-intensive facilities, and Hannaford offered up its "worst offender." Hannaford Engineering worked with Efficiency Vermont staff to plan retrofits to lighting, HVAC, refrigeration, and plug loads—while engaging the store's employees in the plan. Learn how Hannaford tackled the energy opportunities using measure identification, a detailed project plan, creative problem solving, and metered results – all on a tight budget.

Andrew Goldberg, Energy Project Manager, Hannaford Supermarkets

Cathy Reynolds, CEM, Senior Account Manager, Efficiency Vermont

Renewables at Scale: How to Plan and Implement a Portfolio-wide Solar Program

Grand Couteau, 5th Floor

Repeated from 11:30 am

Space Allotment

Borgne, 3rd Floor

Repeated from 11:30 am

Engineered Collaboration: Building a Case for Teamwork

Maurepas, 3rd Floor

In today's disruptive grocery sector, collaboration in the store design process is a mandate for survival and a path to success. With the advent of compressed schedules, limited resources, and restrictive budgets, the conventional design-bid-build method does not always "pencil out" to be the most effective or cost-beneficial process. Collaboration should involve the entire sector, including the merchandising and operation team, design, construction, and the supplier community. The design lead acts as the information agent for the entire team, facilitating a fully functioning grocery store environment that exceeds expectations. We will look at the various tools of collaboration, including Value Engineering, Design Assist, Design Build and IDP, and consider the benefits and challenges of these methodologies, cite examples, and seek to engage our audience.

Steven M. Duffy, AIA, GGP, Vice President, Grocery, Cuhaci & Peterson Architects, Engineers, Planners
Joseph F. Keene, PE, LEED, AP, GGP, Vice President, Engineering, Cuhaci & Peterson Architects, Engineers, Planners

2:30 pm – 2:45 pm **Break**
Grand Ballroom Foyer, 5th Floor

2:45 pm – 3:45 pm **Concurrent Breakouts (6)**
Refrigeration track sponsored by Arneg

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Refrigeration System Energy Comparison in Small Format Stores	No Sweat: How to Manage Excess Humidity in Supermarkets	How Low Can You Go? Cutting Store Energy by 50 Percent	A Fresh Thyme Case Study: Performance-Based Commissioning and Validation	Roofing Your Way to Higher Profits Without Raising the Price of Peas!	Engineered Collaboration: Building a Case for Teamwork

Refrigeration System Energy Comparison in Small Format Stores

Grand Ballroom E, 5th Floor

Repeated from 11:30 am

No Sweat: How to Manage Excess Humidity in Supermarkets

Grand Ballroom D, 5th Floor

Repeated from 1:30 pm

How Low Can You Go? Reducing Store Energy by 50 Percent (Energy breakout)

Grand Chenier, 5th Floor

Sponsored by Source Refrigeration & HVAC, Inc.

Repeated from 1:30 pm

A Fresh Thyme Case Study: Performance-Based Commissioning and Validation

Grand Couteau, 5th Floor

Repeated from 11:30 am

Roofing Your Way to Higher Profits Without Raising the Price of Peas!

Borgne, 3rd Floor

Repeated from 11:30 am

Engineered Collaboration: Building a Case for Teamwork

Maurepas, 3rd Floor

Repeated from 1:30 pm

3:45 pm – 4:00 pm

Break

Grand Ballroom Foyer, 5th Floor

4:00 pm – 5:00 pm

Closing General Session: Resilient Leadership: Prepare Today to Prevail Tomorrow

Grand Ballroom ABC, 5th Floor

Sponsored by Honeywell

From global and domestic terrorist threats to natural disasters, we encounter new risks and disruptions to our individual, community and economic security each day. And while we can't predict what's around the corner, we can prepare—because when faced with seemingly insurmountable challenges, it is strong leadership guided by clarity of purpose and practical tactics for overcoming adversities that drive us to prevail—better prepared and more resilient. Enter Gen. Russel Honoré, who expertly connects his 3+ decades of military leadership—including his crucial role in managing New Orleans' relief efforts post Hurricane Katrina—to the natural disasters and man-made tragedies dominating global headlines today. He will reveal critical strategies for transforming individuals into leaders and helping organizations and communities effectively prepare, react, rebound and unify after unexpected disruption.

Lt. General Russel L. Honoré, USA (Ret.), Commander of Joint Task Force Katrina & Global Preparedness Authority

6:00 pm – 9:00 pm

Off-Site Social Event – Mardi Gras World

Sponsored by Hillphoenix

Enjoy a real, behind-the-scenes look at New Orleans Mardi Gras. Take a self-guided tour to see firsthand the hard work behind the breathtaking parade floats for major parades not only for Mardi Gras, but for all over the world. There will be plenty of photo opportunities with the floats. Reception and dinner to follow next door at the Grand Oaks Mansion.

Buses will load starting at 5:30 pm from the 1st Floor Lobby Level, Canal Street exit (near Starbucks).

Buses will return to the hotel on a staggered basis starting at 8:00 pm.

Wednesday, September 14

6:45 am – 7:30 am **Store and Facility Tours Breakfast**
Grand Chenier, 5th Floor

Store and Facility Tours

Sponsored by Emerson Climate Technologies

NOTE: You must be registered for one of the Tours in order to participate.

Buses will load at 7:45 am from the 1st Floor Lobby Level, Canal Street exit (near Starbucks).

***NOTE:** If you signed up/paid for a tour, you should have received a ticket for your tour at Registration. If you want to register on-site for a tour (if space is still available), please visit the Registration Desk by 4:00 pm on Tuesday. You **MUST** be registered, pay the \$50 fee, and have a ticket to attend one of the tours.*

7:45 am – 11:00 am

Engineering Tour: Lake Borgne Surge Barrier

Join us for an engineer's delight! The Inner Harbor Navigation Canal (INHC) Lake Borgne Surge Barrier is the largest design-build civil works project in the history of the US Army Corps of Engineers. The 1.8 mile concrete barrier wall, designed to reduce the risk associated with a storm surge, is located at the confluence of the Gulf Intracoastal Waterway (GIWW) and the Mississippi River Gulf Outlet (MRGO), about 12 miles east of downtown New Orleans. It includes a bypass barge gate and a flood control sector gate, each 150 feet wide, at the GIWW; and a 56-foot-wide vertical lift gate at the Bayou Bienvenue. Our group will visit the Sector Gate portion of the barrier, the generator building and the safe-house, and we'll view vessels as they pass through the channel. The system's design and equipment will be described, as well as the overall flood protection system and how the barrier system ties in.

***NOTE:** Attendees of this tour must wear closed-toe, nonskid shoes and sign a waiver to participate.*

7:45 am – 12:00 pm

Design Tour: Rouses Market, Whole Foods, and the Lower 9th Ward

Rouses Market: The Rouses in New Orleans' Warehouse District is so much more than a traditional grocery store – it's a culinary destination. Rouses' professional chefs and cooks set out a hot breakfast, lunch and dinner every day. You can get fresh baked pizzas, handmade burritos and tacos, press-to-order Paninis and fresh sushi. There's also a fresh soup and salad bar, a Chef's Case with Rouses specialties, and hand-cranked gelato in the Coffee Bar. Local, specialty and international groceries are integrated throughout the store, along with healthy selections chosen by Rouses' own registered dietitian. No visit to Rouses is complete without a visit to Roots on the Rooftop, 50-plus aeroponic towers on the rooftop of the downtown New Orleans store.

Whole Foods: The Whole Foods Market Arabella Station is one of the top destinations for food lovers in New Orleans. Located on historic Magazine Street, Arabella Station is housed in a renovated streetcar maintenance barn, and is one of the most unique Whole Foods Market stores. Built in 1893, Arabella Station was originally a maintenance barn for electric street cars, and was later converted to a bus storage barn. The building was in a state of extensive disrepair when Whole Foods Market and Sarpy Hixon Development began the renovation in 2001. Come see how an 1893 street car barn was

transformed into a destination for celebrating the sheer love and joy of food. See how Whole Foods Market has continued to live their core values with a sales floor lighting retrofit in 2012, an LED lighting upgrade in 2015, a refrigerant retrofit from R22 to R407A in 2015, a DX to chilled water cooling retrofit on their Seasons 4 in 2016, and an HVAC electric heat to natural gas retrofit in 2016. In 2012, a full store backup generator system was installed to ensure the store can serve the community in rain or shine.

NOTE: *Closed-toe, nonskid shoes are required for attendees who want to visit the equipment mezzanine.*

Lower 9th Ward: Make It Right will provide a walking tour of the Lower 9th Ward, the neighborhood most devastated by Hurricane Katrina ten years ago. See beautiful, affordable, LEED Platinum homes designed by internationally renowned architects like Frank Gehry and Shigeru Ban. Make It Right's cradle-to-cradle design philosophy and cutting-edge work in sustainable design, construction and solar power has helped train a local workforce in greencollar jobs and positioned New Orleans as a leader in the green economy. The tour will highlight the neighborhood's history, rebuilding progress and what makes this neighborhood "the largest, greenest community of single family homes in the world," according to the U.S. Green Building Council.

12:30 pm – 2:00 pm **Post-Conference Committee Meeting**
Grand Couteau, 5th Floor

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