



## ACS 2018: SCHEDULE-AT-A-GLANCE

All events, unless otherwise noted, will take place at:

David L. Lawrence Convention Center  
1000 Fort Duquesne Blvd  
Pittsburgh, PA 15222

Presented with  
Marquee Sponsor:



### WEDNESDAY, JULY 25

*\*This schedule is subject to change at any time.*

All Day	Regional Tours ( <i>please see tour description for departure details</i> )	
8:30 AM – 4:30 PM	<b>Build Your Food Safety Plan: Deep Dive and Coaching</b>	Westin - Cambria
1:00 pm - 7:00 pm	Conference Registration Open	West Atrium
1:00 pm - 6:00 pm	Conference Bookstore Open	Terrace Foyer
1:00 pm - 4:00 pm	Certified Cheese Professional® Exam	Westin - Allegheny 1 -3
1:30 pm - 4:30 pm	ACS T.A.S.T.E. Test™	Room 319 - 321
4:00 pm - 5:30 pm	Certified Cheese Professional® Reception <i>sponsored by Emmi Roth USA</i>	Westin - Pennsylvania Ballroom & Penn City Grille
7:00 pm - 10:00 pm	Cheese Crawl ( <i>Advance registration required</i> ) <i>sponsored by Prairie Farms</i>	Various Downtown Pubs
10:00 pm - 12:00 am	Midnight Mongers	Westin - Bill's Bar & Burger

### THURSDAY, JULY 26

7:30 am - 6:00 pm	Conference Registration Open	West Atrium
7:30 am - 4:00 pm	Networking Salons and Supporting Trade Tables Open	Gallery
7:45 am - 8:30 am	Vermont Pancake Breakfast <i>sponsored by the Vermont Cheese Council</i>	Pittsburgh Ballroom
8:30 am - 9:45 am	<b>Welcome &amp; Opening Keynote</b>  <i>Gerry O'Brion - Ignite Your Goals: Simple Steps to Accomplish More &amp; Accelerate Your Success</i>	Pittsburgh Ballroom
9:00 am - 3:30 pm	Conference Bookstore Open	West Atrium
9:45 am - 10:15 am	Break & Author Book Signing	Terrace Foyer
9:45 am - 10:15 am	Media Briefing	Room 312
10:15 am - 11:45 am	# 1 <b>Cheese Evaluation and the ACS Lexicon and Glossary - An Introduction</b> # 2 <b>Affinage Under the Microscope</b> # 3 <b>The Right Cut!</b> # 4 <b>Varying Perspectives Across the Supply Chain</b> # 5 <b>Can I Afford to Cooperate?</b> # 6 <b>How Sweet Are You? The Science of Taste (Sensory Session; Ticket Required)</b> # 7 <b>Open Networking: How to Talk to Consumers About the Value of Cheese</b>	Room 303 - 305 Room 317 - 318 Room 315 - 316 Room 301 Room 331 Room 308
10:15 am - 11:45 pm	The Expert Is In!	
12:00 pm - 1:30 pm	Annual Business Meeting & Lunch <i>sponsored by Sartori Company</i>	Pittsburgh Ballroom
1:30 pm - 2:00 pm	Break & Author Book Signings	Terrace Foyer
2:00 pm - 3:30 pm	# 8 <b>Celebrating a Fermentation Renaissance (Tasting)</b> # 9 <b>A Review of the Non-Cheese Sensory Landscape</b> # 10 <b>What Does Excel Have to Do With a Cheese Case? The Role of the Sales Manager in the Specialty Cheese World</b> # 11 <b>Hot Topic!</b> # 12 <b>Open Networking: Cheesemaker Feedback on the ACS Judging &amp; Competition*</b> <i>*Session starts at 2:15pm</i> # 13 <b>ACS Town Hall</b> <i>sponsored by the Specialty Food Association</i>	Room 319 - 321 Room 303 - 305 Room 315 - 316 Room 302 Room 308 Room 301
2:00 pm - 3:30 pm	The Expert Is In!	
4:00 pm - 4:30 pm	Meet the Cheesemaker (Open to Retailers & Distributors Only) <i>sponsored by California Milk Advisory Board</i>	Exhibit Hall D
4:30 pm - 6:30 pm	Meet the Cheesemaker (Open to All) <i>sponsored by California Milk Advisory Board</i>	Exhibit Hall D
7:00 pm - 8:30 pm	Opening Reception  <i>Sponsored by Marquee Sponsor, Gourmet Foods International</i>	Noresco Riverside Terrace

### FRIDAY, JULY 27

7:30 am – 8:30 pm	Guild Leaders Network Meeting ( <i>By Invitation</i> )	Room 308
-------------------	--	----------

7:30 am – 4:00 pm	Conference Registration Open	West Atrium
7:30 am – 4:00 pm	Networking Salons and Supporting Trade Tables Open	Gallery
8:00 am - 4:00 pm	Conference Bookstore Open	Terrace Foyer
8:00 am - 8:30 am	Continental Breakfast & General Session	Pittsburgh Ballroom
8:30 am - 9:30 am	<b>General Session - Simran Sethi</b> <i>Save by Savoring: How to Sustain the Diverse Foods and Flavors We Love</i>	Pittsburgh Ballroom
8:30 am - 10:00 am	The Expert Is In!	
9:30 am - 10:00 am	Break & Author Book Signings	Terrace Foyer
10:00 am - 11:30 am	# 14 <b>Old and New Frontiers in Bandaged Cheddar (Tasting)</b>	Room 319 - 321
	# 15 <b>The Fight for Diversity in Food</b>	Room 303 - 305
	# 16 <b>Producing Sheep and Goat Milk Year-Round: When “Big Challenges” Call for Easy Solutions</b>	Room 317 - 318
	# 17 <b>An Optimistic Guide to Failure</b>	Room 315 - 316
	# 18 <b>Specialty Cheese Sales Beyond Brick and Mortar</b>	Room 301
	# 19 <b>How Sweet Are You? The Science of Taste</b> ( <i>Sensory Session; Ticket Required</i> )	Room 331
	# 20 <b>Open Networking: Regionality &amp; Seasonality of Cheese in the U.S.</b>	Room 308
10:00 am - 11:30 am	The Expert Is In!	
11:30 am - 12:00 pm	Break & Author Book Signings	Terrace Foyer
12:00 pm - 12:30 pm	Lunch <i>sponsored by zuercher &amp; co.</i>	Pittsburgh Ballroom
12:30 pm - 1:15 pm	<b>FDA Update</b>	Pittsburgh Ballroom
1:30 pm - 3:00 pm	# 21 <b>Drink the Apples - Eat the Cheese! (Tasting)</b>	Room 319 - 321
	# 22 <b>Large Farms Can Have Quality Milk, Healthy Animals, and Cow Comfort</b>	Room 303 - 305
	# 23 <b>Food Safety Through The Supply Chain</b>	Room 317 - 318
	# 24 <b>Be Careful What You Ask For: Planning for Success and Succession</b>	Room 315 - 316
	# 25 <b>Open Networking: Official Conference Cheesemongers</b>	Room 308
1:30 pm - 3:00 pm	The Expert Is In!	
3:00 pm - 3:30 pm	Break & Author Book Signings	Terrace Foyer
5:00 pm - 7:00 pm	Awards Ceremony <i>sponsored by Gourmet Foods International</i>	Pittsburgh Ballroom
7:00 pm - 8:00 pm	Awards Reception <i>sponsored by Wisconsin Cheese</i>	Gallery
<b>SATURDAY, JULY 28</b>		
8:30 am - 4:00 pm	Conference Registration Open	West Atrium
8:30 am - 4:00 pm	Networking Salons and Supporting Trade Tables Open	Gallery
9:00 am - 10:30 am	# 26 <b>The Cornerstone Project: An American Original</b>	Room 319 - 321
	# 27 <b>Creating (and Maintaining) Buzz for Your Business</b>	Room 303 - 305
	# 28 <b>From Terroir to Cheese: How to Select Unique Flavors</b>	Room 317 - 318
	# 29 <b>Obsalim for Better Ruminant Feeding</b>	Room 315 - 316
	# 30 <b>How Sweet Are You? The Science of Taste</b> ( <i>Sensory Session; Ticket Required</i> )	Room 331
9:00 am - 10:30 am	The Expert Is In!	
10:00 am - 3:00 pm	Conference Bookstore Open	Terrace Foyer
10:30 am - 11:00 am	Break & Author Book Signings	Terrace Foyer
10:30 am - 11:00 am	Media Briefing ( <i>Credentialed media only</i> )	Room 312
11:00 am - 12:00 pm	Brunch of Champions	Pittsburgh Ballroom
12:15 pm - 1:45 pm	# 31 <b>Closing the Validation Gap for Raw Milk Producers under PCHF</b>	Room 303 - 305
	# 32 <b>Transhumance 101</b>	Room 317 - 318
	# 33 <b>Developing &amp; Communicating with New or Seasoned Retail Staff</b>	Room 315 - 316
	# 34 <b>Design Methodology for the Cheese Professional</b>	Room 301
12:15 pm - 3:15 pm	# 35 <b>Deep Dive: A Holistic Approach to Preventing Cheese Defects</b>	Room 302
12:15 pm - 1:45 pm	The Expert Is In!	
1:45 pm - 2:15 pm	Break & Author Book Signings	Terrace Foyer
2:15 pm - 3:45 pm	# 36 <b>Cheese Pairings from the Far East (Tasting)</b>	Room 319 - 321
	# 37 <b>How Actively Building Hope Can Change Your Business</b>	Room 317 - 318
	# 38 <b>Conservation for Heritage Breeds in North America</b>	Room 315 - 316
	# 39 <b>Good Food from Close By</b>	
2:15 pm - 3:45 pm	The Expert Is In!	
5:30 pm - 9:30 pm	Festival of Cheese ( <i>5:30 pm - 6:00 pm: Media Preview, open to credentialed media only</i> )	

6:00 pm - 7:00 pm: Members-Only Admission

Exhibit Hall D

7:00 pm - 9:30 pm: General Admission

6:00 pm - 9:30 pm

Cheese Sale (proceeds support cheesemaker scholarships)

Exhibit Hall D