



**Hands-On Commodity Training for Operators and Distributors
July 12-13, 2007
Monterey, CA
AGENDA**

Thursday, July 12

Day One

6:30 a.m.	Registration
7:00 a.m.	Box Breakfast
7:15 a.m.	Tour – Naturipe Farms - Strawberries
9:30 a.m.	Break
9:45 a.m.	Introductions
10:00 a.m.	Menu Trends – Chef Robert Danhi
11:00 a.m.	Commodity #1 Tomatoes – Edward Beckman, CA Fresh Tomato Growers
12:00 p.m.	Lunch
1:00 p.m.	Commodity #2 Lettuce – Martin Flewell, Taylor Farms
2:00 p.m.	Commodity #3 Carrots - Brent Scattini, Grimmway Farms
3:00 p.m.	Break
3:15 p.m.	Commodity #4 Blueberries - Brian Bocock and Mary Pagan, Naturipe Farms
4:15 p.m.	Interactive learning/Insight Forum
5:15 p.m.	Recess

Friday, July 13

Day Two

6:30 a.m.	Box Breakfast
7:00 a.m.	Tour – Ocean Mist Farms - Spinach
9:30 a.m.	Break
9:45 a.m.	Commodity #5 Apples – Loren Queen, Domex
10:45 a.m.	Commodity #6 Onions – Nelia Alamo, Gills Onions
11:45 a.m.	Lunch
1:00 p.m.	Commodity #7 Artichokes – Kori Tuggle, Ocean Mist Farms
2:00 p.m.	Commodity #8 Mushrooms – Bob Engel, Gourmet Mushrooms, Inc.
3:00 p.m.	Break
3:15 p.m.	Interactive Learning/Insight Forum
4:30 p.m.	Certificates