Meetings take place at the Minneapolis Convention Center (CC) unless otherwise noted.

SATURDAY, OCTOBER 17

9:00 - 11:00 a.m. 9:00 a.m. - 4:00 p.m.

12:00 - 5:00 p.m. 6:30 - 9:00 p.m.

Finance Committee Meeting

Workshop: How to Be a 'Savvy Consumer' of Proficiency

Data in the Next Generation*† Board of Directors Meeting

Cincinnati Section Meeting and Dinner†

Duluth Room, Hilton Offsite - Mill City Museum

Duluth Room, Hilton Offsite - Rock Bottom Brewery, 800 LaSalle Plaza

SATURDAY DAILY HIGHLIGHTS

PREMEETING WORKSHOP

How to Be a 'Savvy Consumer' of Proficiency Data in the Next Generation

9:00 a.m. - 4:00 p.m.

Take a detailed look at the various aspects of a quality management system, including calibration, sample planning tools, measurement uncertainty, statistical approaches, proficiency tracking, root cause analysis, lab accreditation, and more. Check Sample program samples will be used to illustrate these topic areas. Attendees will have the opportunity to access experts and ask questions about laboratory proficiency data and the quality management process, not only from a technical standpoint, but also in terms of managing the certification process. Preregistration required.

Our Science, Our Future

Stuart A. S. Craig, 2005 AACCI President

"AACCI plays a key role in generating and communicating science on the health benefits of grains. In particular, genetics and bioinformatics will provide new information across the value chain – from plant breeders (grain quality) to individual consumers (personalized nutrition). This will create opportunities for AACCI stakeholders."

AACCI Centennial Activities

Step Back and Look to the Future



The AACCI Centennial Activities will be on display in the Exhibit Hall. Step back in time and take an interactive cruise through the Centennial Timeline. Then look to the future while watching our members share what trends will be important in the future of cereal grain science.

>>>>>>>>>>>>>>>>

^{*} ticket required

[†] offsite location

Meetings take place at the Minneapolis Convention Center (CC) unless otherwise noted.

SUNDAY, OCTOBER 18

* ticket required † offsite location

8:00 – 11:00 a.m.	Tennis Tournament†	Offsite — U of MN Baseline
		Tennis Center
8:30 – 11:00 a.m.	Board of Directors Meeting (continued)	Duluth Room, Hilton
11:00 a.m. – 12:30 p.m.	Cereal Chemistry Editorial Board Luncheon	Marquette III, Hilton
11:00 a.m. – 1:30 p.m.	Check Sample Committee Meeting	Directors Row 1, Hilton
12:30 – 2:30 p.m.	Food Safety, Quality, and Regulatory Committee (FSQRC) Meeting	Board Room 1, Hilton
1:00 – 2:00 p.m.	Books Committee Meeting	Board Room 3, Hilton
2:00 – 3:30 p.m.	Approved Methods Technical Committee Chairs Meeting	Marquette V, Hilton
2:00 – 4:00 p.m.	2015/2016 Technical Program Planning – Team Leaders Meeting	M101A (CC)
2:00 – 5:00 p.m.	Workshop: Recent Advances on Enzymes in Baked Goods*	Marquette I–II, Hilton
2:00 – 5:00 p.m.	Workshop: Technologies for Mitigating Scab (DON,	Marquette VI, Hilton
	Vomitoxin) in Grain Lots*	
2:00 – 6:00 p.m.	Exhibitor Set-Up	Hall A (CC)
2:00 - 7:00 p.m.	Registration Open	Mezzanine Lobby (CC)
2:00 – 7:00 p.m.	Speaker Ready Room Open	M101B (CC)
2:30 - 4:30 p.m.	Foundation Board Meeting	Directors Row 4, Hilton
4:00 – 6:00 p.m.	Milling & Baking Division Executive Committee/Advisory Board Meeting	Board Room 3, Hilton
4:30 – 6:00 p.m.	Student Association Executive Committee and University	Board Room 2, Hilton
	Representative Meeting	
6:30 – 9:30 p.m.	Opening Centennial Celebration*	Ballroom AB (CC)



Superior flavor and performance in every batch.

BeneGrain brings you the very best in sprouted wheat performance. Our meticulously controlled germination process transforms whole wheat - creating a better-tasting option that satisfies you and your customers.

- Exceptional baking performance
- Reduced need for malted barley flour and vital wheat gluten
- · Less bitterness means adding less sugar
- · Whole grain nutrition that's easily digested
- · Available in conventional and organic



For more information on our products, call 1-800-553-5687 or visit www.baystatemilling.com

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MONDAY, OCTOBER 19

7:00 – 8:30 a.m.	Approved Methods Technical Committee Meetings	n in 1 mi
	Bread Baking Methods Fig. 16.6 (co. 1) Min. 1.1.1.	Board Room 1, Hilton
	Food Safety and Microbiology	Directors Row 1, Hilton
	Pasta Products Analysis	Directors Row 2, Hilton
	Protein and Enzyme Methods	Directors Row 3, Hilton
	Rice Milling and Quality	Board Room 3, Hilton
	Soft Wheat and Flour Products	Rochester, Hilton
	Statistical Advisory	Directors Row 4, Hilton
7:00 – 9:00 a.m.	Exhibitor Set-Up	Hall A (CC)
7:00 – 11:00 a.m.	Poster Set-Up by Authors	Hall A (CC)
7:00 a.m. – 5:30 p.m.	Speaker Ready Room Open	M101B (CC)
7:30 a.m. – 6:30 p.m.	Registration Open	Mezzanine Lobby (CC)
8:30 – 10:00 a.m.	Opening General Session, Awards, and Keynote Speaker Jack Uldrich	Grand Ballroom A-D, HILTON
10:00 a.m. – 12:00 p.m.	AACCI PRESS Bookstore	Lower Level Lobby (CC)
10:30 a.m. – 12:10 p.m.	Scientific Sessions	
	 Flavor, Aroma, and Texture of Grain-Based Foods – Technical 	M100FG (CC)
	 Health Promoting Properties of Grain Bioactives – Technical 	L100D (CC)
	 Koushik Seetharaman Memorial Symposium on New Aspects of 	M100AB (CC)
	Starch Structure and Granule Architecture – Symposium	
	 Methods in Flour and Dough Quality – Technical 	L100F (CC)
	 Quality and Physical Properties of Grains – Technical 	L100H (CC)
	 Sustainability, Genetics, and Future Cultivars – Impact on the 	M100DE (CC)
	Food Chain – Symposium	
12:00 – 2:00 p.m.	Grand Opening Exhibition, Posters, and Lunch with Chef Demonstrations	Hall A (CC)
	Expanded hall includes: Exhibitors, Posters, and Centennial Lane featuring	
	Division Connection; Membership; AACCI PRESS Bookstore, Bundy Museum	
	display; Chef Demonstrations (see daily highlights for featured chefs and schedule)	
12:00 - 7:00 p.m.	Poster Viewing	Hall A (CC)
1:30 – 4:00 p.m.	Student Product Development Competition Presentations	L100IJ (CC)
2:00 – 3:45 p.m.	Scientific Sessions	
•	• Impacts of New Global Standards for DON on Management and	M100FG (CC)
	Supply of Cereal Grains – <i>Hot Topic</i>	
	• Little Beans, Big Opportunities: The Farm to Market Story of	M100AB (CC)
	Dry Bean Ingredients – Science Café	
	New Frontiers – Dietary Fiber Methodology, Gaining Perspective	M100DE (CC)
	on a Complex Issue – Science Café	, ,
	• The Future of Oats and Barley in Processing and Health – <i>Symposium</i>	L100D (CC)
	• The Past as a Prologue to the Future of Milling and Baking – <i>Symposium</i>	L100F (CC)
2:00 – 3:10 p.m.	Supplier Innovation Session I (see page 26)	L100G (CC)
1	2:00 – 2:30 p.m. Florida Food Products	, ,
	2:40 – 3:10 p.m. CHOPIN Technologies	
2:00 – 4:00 p.m.	AACCI PRESS Bookstore	Lower Level Lobby (CC)
2:00 – 4:30 p.m.	Science On the Move Session: Extrusion and Value-Added Grain Processing*†	Offsite – Buhler
	<u>e</u>	<i>D</i> · · · · · · · · · · · · · · · · · · ·
	Orteregistration reautrea – bus aevarts Convention Center from entrance 2:00 b.m.)	
4:00 – 6:00 p.m.	(preregistration required – bus departs Convention Center front entrance 2:00 p.m.) Exhibits and Centennial Lane Open	Hall A (CC)
4:00 – 6:00 p.m. 4:00 – 6:00 p.m.	Exhibits and Centennial Lane Open	Hall A (CC)
4:00 – 6:00 p.m. 4:00 – 6:00 p.m.	Exhibits and Centennial Lane Open Poster Viewing with Authors	Hall A (CC) Hall A (CC)
1	Exhibits and Centennial Lane Open Poster Viewing with Authors Student Poster Authors Present (4:00 – 4:30 p.m.)	
4:00 – 6:00 p.m.	Exhibits and Centennial Lane Open Poster Viewing with Authors Student Poster Authors Present (4:00 – 4:30 p.m.) Poster Authors Present (odd-numbered posters, 4:30 – 5:45 p.m.)	Hall A (CC)
4:00 – 6:00 p.m. 5:30 – 6:00 p.m.	Exhibits and Centennial Lane Open Poster Viewing with Authors Student Poster Authors Present (4:00 – 4:30 p.m.) Poster Authors Present (odd-numbered posters, 4:30 – 5:45 p.m.) Carbohydrate Division Executive Committee Meeting	Hall A (CC) M101A (CC)
4:00 – 6:00 p.m. 5:30 – 6:00 p.m. 5:30 – 6:30 p.m.	Exhibits and Centennial Lane Open Poster Viewing with Authors Student Poster Authors Present (4:00 – 4:30 p.m.) Poster Authors Present (odd-numbered posters, 4:30 – 5:45 p.m.) Carbohydrate Division Executive Committee Meeting Rheology Leadership Team Planning Meeting	Hall A (CC) M101A (CC) M100H (CC)
4:00 – 6:00 p.m. 5:30 – 6:00 p.m. 5:30 – 6:30 p.m. 6:00 – 7:00 p.m.	Exhibits and Centennial Lane Open Poster Viewing with Authors Student Poster Authors Present (4:00 – 4:30 p.m.) Poster Authors Present (odd-numbered posters, 4:30 – 5:45 p.m.) Carbohydrate Division Executive Committee Meeting Rheology Leadership Team Planning Meeting Carbohydrate Division Meeting	M101A (CC) M100H (CC) L100BC (CC)
4:00 – 6:00 p.m. 5:30 – 6:00 p.m. 5:30 – 6:30 p.m. 6:00 – 7:00 p.m. 6:00 – 7:00 p.m.	Exhibits and Centennial Lane Open Poster Viewing with Authors Student Poster Authors Present (4:00 – 4:30 p.m.) Poster Authors Present (odd-numbered posters, 4:30 – 5:45 p.m.) Carbohydrate Division Executive Committee Meeting Rheology Leadership Team Planning Meeting Carbohydrate Division Meeting Northwest Section Reception*	Hall A (CC) M101A (CC) M100H (CC) L100BC (CC) Skywater Lounge, Hilton
4:00 – 6:00 p.m. 5:30 – 6:00 p.m. 5:30 – 6:30 p.m. 6:00 – 7:00 p.m.	Exhibits and Centennial Lane Open Poster Viewing with Authors Student Poster Authors Present (4:00 – 4:30 p.m.) Poster Authors Present (odd-numbered posters, 4:30 – 5:45 p.m.) Carbohydrate Division Executive Committee Meeting Rheology Leadership Team Planning Meeting Carbohydrate Division Meeting	Hall A (CC) M101A (CC) M100H (CC) L100BC (CC) Skywater Lounge, Hilton Offsite – Rock Bottom Brewery
4:00 – 6:00 p.m. 5:30 – 6:00 p.m. 5:30 – 6:30 p.m. 6:00 – 7:00 p.m. 6:00 – 7:00 p.m. 7:00 – 9:30 p.m.	Exhibits and Centennial Lane Open Poster Viewing with Authors Student Poster Authors Present (4:00 – 4:30 p.m.) Poster Authors Present (odd-numbered posters, 4:30 – 5:45 p.m.) Carbohydrate Division Executive Committee Meeting Rheology Leadership Team Planning Meeting Carbohydrate Division Meeting Northwest Section Reception* Cereals&Europe Section Dinner*†	Hall A (CC) M101A (CC) M100H (CC) L100BC (CC) Skywater Lounge, Hilton Offsite – Rock Bottom Brewery 800 LaSalle Plaza
4:00 – 6:00 p.m. 5:30 – 6:00 p.m. 5:30 – 6:30 p.m. 6:00 – 7:00 p.m. 6:00 – 7:00 p.m.	Exhibits and Centennial Lane Open Poster Viewing with Authors Student Poster Authors Present (4:00 – 4:30 p.m.) Poster Authors Present (odd-numbered posters, 4:30 – 5:45 p.m.) Carbohydrate Division Executive Committee Meeting Rheology Leadership Team Planning Meeting Carbohydrate Division Meeting Northwest Section Reception*	Hall A (CC) M101A (CC) M100H (CC) L100BC (CC) Skywater Lounge, Hilton Offsite – Rock Bottom Brewery

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TUESDAY, OCTOBER 20

TOESDAI, OCTO	DEN 20	
7:00 – 8:00 a.m. 7:00 – 8:30 a.m.	Past Presidents Breakfast Approved Methods Technical Committee Meetings	Board Room 1, Hilton
7.00 - 6.50 a.m.	Dietary Fiber and Other Carbohydrates	Rochester, Hilton
	Experimental Milling	Directors Row 1, Hilton
	Methods for Grain and Flour Testing	Directors Row 2, Hilton
	Molecular Biomarkers for Grain (formerly Biotechnology Methods)	Directors Row 3, Hilton
	Oat and Barley Products	Directors Row 4, Hilton
	Vitamins, Minerals, and Lipids	Board Room 3, Hilton
	Yeast Evaluation	Board Room 2, Hilton
7:00 a.m. – 5:30 p.m.	Speaker Ready Room Open	M101B (CC)
7:30 a.m. – 6:00 p.m.	Registration Open	Mezzanine Lobby (CC)
8:30 – 10:00 a.m.	Plenary Session and Awards with Keynote Speaker Dr. Mehmood Khan	Grand Ballroom A-D, HILTON
10:00 a.m 12:00 p.m.	AACCI PRESS Bookstore	Lower Level Lobby (CC)
10:00 a.m. – 7:00 p.m.	Poster Viewing	Hall A (CC)
10:30 a.m. – 11:40 a.m.	Supplier Innovation Session II (see page 26)	L100G (CC)
	10:30 – 11:00 a.m. Baker Perkins	
	11:10 – 11:40 a.m. Best Cooking Pulses, Inc.	
10:30 a.m. – 12:00 p.m.	Student Association Business Meeting	L100IJ (CC)
10:30 a.m. – 12:10 p.m.	Scientific Sessions	MINORG (CC)
	Cereal Dietary Fiber Properties and Fermentation – Technical Directive Properties of Standard Technical	M100FG (CC)
	Digestive Properties of Starch – <i>Technical</i> Figure Technologies and Applications to Carcele Grains and Floures.	L100D (CC)
	 Emerging Technologies and Applications to Cereals, Grains and Flours: The Next 100 Years – Symposium 	M100AB (CC)
	Enzymes to Improve Cereal Quality – Technical	L100F (CC)
	• New Approaches to Gluten-Free Foods – <i>Technical</i>	L100H (CC)
12.00 2.00	• Sprouted Grains:Paving the Way to Nutritious and Safe Products – Symposium	M100DE (CC)
12:00 – 2:00 p.m.	Exhibits, Lunch, and Poster Viewing with Chef Demonstrations Expanded hall includes: Exhibitors, Posters, and Centennial Lane featuring	Hall A (CC)
	Division Connection, Membership, AACCI PRESS Bookstore, Bundy Museum	
	display, Chef Demonstrations (see daily highlights for featured chefs and schedule)	
2:00 – 3:30 p.m.	Division Leadership Council (DLC) Meeting	M101A (CC)
2:00 – 3:45 p.m.	Scientific Sessions	1110111 (00)
1	• A New Vision for Grain Science – Grain Science for 2025 – Hot Topic	M100DE (CC)
	• Establishing Dietary Reference Intakes for Bioactives: Cereal Grains	M100AB (CC)
	Focus – Science Café	
	• Foresight & Innovation: Using the Future to Innovate Today – Special Session with Andy Hines, Assistant Professor & Program Coordinator, University of	L100BC (CC)
	Houston Foresight Program	
	 Nutrition for the Future: Filling the Protein Gaps from Cereal and 	M100FG (CC)
	Legume Proteins – Symposium	
	 Reflecting on the Past Century and the Role of Asian Market & Products – Where to from Now! – Symposium 	L100D (CC)
2:00 – 3:10 p.m.	Supplier Innovation Session III (see page 26)	L100G (CC)
	2:00 – 2:30 p.m. Bay State Milling	
	2:40 – 3:10 p.m. QualySense AG	
2:00 – 4:00 p.m.	AACCI PRESS Bookstore	Lower Level Lobby (CC)
2.00 4.15	Scientific Sessions (continued)	1.100F (CC)
2:00 – 4:15 p.m.	• FSMA in Action – Hot Topic	L100F (CC)
2:00 – 4:30 p.m.	Best Student Research Paper Competition Signs On the Many Society Fortuning and Value Added Crain Processing 24	L100H (CC)
2:00 – 4:30 p.m.	Science On the Move Session: Extrusion and Value-Added Grain Processing*† (preregistration required – bus departs Convention Center front entrance 2:00 p.m.)	Offsite – Buhler
3:30 – 5:00 p.m.	China Strategies Task Force Meeting	Board Room 2, Hilton
4:00 – 6:00 p.m.	Exhibits and Centennial Lane Open	Hall A (CC)
4:00 – 6:00 p.m.	Poster Viewing with Authors	Hall A (CC)
0.00 P.III.	Poster Authors Present (even-numbered posters, 4:15 – 5:30 p.m.)	
4:30 – 5:30 p.m.	Professional Development Panel Meeting	M101A (CC)
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5:30 – 7:00 p.m.	Milling and Baking Division/AACCI Foundation Student and	L100G (CC)
	Young Professional Development Grant Meeting	
6:00 – 7:00 p.m.	Biotechnology Division Business Meeting	M100H (CC)
6:00 – 7:00 p.m.	Protein Division Business Meeting	M101A (CC)
6:00 – 7:30 p.m.	Speed Mentoring Social*	M100IJ (CC)
6:30 – 9:30 p.m.	Carbohydrate Division Dinner*†	Offsite – Windows on
•		Minnesota
		50th Floor, IDS Tower
		710 Marquette Ave. S.
9:00 - 10:30 p.m.	"Up All Night - Get Wired and Connect at a Reception with AACCI's	Duluth, Hilton

Open to all attendees. Stop by for a complimentary Irish Coffee, chat with long-time scientists, early career professionals, and students in this informal setting. The perfect way to end your day. Contributing to event

*ticket required

Milling and Baking Division"

is the AACCI Foundation.

NEW! Your Enhanced Guide to Achieving Food Safety Systems Compliance in the Grains Industry!



User's Guide to ISO 22000 Food Safety Management System

for the Grain Handling, Processing, Milling, and Baking Industries

This new custom AACCI publication provides all the requirements in the "ISO 22000 First edition Food Safety Management Systems— Requirements for Any Organization in the Food Chain" AND SO MUCH MORE!

AACCI has added special sections that impart knowledge and experience from compliance experts in the grain handling, processing, and milling and baking industries.

This important new guideline document helps you:

- Interpret general food safety standards as they apply to the grains industry
- Learn best practices for setting up and maintaining a compliant grain-food safety program
- Understand the dos and don'ts when preparing for audits and dealing with auditors

Attend one of two events to learn more about using this guidance document in your food safety program.

ISO 22000 Guidance Document Overview – A web-based tool from AACCI

Tuesday, Oct. 20 – 3:30 p.m. Jennifer Robinson, Bay State Milling (This overview is part of the Hot Topic Session: FSMA in Action which begins at 2:00 p.m. in L100F.)

AACCI Food Safety Committee Demonstration At the AACCI PRESS Bookstore!

(See bookstore staff for time.)

Or purchase and download this document at aaccnet.org/iso

[†]offsite location - walking distance unless otherwise noted

Meetings take place at the Minneapolis Convention Center (CC) unless otherwise noted.

WEDNESDAY, OCTOBER 21

WEDNESDAI, OC	EDNESDAI, OCTOBER 21		
7:00 – 8:15 a.m.	Kansas State University Breakfast*	L100BC (CC)	
7:00 – 8:30 a.m.	Approved Methods Technical Committee Meetings		
	Asian Products	Duluth, Hilton	
	Bioactive Compounds Methods	Duluth, Hilton	
	Chemical Leavening Agents	Directors Row 1, Hilton	
	Physical Testing Methods	Directors Row 2, Hilton	
	Pulse and Legume	Directors Row 4, Hilton	
	Spectroscopic Methods	Directors Row 3, Hilton	
7:00 – 8:30 a.m.	Scientific Advisory Panel	Rochester Room, Hilton	
7:00 a.m. – 12:00 p.m.	Speaker Ready Room Open	M101B (CC)	
7:30 – 8:30 a.m.	North Dakota State University Alumni Breakfast*†	Offsite – The News Room	
7100 Old Willin	Thorn Dunious China Control of Thuman Distriction	Restaurant, 990 Nicollet Mall	
7:30 a.m. – 2:30 p.m.	Registration Open	Mezzanine Lobby (CC)	
8:30 – 10:00 a.m.	Coffee, Exhibits, and Centennial Lane Open with Poster Viewing	Hall A (CC)	
9:00 – 10:00 a.m.	2016 Technical Program Planning Meeting	L100E (CC)	
10:00 – 11:00 a.m.	Nominating Committee Meeting	M101A (CC)	
10:00 a.m. – 3:00 p.m.	AACCI PRESS Bookstore	Lower Level Lobby (CC)	
10:20 a.m. – 12:00 p.m.	Scientific Sessions	Lower Level Loosy (CC)	
10.20 u.m. 12.00 p.m.	• Agents of Change and Dealing with the Unknowns of the Future – <i>Symposium</i>	M100AB (CC)	
	• Functionality of Cereal Components – <i>Technical</i>	M100FG (CC)	
	• Grain Components and Gastrointestinal Health – <i>Technical</i>	L100D (CC)	
	New Methods in Analysis of Grain Components – <i>Technical</i>	L100F (CC)	
	Non-Food Uses of Grains – Technical	L100H (CC)	
	Pulse Ingredients in Cereal Food Processing – Symposium	M100DE (CC)	
10:30 a.m. – 12:30 p.m.	Exhibit and Poster Take-Down	Hall A (CC)	
12:00 – 1:30 p.m.	Lunch Break	Tiun II (CC)	
12:00 – 1:30 p.m.	Engineering & Processing Division Meeting and Lunch*	M100I (CC)	
12:00 – 1:30 p.m.	ICC Luncheon*	M100H (CC)	
12:00 – 1:30 p.m.	Milling & Baking Division Meeting and Networking Lunch*	L100BC (CC)	
12:00 – 1:30 p.m.	Nutrition Division Meeting and Lunch*	M100J (CC)	
12:00 – 1:30 p.m.	Rheology Division Meeting and Lunch*	L100I (CC)	
12:00 – 1:30 p.m.	Rice Division Lunch*	L100G (CC)	
12:30 – 3:30 p.m.	Approved Methods Technical Committee Chairs Meeting and Lunch	Rochester Room, Hilton	
1:30 – 3:45 p.m.	Science On the Move Session: Extrusion and Value-Added Grain Processing*†	Offsite – Buhler	
The or to plan.	(preregistration required – bus departs Convention Center front entrance 1:30 p.m.)	Spene Zume.	
1:45 – 3:30 p.m.	Scientific Sessions		
Trie cico pinii	Federal Nutrition Policy: What's New and What's Next? – Hot Topic	M100FG (CC)	
	• Gluten in Cereal-Based Foods—Benefits and Risks – <i>Science Café</i>	M100AB (CC)	
	• Innovating with the Climate-Friendly Ancient Grains – <i>Symposium</i>	L100F (CC)	
	• Refined, Processed, Fortified, and Gluten-Containing Grain-Based Foods:	L100D (CC)	
	Bane or Boon – Deep Dive		
	• Rice Constituents, Structure, and Effects of Processing – <i>Symposium</i>	L100H (CC)	
	Wheat – A Nutritious Grain Over a Century of Plant Breeding – <i>Hot Topic</i>	M100DE (CC)	
4:00 – 5:30 p.m.	Closing Session, Awards, and Keynote Speaker Valeri Lantz-Gefroh	Grand Ballroom A-D,	
2.00 0.00 p.m.	ordering of the state of the st	HILTON	
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^{*}ticket required

[†]offsite location – walking distance unless otherwise noted