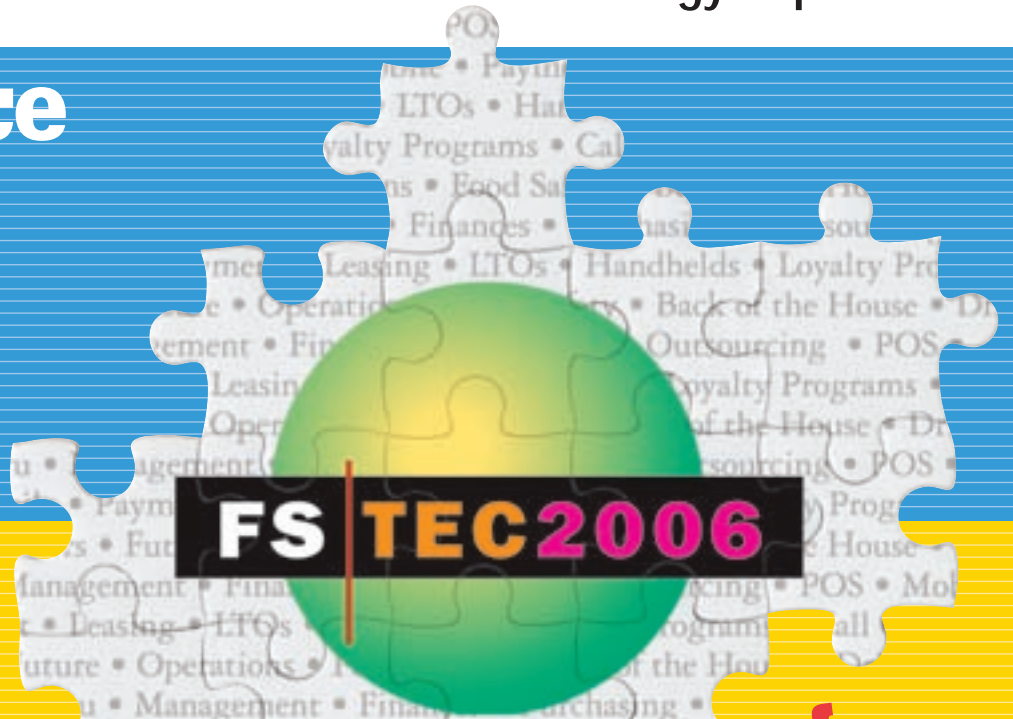


Register Today!

The **11th** Annual International Foodservice Technology Exposition

Conference Program



Where the Pieces of The Foodservice Technology Puzzle Come Together!

November 5-8, 2006

Long Beach Convention & Entertainment Center
Long Beach, California

www.fstec.com



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MANAGED & PRODUCED BY

Robert N. Grimes



The Solution for the Foodservice Technology Puzzle

Now in its 11th year, FS/TEC is the premier trade show and conference for foodservice technology. This is where the pieces of the foodservice puzzle all come together and where you'll find solutions to help your business run more efficiently and profitably:

- Visionary panels and keynote speakers to help guide you into the future
- An Exhibit Floor featuring all the latest high tech software and hardware applications
- Program sessions that provide answers to your toughest operational and IT challenges
- The best networking and experience-sharing forum in the industry

Join Your Peers at FS/TEC

Don't miss out! Come to FS/TEC and join your industry peers in finding solutions to your foodservice technology challenges. The FS/TEC attendees base includes Presidents, Owners, CEOs, COOs, CIOs, CFOs, Marketing VPs, IS Executives, IT Executives and MIS Executives representing all segments of the industry.

Nolan Bushnell: Dynamic Keynote!



Join us on Monday, November 6, for a keynote address by Nolan Bushnell, Chief Executive Officer & Founder of uWink, Inc., a technology-based entertainment company. Known as the "Father

of the Video Game Industry," Mr. Bushnell brought PONG, Atari Corporation and Chuck E. Cheese's Pizza Time Theater to the masses. At uWink, Bushnell and his team are building a social entertainment restaurant concept where guests can order their food and drinks and choose entertainment options via touch screens at their table.

Meet Our Speakers & Presenters

FS/TEC's line-up of speakers and presenters includes some of the most influential technology executives from restaurant companies as well as leading manufacturers who provide solutions to the foodservice industry. Here is a partial list of FS/TEC speakers and presenters.

256 Operating Associates, A Wendy's Franchisee	Kevin Fritton, <i>Executive Vice President</i>
Accuvia	Robert N. Grimes, <i>Chairman</i>
bd's mongolian barbeque	Deb Fratrik, <i>COO</i>
Bertucci's Corporation	Jim Lux, <i>Vice President, IT</i>
BJ's Restaurants, Inc.	Brian Pearson, <i>Vice President, IS</i>
Brinker International	Robert Hess, <i>Director, Enterprise Software</i> Vince Severns, <i>Director, Brand Systems</i>
Café Enterprises, Inc.	Steve Corson, <i>Vice President, Human Resources & Training</i>
California Pizza Kitchen	Georgia Perkey, <i>CIO</i>
Checkers Drive-In Restaurants	Ryan Sutter, <i>Director, IT</i>
Cheesecake Factory, Inc.	Richard Smith, <i>Senior Vice President & CIO</i>
Church's Chicken Inc.	Alan Stukalsky, <i>CIO</i>
Dave & Buster's, Inc.	Mike Plunkett, <i>Senior Vice President, F&B, Purchasing & Operations Strategy</i>
Doctor's Associates, Inc./Subway	Marina O'Rourke, <i>Director, Retail Technology</i>
Dollard Development Inc. dba Subway	Bob Grewal, <i>Multi-unit Subway Franchisee, Los Angeles County</i>
Epson System Device Group	Bud Weist, <i>Vice President, Sales & Marketing</i>
Golden Corral Corporation	Lisa Schweickert, <i>Vice President, Training</i>
Great American Restaurants	Chris Osborn, <i>Vice President, Kitchen Operations</i>
Green Mill Restaurants	Chris McDonald, <i>Director, IT</i>
Hooters of America Inc.	Wesley Marco, <i>Director, IS</i>
IBM Retail Store Systems	Jerry Leeman, <i>Worldwide Foodservice Segment Manager</i>
Independent Purchasing Cooperative/ Subway	Brian Wheeler, <i>Purchasing Manager of Services, North America</i>
In-N-Out Burger	Gary Johnson, <i>Director, MIS</i>
Islands Restaurants	John Townsend, <i>Director, IT & Process</i>
Luby's Inc.	Steve Barrow, <i>Vice President, IS</i>
McDonald's Corporation	Jim Sappington, <i>Vice President, US IT</i>
MICROS Systems, Inc.	Paul Armstrong, <i>Executive Vice President, eBusiness Solutions</i>
Nation's Restaurant News	Alan Liddle, <i>Managing Editor/Technology</i>
Panera Bread Company	Keith Craig, <i>Director, Instructional Design</i>
PAR	Karen Sammom, <i>Vice President, Restaurant Software</i>
Prudential Financial	Ron Ehrhardt, <i>Director, Food Services</i>
Qdoba Restaurant Corporation	Bill McMillan, <i>Director, IT</i>
Radiant Systems	Andy Heyman, <i>COO & President, Hospitality Division</i>
RARE Hospitality International, Inc.	Brian Darby, <i>Vice President, Real Estate</i>
Red Robin International	Rob Jakoby, <i>CIO & Vice President, MIS</i>
Sullivision.com	Jim Sullivan, <i>CEO</i>
Ted's Montana Grill	Kim Florence, <i>Director, Training</i>
Tumbleweed, Inc.	Steve Brooks, <i>Director, Mission Control</i>
University of Delaware	Cihan Cobanoglu, <i>Assistant Professor, Hospitality IT</i>
University of Denver	Daniel Connolly, <i>Assistant Professor, IT & Electronic Commerce</i>
University of Delaware	Cihan Cobanoglu, <i>Assistant Professor, Hospitality IT</i>
Valenti Management, YUM! Brands, Inc.	Pachy Torresola, <i>Director, IT</i> Delaney Bellingier, <i>CIO</i> Steve Schwartz, <i>Senior Manager, POS</i>

Bring Your Team!

Qualify for our 10% Team Discount when 3 or more persons from your organization register at the same time. Save by letting your entire team benefit from cutting edge technology applications and information only available at FS/TEC.

12:00 pm - 6:00 pm

REGISTRATION

1:15 pm - 2:00 pm

GENERAL SESSION



Deploying the Subway® Cash Card Program

With cash and gift cards a hot topic, this presentation from Subway on the historic rollout of its electronic cards is a session not to be missed. Targeted to 22,000 Subway locations, the rollout was a move the company called the “largest gift card deployment in retail history.” Among topics discussed by Subway during this session will be “what we did, why we did it, the biggest challenges, lessons learned, program benefits and what’s ahead.”

2:15 pm - 3:15 pm

CONCURRENT SESSIONS

Open to Conference Registrants Only

Beyond POS – The Top 5 IT No-Brainers and Their ROIs

- This session will feature a discussion of information technology projects or strategies that can yield high returns for organizations with solid point-of-sale (POS) platforms in place.

Portable Payment Devices – What’s New, What’s Working and Why

- This comprehensive look at portable payment technologies will include what’s available, why operators should be interested and what experiences current users are having. Also discussed – when are these technologies cost effective, when are they cost prohibitive, and how are consumers reacting to this technology?

The State of Above-Store Reporting

- Some restaurateurs have used above-store reporting, which entails polling transactional and other key data from multiple restaurants or foodservice sites on a real-time, hourly or daily basis for the purpose of aggregation, analysis and performance comparison and reporting. This session will investigate how above-store reporting is maturing, which industry segments find it most valuable and which are beginning to explore its benefits.

3:30 pm - 4:30 pm

CONCURRENT SESSIONS

Open to Conference Registrants Only

Check-Up Time for Dining Room Management Tools

- This session will examine a variety of dining room management tools, touching on deployment challenges, if any, and their cost effectiveness in helping operators maximize customer flow and satisfaction, while improving labor efficiency. You will also hear how these specialized tools differ from table management modules that come with some POS applications.

Kitchen Costs Bubbling Over? How to Maximize Kitchen Production Management Systems for Better ROI

- Kitchen management systems can yield worthwhile returns but deployment can require big investments in money, time or both. Hear from experienced users about the capabilities of, and the do’s-and-don’ts tied to systems incorporating a wide range of functions, including recipe development and costing, purchasing, labor management, inventory control and sales and nutritional analysis.

Drive-thru Management Tools

- The key role of drive-thru makes it imperative that operators understand the latest technology strategies for combining established systems, for maximizing throughput and enhancing service and sales. Topics may include timers integrated with POS systems; new credit and debit card terminals and high-speed processing networks; mobile POS for drive-thru line busting; order confirmation and digital marketing boards; and remote order processing.

4:45 pm - 6:15 pm

GENERAL SESSION

CIO Panel

What’s hot in technology today? What are key challenges for today’s foodservice CIOs and what is driving their IT decision-making within their companies? These issues will be the focus of this interactive session where you can learn what’s on the minds of technology leaders.



6:30 pm - 7:30 pm

WELCOME COCKTAIL RECEPTION

7:00 am - 5:00 pm

REGISTRATION

7:30 am - 8:00 am

CONTINENTAL BREAKFAST

8:00 am - 8:30 am

WELCOME AND KEYNOTE ADDRESS

Nolan Bushnell, *Chief Executive Officer & Founder, uWink, Inc.*



8:30 am - 9:30 am

GENERAL SESSION

Executives' Panel

This panel, comprised of industry experts from the supplier side, will share insights on foodservice technology today and the next three to five years. What are the hot technology trends in foodservice? What platforms are being used today and what future developments are on the horizon? Audience participation is encouraged during this interactive session.



9:45 am - 10:45 am

CONCURRENT SESSIONS

Open to Conference Registrants Only

Mobile Point of Sales Terminals - What Operators Love and Hate About Them

- Can handheld, wireless POS terminals smooth out quick-service restaurant drive-thru lines and customer pile-ups at the service counter? Are they finding fans among full-service operators who see the potential service, labor and sales benefits from the technology, as opposed to some of their peers forced to try these IT tools because of massive or multi-level dining rooms? In this session, you will hear what full service operators and quick service operators have to say about why and how they use mobile POS.

Customer Entertainment Initiatives – Custom Music, Wireless Applications and Gaming

- How are foodservice operators using technology to leverage emerging consumer entertainment trends in a way that brings in more customers or builds the loyalty or spending of existing clientele? This session will look at some of the operators riding this wave and the benefits, tangible or presumed, accruing to them.

Customer Self-Service - The Where's, When's and Who's

- From bank ATMS to online purchases and self-service stations, momentum for consumer self-service is building daily. Yet some chains reportedly have stepped back from exploring self-service ordering for the masses. This session will examine where and when guest self-service makes sense and which operators are better positioned to take advantage of the trend. This panel will also address guest self-service beyond order input.

11:15 am - 12:00 pm

CONCURRENT SESSIONS

Open to Conference Registrants Only

Technology – The New Frontline in Food Safety

- In this wide-ranging session, you will learn what technologies are available for enhancing food safety today and in the future. An operator panel will talk about how these technologies are being used and strive to answer questions about their benefits, cost effectiveness, marketability to the customer and the regulatory issues, if any, that could come in to play.

Project and Lease Management Systems – What Do They Do and What Do They Cost?

- What roles do project and lease management systems or services perform for mature or expanding foodservice operations? In this session, panelists will address that question and others, including those related to deployment challenges, if any, return-on-investment and ideal users.

Labor Management Technology – The Simple and The Sophisticated

- This session will feature multiple case studies of how operators are relying on technology to help them better manage their workforce and labor costs. Hear what they use and how they might change it if they could.

12:00 pm - 5:30 pm

EXHIBIT HALL VIEWING

12:30 pm - 5:00 pm

VENDOR TUTORIALS

Located on the Exhibit Floor

4:30 pm - 5:30 pm

COCKTAIL RECEPTION

Located on the Exhibit Floor

Sponsored by the FS/TEC Founding Sponsors:

IBM Corporation, MICROS Systems, Inc. & Microsoft Corporation



7:00 am - 5:00 pm	REGISTRATION
7:45 am - 8:15 am	CONTINENTAL BREAKFAST
8:15 am - 9:00 am	KEYNOTE ADDRESS
9:00 am - 10:00 am	GENERAL SESSION



CEO/COO Panel

Join us for this panel of CEO's and COO's as they share their thoughts about and experiences with technology as a business growth facilitator or limiter. Discover the technological challenges they faced, how they triumphed, and their organizations' strategies for maximizing the benefits of technology and avoiding the downside. Hear what criteria these executives apply before giving thumbs up or down to proposed technology initiatives and expenditures.

10:15 am - 11:15 am CONCURRENT SESSIONS

Open to Conference Registrants Only

Outsourcing – When, Why and How

- Are better communications technologies and emerging global workforces changing the dynamics that influence outsourcing decisions? This session will explore those functions that best lend themselves to outsourcing and when to outsource. You will also learn about deployment challenges, how to get it right and whether overseas outsourcing vendors are a great value or a large risk.

Bridging the Workforce Gap with Online and Computer-based Training

- This session will look at today's online and computer-based training tools, addressing how they can transcend some language barriers and, in general, improve personnel management, operations and service. Is such technology cost effective and does it increase employee satisfaction and retention as some vendors and users maintain? Attend to find out.

Alternative Reservation and Order Formats - Online, Telephone and Cell Phone Coming of Age

- Making it convenient for guests to secure a table or order their food can only be good for business, right? Learn from some of the operators who are using online, telephone voice recognition and cellular-phone technologies to create virtual versions of their order pads and reservations books. You will also hear about the impact of these initiatives on kitchen and dining room crews.

11:30 am - 1:00 pm FS/TEC AWARDS LUNCHEON & KEYNOTE ADDRESS

Sponsored by HyperActive Technologies and Torex Hospitality

Join us as we honor the 2006 Distinguished Achievement recipients, the *Nation's Restaurant News* Technology Innovation Award winners and the FS/TEC Foodservice Technology honorees. Exhibitors will also be recognized with Best-of-Show awards.

1:00 pm - 6:00 pm EXHIBIT HALL VIEWING

1:30 pm - 5:30 pm VENDOR TUTORIALS

Located on the Exhibit Floor

7:00 pm

All Invited for an Incredible Night of Fun!

You're Invited to FS/TEC's ULTIMATE Play Date at Gameworks

All attendees and exhibitors are invited to a thrill-packed evening of games, dancing, music and karaoke plus great food and drinks! For non-stop excitement and camaraderie, join us for the FS/TEC Ultimate Play Date at Gameworks located at 10 Aquarium Way just a short walk from the Long Beach Convention & Entertainment Center and local host hotels.

Sponsored by Accuvia, HyperActive Technologies and *Nation's Restaurant News*.



Program subject to change without notice.
Check www.fstec.com for program updates.



Wednesday, November 8

8:00 am - 2:00 pm

REGISTRATION

8:30 am - 9:00 am

CONTINENTAL BREAKFAST

9:00 am - 10:00 am

GENERAL SESSION

IT - The Next Generation Foodservice Security Guard

Information technology, once primarily used for accounting functions, today supports a growing array of security tools to protect the personnel, receipts and assets of foodservice companies. Fueling this development, among other developments, has been the advent of faster, cheaper computers; new hardware or software, such as biometric readers; high-speed wide area networks supporting data and video surveillance with exception reporting; and automated transaction reconciliation tools. Attend this session to understand how and why some operators are enlisting these new digital security guards and what it costs to maintain this next generation security force.



10:00 am - 2:00 pm

EXHIBIT HALL VIEWING

2:00 pm

FS/TEC 2006 Adjourns

**Special Events
Open to All**

Both attendees and exhibitors are welcome at these FS/TEC 2006 special events:

- Evening Cocktails Receptions
- Daily Continental Breakfasts
- Keynote Addresses
- FS/TEC Awards Luncheon*
Sponsored by HyperActive Technologies and Torex Hospitality
- FS/TEC's Ultimate Play Date at Gameworks.
Sponsored by Accuvia, HyperActive Technologies and *Nation's Restaurant News*

*Exhibitors are allotted tickets according to booth space and should see their show contact regarding a pass to the FS/TEC Awards Luncheon.

Vendor Tutorials

Vendor tutorials will take place on the show floor.

Monday, November 6

Room A

2:00 pm - 2:30 pm
Food Traceability
NCR Corporation

2:45 pm - 3:00 pm
**Why Your Next POS
Will be FREE**
e*Restaurant from Altmetrics

3:30 pm - 4:00 pm
**Increase Your Profits and
Customer's Piece of Mind
with Secure Payment at the
Point of Service**
VeriFone, Inc.

Room B

1:15 pm - 1:45 pm
**Affordable Broadband
Solutions for 100% Restaurant
Coverage**
Spacenet, Inc.

2:00 pm - 2:30 pm
**Connect Sophisticated
Kitchen Automation and Table
Management to Maximize Your
Guest Experiences**
QSR Automations

2:45 pm - 3:15 pm
**Recipe Driven Solutions to
Labor Management**
Deterministics

3:30 pm - 4:00 pm
**Kitchen Displays and Speed
Of Service: Not Just for Fast
Food Anymore**
Hospitality Solutions International

Tuesday, November 7

Room A

3:30 pm - 4:00 pm
**Increase Your Profits and
Customer's Piece of Mind
with Secure Payment at the
Point of Service**
VeriFone, Inc.

Room B

2:15 pm - 2:45 pm
**Beyond POS - A Proactive
Approach to Increasing
Productivity and ROI**
SmartConnect, Inc.

3:00 pm - 3:30 pm
**Recipe Driven Solutions to
Labor Management**
Deterministics

Visit www.fstec.com
for more information.

Long Beach: Dynamic City, Affordable Hotel Rooms

Join us in Long Beach, California for FS/TEC at the dazzling Long Beach Convention & Entertainment Center. This show site is located in the heart of the thriving city of Long Beach packed with shopping, dining, the arts and nightlife. Enjoy dozens of nearby attractions such as the majestic Queen Mary ocean liner, the Aquarium of the Pacific, Shoreline Village, the Downtown Harbor and historic Rainbow Pier. For more information go to www.visitlongbeach.com.

Contact Travel Planners for Discounted FS/TEC Hotel Rates and Airfare

Take advantage of FS/TEC's exclusive hotel rates and airfare by visiting www.fstec.com (Click on the Housing and Travel tab) and booking online through Travel Planners. To contact Travel Planners directly, call **800-221-3531** or **212-532-1660** and mention FS/TEC. Reservations must be received no later than October 6, 2006 for best selection, although call-in reservations will be accepted based on availability up until show date.

Program subject to change without notice.
Check www.fstec.com for program updates.

Attendee Registration Form

The 11th Annual International Foodservice Technology Exposition

MANAGED & PRODUCED BY



Robert N. Grimes

November 5-8, 2006

Long Beach Convention & Entertainment Center

Long Beach, California

Visit www.fstec.com

Complete and return to FS/TEC 2006 at the address below. (Photocopy for additional registrations)

NAME AND ADDRESS

Name _____

Job Title _____

Company _____

Division _____

Mailing Address _____

City _____

State _____ Zip _____

Country _____

Email _____

Phone _____ Fax _____

Name of Person Completing Form _____

Phone _____ Ext. _____

If you have a promotional code, please enter it here

REGISTRATION FEES

	Pre-Registration Rates 8/16/06 - 9/25/06	Onsite Rates 9/26/06 - 11/8/06
Restaurant Operator Exhibit Pass	\$75	\$100
Supplier Exhibit Pass	\$125	\$150
Full Conference Package (4-Day)	\$575	\$625
3-Day Conference Package	\$475	\$525

One Day Conference Rates (Onsite Rates only)
 Sunday \$150 Monday \$225 Tuesday \$225

For 3-Day Conference, please specify: A. Sunday/Monday/Tuesday
 B. Monday/Tuesday/Wednesday

\$44.95 of your paid conference package fee (Full or 3-Day) also includes a paid one-year subscription to NRN. If you have a current subscription, it will be extended one year.

Would you like to receive email updates of NRN events, products and services?
 Yes No

Team Discount
 10% discount available for 3 or more persons from the same organization registering at the same time. Credit card information or check payable to *Nation's Restaurant News* must accompany registration form.
 Yes, we are registering three or more people

How did you hear about FS/TEC?

I am a past attendee FS/TEC E-mail
 Nation's Restaurant News (advertisement or editorial) Other publication (please specify) _____
 FS/TEC direct marketing (brochure, postcard, letter, etc.) Accuvia
 www.fstec.com Word of Mouth

Restaurant Operators: This section needs to be completed in full for registration to be processed.

Suppliers: Please complete section 1 only.

1. COMPANY/ORGANIZATION TYPE
 Choose one:
 1A. Restaurant Company
 1B. Franchisee
 1C. Franchisor
 1D. Technology Supplier
 1E. Consultant
 1F. Other (please specify) _____

3M. President/Owner
 3N. VAR
 3O. VP, Finance
 3P. VP, Human Resources
 3Q. VP, Information Services
 3R. VP, Operations
 3S. Other (please specify) _____

6G. Computer Maintenance
 6H. Computerized Foodservice Systems
 6I. Computerized Restaurant Management Systems
 6J. Consultants
 6K. Credit Systems & Services
 6L. C-Stores (Convenience Stores)
 6M. Currency Handling/Cash Reconciliation Systems

2. BUSINESS CLASSIFICATION
 Choose one:
 2A. Business & Industry
 2B. Casino
 2C. Club
 2D. Cruise Line
 2E. Government
 2F. Hotel
 2G. Hotel Management Co.
 2H. Institutional (Hospital, Prison, School, etc.)
 2I. Resort
 2J. Restaurant
 2K. Supermarket
 2L. Other (please specify) _____

4. COMPANY/ORGANIZATION SIZE
 Choose one:
 4A. Independent
 4B. Chain with 2 - 10 Units
 4C. Chain with 11 - 50 Units
 4D. Chain with 51 - 100 Units
 4E. Chain with 101 - 250 Units
 4F. Chain with 251 or more Units
 4G. Other (please specify) _____

6N. Customer Loyalty Systems
 6O. Dining Room Management
 6P. Distribution/Warehousing Systems
 6Q. Drive-Thru Systems
 6R. Electronic Funds Transfer Systems

3. JOB FUNCTION
 Choose one:
 3A. CEO
 3B. CFO
 3C. CIO
 3D. Consultant
 3E. Controller
 3F. Dealer
 3G. Director, Information Services
 3H. Educator
 3I. Manager, Administrative
 3J. Manager, General
 3K. Manager, MIS
 3L. Manager, Purchasing

5. PURCHASING POWER
 During the year I plan to purchase/influence the purchase of products on display at FS/TEC of approximately:
 Choose one:
 5A. No purchase planned
 5B. Less than \$10,000
 5C. \$10,000 - \$49,999
 5D. \$50,000 - \$99,999
 5E. \$100,000 - \$249,999
 5F. \$250,000 - \$499,999
 5G. \$500,000 or more

6S. Electronic Signs
 6T. Financial/Accounting Systems
 6U. Frequent Diner Systems
 6V. Guest Checks
 6W. Hand-Held Systems
 6X. Help Desk Services
 6Y. Inventory Management Systems
 6Z. Labor Management Systems
 6AA. Music Systems
 6BB. Network Management Systems
 6CC. Ordering/Purchasing Systems
 6DD. Payment Systems
 6EE. Pizza Systems
 6FF. Point-of-Sale Systems
 6GG. Power Protection/UPS
 6HH. Sales & Catering
 6II. Satellite Communications
 6JJ. Security Systems & Equipment
 6KK. Systems Integrators
 6LL. Telecommunications
 6MM. Touch Screen
 6NN. Training Services
 6OO. Other (please specify) _____

6. PRIMARY PRODUCT PURCHASES
 Check all that apply:
 6A. Advertising Systems
 6B. Back Office Systems
 6C. Check Authorization Systems
 6D. Club Management
 6E. Communications Systems
 6F. Computer Data Centers & Systems

INDICATE METHOD OF PAYMENT

Check enclosed. Checks must be in US Dollars, drawn on US Banks and made payable to *Nation's Restaurant News*.

Charge to: American Express Diners Club
 Discover MasterCard Visa

Cardholder Name _____

Credit Card Account # _____

Expiration Date _____

Cardholder Signature _____

Total Amount \$ _____

HOW TO REGISTER
 Complete this form and mail to: **FS/TEC 2006**
 c/o Convention Data Services
 107 Waterhouse Road
 Bourne, MA 02532

Or fax to: (508) 759-4552

All sections must be completed and accompanied with payment to be processed. No one under 18 admitted. All registrations must be received by October 6, 2006 to receive badge materials in the mail. After this date, registrations will be accepted online at www.fstec.com or onsite at the event. After September 25, 2006 onsite rates will apply to all registrations.

CANCELLATION POLICY
 Cancellations for the conference postmarked on or before September 1, 2006 are subject to a \$50 service fee. No refunds will be accepted after September 1, 2006.

FOR MORE INFORMATION
 Call us at (212) 756-5245, fax (212) 756-5041, or visit our web site at www.fstec.com and register online.
 Please send me information on exhibiting.

REGISTRATION HOURS
Sunday, November 5 12:00pm - 6:00pm
Monday, November 6 7:00am - 5:30pm
Tuesday, November 7 7:00am - 5:30pm
Wednesday, November 8 8:00am - 2:00pm

Exhibit Hours: Monday, November 6, 12:00pm - 5:30pm • Tuesday, November 7, 1:00pm - 6:00pm • Wednesday, November 8, 10:00am - 2:00pm



FS TEC 2006

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NATION'S Restaurant News THE AUTHORITY OF THE RESTAURANT INDUSTRY **With ACCUVIA** IDEA TO EXECUTION

Robert N. Grimes

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Long Beach, California

Visit www.fstec.com

Sample List of 2006 Exhibitors

Here are some of the 150 and more manufacturers who support FS/TEC with innovative hardware and software solutions. Our exhibitors also include Founding Sponsors, **IBM Corporation**, **MICROS Systems, Inc.** and **Microsoft Corporation**, Corporate Sponsors, **Epson America, Inc.**, **PAR**, and **Radiant Systems** and Affiliate Sponsors, **Hyperactive Technologies** and **Torex Hospitality**.

BigHoller

BlueCube Software

Digital Dining/Menusoft

Eatec Corporation

EMN8, Inc.

eRestaurant Services

Ernex

First Data Corporation

Fujitsu Transaction Solutions

InfoSoft Technologies

Jacent Technologies

Logic Controls

Long Range Systems

Maitre'D by Posera

NextChoice

NEXTEP Systems

NTN Integrated Solutions

Panasonic System Solutions
Company

Pro-Tech Kiosks

QSR Automations

Restaurant Technology, Inc. (RTI)

Spacenet, Inc.

TechTeam Global, Inc.

TimeManagement Corporation

VeriFone, Inc.

Wand Corporation

Wincor Nixdorf

XPIENT Solutions, LLC

FS/TEC 2006 Advisory Board

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Jeff Chasney, *Executive Vice President, Strategic Planning & CIO, CKE Restaurants Inc.*

Valerie K. Collins, *Senior Vice President & CIO, Darden Restaurants, Inc.*

Ron DiNella, *CFO, Morton's Restaurant Group Inc.*

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Lou Grande, *Vice President, Information Technology, RARE Hospitality International, Inc.*

Martyn Holland, *CIO & Senior Vice President, Systems, HMSHost Corporation*

Rob Jakoby, *CIO & Vice President, Management Information Systems,
Red Robin Gourmet Burgers, Inc.*

Michael Kasavana, *NAMA Professor, School of Hospitality Business, Michigan State University*

Elizabeth King, *Vice President, Information Management Services, Starbucks Corporation*

Alan Liddle, *Managing Editor/Technology, Nation's Restaurant News*

Stuart H. Mann, *Dean, William F. Harrah College of Hotel Administration, University of Nevada, Las Vegas*

Darla Morse, *Vice President, Information Technology, Walt Disney World*

Peter Nyheim, *Technology Instructor, Pennsylvania State University*

Mark Ozawa, *Managing Director, Consulting, Accuvia*

Mike Plunkett, *Senior Vice President, Food & Beverage, Purchasing & Operations Strategy,
Dave & Buster's, Inc.*

Rob Watkins, *CIO, Compass Group, Americas Division*

David Weick, *Senior Vice President & CIO, McDonald's Corporation*

Robert Whittington, *Senior Vice President & CIO, Wendy's International, Inc.*

Visit www.fstec.com for a complete list.

How to Register or Reserve Exhibit Space

For information on attending or exhibiting at FS/TEC 2006, call **(212) 756-5245**, or email fstec@nrn.com.

Attendees may register online at www.fstec.com or by completing and returning the registration form in this brochure.

All attendee registrations received by October 6, 2006 will receive badge materials in the mail. (U.S. residents only.)

FS/TEC 2006

Nation's Restaurant News
425 Park Avenue
New York, NY 10022

**Don't Miss
the FS/TEC
ULTIMATE
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