

19th Annual Canadian Summit on

FOOD SAFETY

April 9-10, 2025

Toronto Airport Marriott Hotel,
Canada

19TH ANNUAL CANADIAN SUMMIT ON FOOD SAFETY

Canada's leading event for food safety
leaders to share experiences and learn
from industry and government experts.



**REGISTER
NOW**



Canadian Summit on Food Safety



#FoodSafety2025

EVENT OVERVIEW

Join us at the 19th Annual Canadian Summit on Food Safety, April 9-10, 2025, in Toronto. This summit unites senior food safety experts from food manufacturing, retail, and food service across Canada to explore the latest strategies in food safety. From tackling food fraud and improving recall management to leveraging technology for contamination prevention, you'll be equipped with cutting-edge insights to elevate your organization's safety standards.

Experience informative sessions, engaging keynotes, and actionable case studies while networking with top industry leaders and government representatives. Walk away with best practices to reduce risks, enhance compliance, and protect your brand.



**REGISTER
NOW**

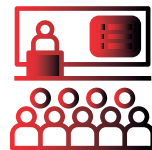


WHAT YOU CAN EXPECT!



Insightful Keynote Panels:

- **CFIA Updates:** : Navigate the latest enforcement guidance and regulatory changes.
- **Technology in Safety:** Discover innovations in AI and automated quality control.



Roundtable Discussions:

- **Food Fraud Prevention:** Sharing strategies across the industry.
- **Cross-Sector Collaboration:** Enhancing safety from farm to fork.



Engaging Case Studies:

- **Managing Recalls Effectively:** Insights from recent high-profile cases.
- **Allergen Management in Practice:** Industry-wide best practices to protect consumers.



Networking Opportunities:

- **Breakfasts and Receptions:** Connect with food safety professionals over curated meals.
- **Speed Networking:** Expand your professional circle quickly and efficiently.



Interactive Workshops:

- **Mastering Food Safety Culture:** Building and sustaining a proactive safety culture.
- **Technology for Safety:** Hands-on sessions on digitalization and blockchain for traceability.



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Speakers include



Pamela MacDonald
Senior Director
Ontario Operations
Canadian Food Inspection Agency



Martin Duplessis
Director
Bureau of Microbial Hazards
Food and Nutrition Directorate
Health Canada



Sharon Mohammed
Director, Government and
Industry Relations,
Regulatory Management
Maple Leaf Foods



Sylvain Charlebois
Professor, Director,
Agri-Food Analytics Lab
Dalhousie University



Sam Patel
Food Safety Inspector,
Ontario Ministry of
Agriculture
Food and Rural Affairs



Rob Hood
Corporate Director,
Food & Beverage
Silver Hotel Group



Lennie Ouimette
Director, Quality Assurance
& Food Safety
Kawartha Dairy Limited



Theophilus Anyam
Director Quality Assurance
Sager Food



Amit Jagirdar
Director of Quality and
Food Safety
Bunge Canada



Sum Yin Tang
Assistant Processing Plant
Manager
Burnbrae Farms



Rancy Sharma
Senior QA and Regulatory
Manager
RNF Pet Products



Saleha Junaidy
Quality Manager, Lactalis
Canada and Professor
Conestoga College



John W. Spink
Assistant Professor
Michigan State University



Atul Kalia
QA Supervisor
The Coca-Cola Company



Jeannie Shaughnessy
CEO
Peanut And Tree Nut
Processors Association





Who attends?

This event attracts a diverse group of professionals in the food industry, from farm to fork. From Directors of Food Safety and Quality Assurance, to Environmental and Sustainability Managers at leading food companies, you'll be in great company.



Top 3 Reasons to Attend



Unmatched Insights into Food Safety

- Learn from the best as leading organizations and regulators share strategies to stay compliant and protect consumer health.
- Get actionable guidance on food safety management systems, recall processes, and allergen control to safeguard your operations.

1

Exclusive Networking Opportunities with Industry Leaders

- Connect with top food safety and QA executives from companies like The Coca-Cola Company, Bunge Canada, and Burnbrae Farms.
- Join roundtable discussions and interactive sessions that address pressing challenges like food fraud and supply chain risk management.



2



Access to Cutting-Edge Tools and Technologies

- Discover advanced solutions to optimize your food safety processes, from blockchain for traceability to AI-driven contamination prevention.
- Learn how to implement innovative technologies that improve safety monitoring and streamline operations across the food supply chain.

3



REGISTER NOW



AGENDA - DAY 1

Wednesday, April 9, 2025

8:00 AM NETWORKING BREAKFAST: BUILD COMMUNITY CONTACTS

- Start your day off right and connect with **food safety leaders**.
- Get to know your **industry peers** and colleagues over a delicious breakfast.
- Source practical tips, discuss **best practices** and prepare for the day ahead.

8:45 AM OPENING COMMENTS FROM YOUR HOST

Gain insight into today's sessions so you can get the most out of your conference experience

9:00 AM OPENING KEYNOTE

Getting the Latest on Enforcement Guidance from the CFIA

Stay abreast of recent changes to CFIA inspections and what to expect going forward. Take away specific solutions to:

- Prepare for upcoming changes to CFIA inspection processes
- Ensure your facilities are safe and compliant
- Follow best practice according to the inspection agency

Achieve compliance with current regulatory guidelines to safeguard your operations, protect public health, and strengthen your reputation for quality and safety.

Pamela MacDonald, Executive Director, Inspection Support, **Canadian Food Inspection Agency**

9:30 AM C-SUITE PANEL

Optimizing Food Safety through Industry Innovation

Adopting new technologies and developments is essential for improving process efficiency and accuracy in food safety. Source practical tips to:

- Implement the latest technological, automated, and biopharmaceutical approaches to food safety
- Harness available solutions to optimize your techniques and processes Overcome innovation challenges, including budget and resource limitations

Advance your expertise to integrate new techniques and technology across your food safety and QA processes

Sonny Brar, Global Vice President, Food Safety, Occupational Health & Safety, Quality Assurance and Regulatory Affairs, **Fiera Food Company**
Meghann Mcleod, Food Safety Director, **Yum! Brands**

10:00 AM SPEED NETWORKING! → MAKE MEANINGFUL CONNECTIONS

Grow your network by meeting like-minded individuals to share your latest ideas and projects with:

- Enjoy a quick icebreaker, exchange LinkedIn information and **build lasting business relationships**.
- Achieve your conference networking goals in a **fun and agile fashion**.
- **Join a community** of food safety experts and gain invaluable support.

10:20 AM INDUSTRY EXPERT

Environmental Monitoring for Food Safety

Neogen

10:50 AM EXHIBITOR LOUNGE: VISIT BOOTHS & SOURCE EXPERTISE

- Explore the latest **food safety technology** and strategies with our industry leading sponsors.
- Share your challenges with the **biggest innovators** in the business.
- Schedule **one-to-one private meetings** for personalized advice.

TRACK 1

TRACK 2

11:20 AM CASE STUDY

Key Elements of Food Safety Procedures in Hospitality

Food safety in the hospitality industry relies on consistent training, audits, and process updates. Take back to your office strategies to:

- Prioritize hygiene, cross-contamination prevention, and temperature control to ensure food safety
- Stay informed about Canadian food regulations in the hospitality industry
- Understand the role of staff training in protecting consumers and safeguarding brand reputation

Optimize food safety standards through continuous improvement and training insights from the hospitality industry.

Samuel Laroche, Quality Control and Food Safety Manager, **MTY Group**

11:20 AM - 12:05 AM MASTERCLASS

Building Your Food Safety Culture

Building a strong food safety culture goes beyond compliance — it involves fostering shared values, attitudes, and behaviours that prioritize food safety at every level of your organization. Adopt best practices to:

- Explore the key components of food safety culture and learn how to build it within your organization
- Develop actionable strategies to strengthen food safety culture within your teams
- Align leadership, employee behaviour, and food safety practices to create a culture that enhances both safety and quality

Bolster your company's food safety culture with practical, hands-on guidance to transform processes and ensure long-term success.

Amit Jagirdar, Director of Quality and Food Safety, **Bunge Canada**



AGENDA - DAY 1

Wednesday, April 9, 2025

TRACK 1

11:50 AM CASE STUDY

Lessons Learnt from Food Safety Processes in the Pet Food Industry

Food safety is essential not only for human food but also for all products processed for consumption. Create a roadmap to:

- Compare food processing for human consumption with the production of feed-grade food products
- Explore traceability and transparency in sourcing feed-grade ingredients
- Identify and mitigate risks, particularly when dealing with raw or minimally processed ingredients

Improve your cross-industry insights to mitigate food safety risks.

Rancy Sharma, Senior QA and Regulatory Manager, **RNF Pet Products**

TRACK 2

12:05 AM - 12:50 PM MASTERCLASS

Adopting New Technologies for Streamlined Safety Processes

This interactive workshop and demo will guide participants through the practical adoption of cutting-edge technologies that streamline food safety processes in the food industry. Master the success factors to:

- Learn how new tools can enhance monitoring, compliance, and overall safety
- Harness automation to reduce human error and operational inefficiencies
- Integrate new systems with existing technologies and procedures with minimal disruption

Advance organizational efficiency by unlocking the power of new technologies

12:20 PM CASE STUDY

Harnessing tools and training for effective Food Safety Management in the Foodservice Industry

Delve into our overall strategy around data, technology in the area of food safety and how it fits into our broader business.

- Benefit from examples of things we've been testing (both at the restaurant, with suppliers and at a corporate level)
- Share our global training strategy and how we're using technology to reach our global community and data to ensure we're focused on right things
- Identify key learnings and potential pitfalls

Increase the effectiveness of your food safety practices to ensure compliance and protect consumers.

Meghann Mcleod, Food Safety Director, **Yum! Brands**

12:50 PM NETWORKING LUNCH: DELVE INTO INDUSTRY CONVERSATIONS

- Meet interesting speakers and pick their brains on the **latest industry issues**.
- **Expand your network** and make connections that last beyond the conference.
- Enjoy great food and service while engaging with your **food safety colleagues**.

1:50 PM PANEL

Measures to Mitigate Food Fraud Risk in the Canadian Market

What steps is the food industry taking to protect consumers and ensure a more secure and trustworthy supply system in Canada? Bolster your internal strategies to enhance food fraud detection, strengthen traceability systems, and ensure the safety and authenticity of your products. Take away specific solutions to:

- Deploy authentication methods for ingredients and food products at every stage of production
- Identify methods to recognize food fraud, including enhanced traceability systems, stricter regulatory enforcement, and industry-wide collaboration
- Protect your consumers and brand both nationally and internationally through robust food fraud detection processes

Reduce and prevent food fraud to ensure the safety and authenticity of your products.

John W. Spink, Assistant Professor, **Michigan State University**
Atul Kalia, QA Supervisor, **The Coca-Cola Company**

2:20 PM INDUSTRY EXPERT

Food Safe Automatic Bag Slitting and Sanitary Conveying Technologies

Equipment produced from FDA and USDA machine design standards with fast wash down features are advancing the sanitary standards of safe food handling and production. Food industry specific, sanitary designs with clean-in-place capabilities achieve:

- Consistent, sanitary contact surfaces free of pathogens and allergens to deliver safer food production.
- Reduced contamination related waste.
- Improved ingredient handling and production line yield.
- Fast sanitary wash downs that reduce production sanitation downtime up to 90%.

Rick Laroux, Vice President and General Manager, **luxme**

2:50 PM EXHIBITOR LOUNGE: ATTEND VENDOR DEMOS & CONSULT INDUSTRY EXPERTS

- Enjoy **exclusive sponsor demos** and experience the next level of food safety innovation firsthand.
- Meet one-on-one with leading solution providers to **discuss organizational hurdles**.
- **Brainstorm solutions** and gain new perspectives and ideas.

3:20 PM CASE STUDY

Taking A Risk-based Approach to Precautionary Allergen Labelling - New Global Recommendations on the Horizon

New guidance is emerging from the recent work undertaken by the Codex Committee on Food Labelling (CCFL) which incorporates risk assessment and the use of allergen thresholds to improve the effectiveness and clarity of precautionary allergen labelling (PAL). The committee's consideration of recommendations for adopting a risk-based approach, including allergen thresholds, mark a significant step toward a more standardized and consistent approach to PAL, offering benefits for both manufacturers and allergic consumers.

Beatrice Povo, Director, Food Safety & Regulatory Affairs, **Food Allergy Canada**



AGENDA - DAY 1

Wednesday, April 9, 2025

3:50 PM PANEL

Developing Allergen Best Practice Across the Food Industry

Failure to manage allergens can lead to severe health risks, product recalls, and damage to brand reputation. Source practical tips to:

- Harness the power of continuous staff training in proper allergen management across production, manufacturing, retail, and food service
- Learn from experts across the food supply chain
- Discuss the importance of traceability and supplier communication in mitigating allergen risks

Perfect your allergen management skills to reduce risk to your consumers.

Lennie Ouimette, Director, Quality Assurance & Food Safety, **Kawartha Dairy Limited**

Rob Hood, Corporate Director, Food & Beverage, **Silver Hotel Group**

Jeannie Shaughnessy, CEO, **Peanut and Tree Nut Processors Association**

4:20 PM CASE STUDY

Supporting the Food Industry to Meet Provincial Labelling Standards in Ontario

Labelling requirements across Canada can vary, especially when it comes to provincial regulations. Adapt to the evolving labelling compliance requirements. Master the success factors to:

- Understand labelling requirements for ingredients and allergens in Ontario
- Ensure that your organization is complying with both federal and provincial safety regulations
- Explore how stakeholders across the food supply chain can best collaborate with inspectors to ensure the highest level of safety

Achieve comprehensive compliance by mastering Ontario's provincial labelling standards.

Sam Patel, Food Safety Inspector, **Ontario Ministry of Agriculture, Food and Rural Affairs**

4:50 PM CLOSING COMMENTS FROM YOUR HOST

Review the key solutions and takeaways from today's sessions. Source a summary of action points to implement in your work. Discuss tomorrow's highlights!

5:15 PM EVENING RECEPTION: ENJOY GREAT CONVERSATION, MUSIC & NETWORKING

- **Relax and unwind** with tasty cocktails after a long day of learning.
- Don't miss your chance to win fun prizes at our **Reception Gift Giveaway**.
- Make dinner plans with your **new connections** and explore the best of what Toronto nightlife has to offer. Just be sure to set your alarm for Day 2!

6:15 PM CONFERENCE ADJOURNS TO DAY 2



**REGISTER
NOW**



AGENDA - DAY 2

Thursday, April 10, 2025

8:00 AM NETWORKING BREAKFAST: BUILD COMMUNITY CONTACTS

- Start your day off right and connect with **food safety leaders**.
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8:45 AM OPENING COMMENTS FROM YOUR HOST

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9:00 AM OPENING KEYNOTE

Modern Approaches to Communicating Food Risk with the Public

Effectively communicating food risk is crucial for public safety. But what is the best way to inform the public about food safety risks and recalls? Walk away with an action plan on:

- Effectively disseminating information to ensure consumers are aware of potential hazards associated with specific food products
 - Adapting to post-pandemic changes in how the public consumes information
 - Protecting your brand while prioritizing public safety in relation to faulty products
- Heighten your expertise in communicating food risk with the public to build trust, encourage informed decision-making, and protect public health.*

Sylvain Charlebois, Professor, Director, Agri-Food Analytics Lab, **Dalhousie University**

9:30 AM PANEL

Lessons Learnt from Product Recalls in 2024

In 2024, Canada experienced several product recalls. What can safety and QA experts learn to avoid falling short of safety standards? Create a roadmap to

- Assess the increased risks associated with complex supply chains and identify ways to mitigate them
- Explore the reasons for recent recalls to avoid common pitfalls and issues
- Implement best practices for managing recalls quickly and effectively

Adopt a proactive approach to identifying food safety risks and issuing recalls when necessary to safeguard public health and uphold industry standards.

Saleha Junaidy, Quality Manager, Lactalis Canada and Professor, **Conestoga College**
Sharon Mohammed, Director, Government and Industry Relations, Regulatory Management, **Maple Leaf Foods**
Jay Holmes, Director, Consumer Protection and Market Fairness Division, **CFIA**

10:00 AM ROUNDTABLES À DISCOVER THOUGHT-PROVOKING IDEAS

Take a deep dive down the innovation rabbit hole in one of our roundtable discussions. Share common challenges and best practices with your food safety peers on a topic of your choosing:

1. AI in Food Safety
2. Pathogen Detection
3. Avoiding Contaminants
4. Regulation and Compliance

5. Inspection Best Practice
6. Recall Strategies
7. Allergens

10:40 AM EXHIBITOR LOUNGE: VISIT BOOTHS & SOURCE EXPERTISE

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- Share your challenges with the **biggest innovators** in the business.
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TRACK 1

TRACK 2

11:10 AM INDUSTRY EXPERT

11:10 AM MASTERCLASS

Developing Future- Proof Training Programs Across the Food Industry

Through engaging discussions, group activities, and real-world case studies, participants will gain actionable insights to enhance food safety and protect public health across the food industry. Develop a blueprint to:

- Explore best practices specific to manufacturers, retailers, and food service operations
- Identify common food safety risks your staff may encounter and methods to help them mitigate these risks
- Develop strategies that enhance food safety culture and compliance within your organization

Perfect your training program to meet the highest food safety standards

TRACK 1

TRACK 2

11:40 AM CASE STUDY

11:40 AM MASTERCLASS

Harnessing research into Food Safety and Packaging

Packaging plays an important role in food safety. With key examples from cutting edge research, explore how you can:

The Role of Technology in Reducing the Impact of Food Bioterrorism in the Supply Chain

Bioterrorism poses a critical threat to global food security, with the potential to disrupt supply chains and endanger public health. Leveraging advanced technologies can significantly mitigate these risks by enhancing



AGENDA - DAY 2

Thursday, April 10, 2025

- Build your knowledge in options available to your company when it comes to packing technologies and techniques
- Reduce risk and improve operational efficiency of food companies
- Ensure that food safety regulations are fully complied with throughout the packing process

Master safe packing processes for improved food safety and to strengthen consumer trust.

Tianxi Yang, Assistant Professor, *University of British Columbia*

detection, prevention, and response capabilities. In this interactive masterclass, gain actionable insights into how:

- Innovations in digital monitoring, data analytics, and traceability tools are transforming how the food industry safeguards its supply chains against bioterrorism threats
- Advanced tools enable rapid identification of biological contaminants, allowing for swift intervention before widespread impact.
- Technology ensures transparency and accountability in the supply chain, helping to track the origin and movement of food products and detect tampering.

Reduce the risk of bioterrorism threats to the supply chain and ensure the highest level of risk management for your consumers.

Timothy Odoh, Postgraduate, University of Guelph, and Former Lead for Quality, Food Safety, Project and Data Management, *Coca-Cola HBC*

12:00 PM NETWORKING LUNCH: DELVE INTO INDUSTRY CONVERSATIONS

- Meet interesting speakers and pick their brains on the **latest industry issues**.
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1:15 PM KEYNOTE: KEEPING THE CONSUMER IN FOCUS FOR FOOD SAFETY CULTURE

Darin Detwiler, Journalist and as seen on *Poisoned*, *The Dirty Truth About Your Food on Netflix*

1:45 PM INDUSTRY EXPERT

Streamlining Food Safety through AI-Driven Auditing

AI technologies are enhancing the efficiency, accuracy, and speed of food safety audits, while also providing deeper insights into risk management. Optimize your auditing process with specific solutions to:

- Explore AI-driven tools for real-time monitoring, predictive risk assessment, and automated audit reporting
- Learn how AI can reduce human error, streamline audits, and ensure regulatory compliance
- Prevent foodborne illnesses and contamination by using AI to identify patterns and predict risks before they occur

Transform your food safety processes through AI-powered auditing to achieve greater accuracy and efficiency in identifying potential risks.

2:15 PM EXHIBITOR LOUNGE: ATTEND VENDOR DEMOS & CONSULT INDUSTRY EXPERTS

- Enjoy **exclusive sponsor demos** and experience the next level of food safety innovation firsthand.
- Meet one-on-one with leading solution providers to **discuss organizational hurdles**.
- **Brainstorm solutions** and gain new perspectives and ideas.

2:45 PM INDUSTRY EXPERT

Harnessing Data for Improved Safety and Efficiency

Leveraging data for improved food safety compliance involves implementing technology and analytics to enhance monitoring and reporting systems. Master the success factors to:

- Collect and analyze data from various sources, such as inspections and supply chain records
- Share data across stakeholders, including producers, retailers, and consumers, to enhance accountability and build trust
- Enable regulatory bodies to identify trends and assess risks

Advance your data-driven approach to drive improved safety in the food industry.

3:15 PM CASE STUDY

Developing Robust Quality Assurance Culture Across Food Manufacturing Environments

Explores strategies for implementing and maintaining effective quality assurance systems in food manufacturing.

- Develop best practices for ensuring product safety, regulatory compliance, and consistency across diverse production environments
- Identify critical control points, integrate technological advancements, and foster a culture of continuous improvement
- Ensure you meet evolving industry standards and consumer expectations.

Nneoma Osueke, Manager - Quality Assurance, Regulatory and Consumer Affairs, Company, *Lindt & Sprüngli Canada*



AGENDA - DAY 2

Thursday, April 10, 2025

3:45 PM **CASE STUDY**

Mastering the Art of Change Management in QA and Food Safety

Ensuring your organization's processes remain current and efficient requires embracing change for continuous improvement. Create a roadmap to:

- Understand the importance of effectively managing change in your organization
- Build a culture of quality assurance that extends beyond just product testing
- Work across generational lines within your workforce to gain buy-in from all levels of the business when updating systems and processes

Enrich your strategies for managing change to ensure future-proof food safety.

Sum Yin Tang, Assistant Plant Manager, *Burnbrae Farms*

4:15 PM **CLOSING COMMENTS FROM YOUR HOST**

Review the key solutions and takeaways from the conference. Source a summary of action points to implement in your work.

4:30 PM **CONFERENCE CONCLUDES**



“

“Great conference and speakers. Lots of variation in topics for speakers and what they are bringing. Great potential for networking with some elite food safety and regulatory industry leaders.”

Reuven International Ltd.



“

“This was a meeting of my peers – good fit of audience, topics and speakers.”

Ocean Spray Cranberries

“

“Well organized, relevant program for food plants.”

Tetra Pak Inc.

“

“Well organized with a wide variety of interesting topics.”

Food and Drug Administration

“

“The networking opportunities have been numerous, useful and fun.”

Longo's



“

“The conference has been very valuable. Really appreciated all the speakers and presentations. Questions and answers are most valuable.”

Sensient Flavors Canada



19th Annual Canadian Summit on

FOOD SAFETY

April 24-25, 2024

Toronto Airport Marriott Hotel
Toronto, ON

How to register

IN-PERSON PASS

FULL TWO-DAY ACCESS:

Take advantage of keynote sessions, panel discussions, case studies, interactive roundtables and one week of pre-event networking via our dedicated platform

FACE-TO-FACE NETWORKING:

Connect and build valuable relationships with our audience of thought leaders

5-STAR TREATMENT:

Enjoy the complimentary breakfast, lunch, and cocktail reception, all within one stunning location

EXPO HALL:

Form lasting business partnerships, test drive the latest solutions and gather exclusive content from industry-leading experts

SPEAKER PRESENTATIONS:

Take home PowerPoints and white papers addressing your biggest challenges

ON-DEMAND ACCESS:

Conveniently rewatch any session for up to 3 months after the event

VIRTUAL PASS

TWO-DAY LIVE STREAM ACCESS:

Tune into keynote sessions, panel discussions and case studies with real-time Q&A from the comfort of your home

VIRTUAL NETWORKING:

Connect and build valuable relationships with our audience of thought leaders through topic message boards, interactive roundtables, and one-on-one discussions via our private messaging tool

VIRTUAL EXPO HALL:

Form lasting business partnerships, test drive the latest solutions and gather exclusive content from industry-leading experts

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Early Bird Expires on 14th Feb	\$1,295
Regular Ticket Price In-Person	\$1,795

Early Bird Expires on 14th Feb	\$1,095
Regular Ticket Price Virtual	\$1,595



GROUP RATES

To check if you are eligible for a group rate, please contact:

Louis Youpa
Delegate Relationship Manager
louis@strategyinstitute.com

