

We are thrilled to let you know that the National Restaurant Association's Quality Assurance (QA) Study Group spring conference will take place on October 7-9, 2013 at the Sheraton Inner Harbor in Baltimore, Maryland.

There are many professional groups for quality assurance professionals, but only one group for those who work in the restaurant industry. The National Restaurant Association's Quality Assurance Executive Study Group is a unique, specialized resource devoted to keeping you current with the latest developments in your field and successfully meeting its challenges.

The NRA Quality Assurance Executive Study Group efficiently delivers information and answers that are specific to the issues you face daily, from back-end systems and the latest POS systems to mobile payments and social media. The group is your window on what fellow restaurant industry leaders are doing and which strategies they have found work best.

Participate in our Quality Assurance Executive Study Group and you join peers who serve their restaurant industry company at the highest levels. Professionals active in our group include directors and managers of food safety and quality, product development, quality assurance, and regulatory and training services.

Equally important are the corporations these participating leaders work for, among the industry's most successful: ARAMARK Corporation, Checkers Drive-In Restaurants, Darden Restaurants, Denny's, HMSHost, McDonald's Corporation, Ruby Tuesday, Sodexo, Starbucks Coffee Company, SYSCO Corporation, US Foodservice and many others.

The annual meeting of the Quality Assurance Executive Study Group brings you face-to-face with experienced colleagues and cutting-edge ideas. Every contact and topic is focused on the responsibilities you handle. Meetings have addressed issues such as CFP and FDA regulatory updates, training solutions, food allergens, seafood and menu labeling and traceability — exclusively as they apply to the restaurant industry.

Our **Supplier Exchange** is the opportunity to showcase your product as a table top display for attendee visits. Please limit your displays to table top only. You will not be permitted backdrops, booths, oversized equipment, etc. Space is extremely limited. If you have any other requirements for your table (phone line, electricity, etc.) there may be additional costs incurred, and you will need to coordinate that directly with the hotel. The hotel contact will be able to arrange help and scheduling for set up and break down as well as direct payment of additional expenses.

Sponsors are welcome to attend all meetings and functions with the exception of the Business Meeting at the conclusion of the meeting on Wednesday. If you have questions regarding what will be permitted, please contact Robin Nichols at rnichols@restaurant.org.

Thank you for your interest in the National Restaurants Association's Quality Assurance Executive Study Group. We look forward to working with you and your company to make this a learning and productive experience!

A handwritten signature in black ink that reads "Amanda Rieter".

Amanda Rieter
Director, Policy & Industry Affairs
(202) 331-5908
arieter@restaurant.org

A handwritten signature in black ink that reads "Robin Nichols".

Robin Nichols
ESG Program Manager
(202) 973-3667
rnichols@restaurant.org

Sponsorship Levels & Benefits

SILVER: \$1,500 NRA Member/\$3,500 Non-Member

- Attendance for two (2) to all open sessions, meals and activities
- Opportunity to distribute materials in registration packets
- 2 minute company introduction in front of attendees
- Attendance at all meal functions
- One 6 foot table for display at supplier exchange
- Verbal and print recognition on sponsor page of program booklet
- Early access to delegate list including contact details

GOLD: \$2,500 NRA Member/\$5,000 Non-Member

All benefits of Silver plus:

- Priority choice of location for Supplier Exchange (*first come – first serve basis*)
- Meal Sponsorship Recognition & Signage
- Special sponsor recognition at: (Choose one)
 - Reception (Two Companies)
 - Lunch (One Company)
 - Breakfast (One Company)

PLATINUM: \$5,000 NRA Member/\$10,000 Non-Member

All benefits of Silver & Gold plus:

- Attendance for three (3) to all open sessions, meals and activities
- Exclusive product category Sponsorship
- Special Platinum Signage throughout the event
- Recognized as sponsor of Opening Reception

** We have a limited amount of space for exhibitors; therefore, registration will be on a first come basis. Table location will also be reserved on a first come basis for Gold and Platinum sponsors. Once tables have been assigned there will be no changes allowed.*

** Silver and Gold sponsors may bring 1 additional attendee at \$500.00 rate. No more than 3 attendees from a sponsor company may attend.*

Sponsor Application and Registration

	NRA Member	Non-Member	
<input type="checkbox"/> Silver Sponsorship	\$1,500	\$3,500	Total: _____
<input type="checkbox"/> Gold Sponsorship	\$2,500	\$5,000	Total: _____
<input type="checkbox"/> Platinum Sponsorship	\$5,000	\$10,000	Total: _____
<input type="checkbox"/> Extra Attendee	\$500		Total: _____

(No more than 3 total may attend)

PLEASE COMPLETE THE FOLLOWING INFORMATION FOR EACH PERSON ATTENDING AND EMAIL A COPY OF THIS FORM TO AMANDA RIETER (arieter@restaurant.org)

Name _____

Title _____

Company _____

Address _____

City _____ State _____ ZIP _____

Telephone _____ Fax _____

Email _____

METHOD OF PAYMENT

☐ Enclose check (payable to the National Restaurant Association)

☐ Credit card

☐ American Express ☐ Diners Club ☐ VISA ☐ MasterCard ☐ Discover

Credit Card # _____ Exp. Date _____

Signature _____

For payments via check please return a copy of this form with payment on or before September 2, 2013 to:

National Restaurant Association
PO Box 824032
Philadelphia, PA 19182-4032
arieter@restaurant.org

Credit Card payments may be faxed to (202) 331-5988 or by calling Amanda Rieter at 202-331-5908.

For meeting information, please contact Robin Nichols at (202) 973-3667 or rnichols@restaurant.org. **For sponsorship information**, please contact Amanda Rieter at (202) 331-5908 or arieter@restaurant.org.

***Sponsors should also email a jpg. or eps. file of their company logo with registration information for recognition in the program and on signage.** We will not hold sponsor space without payment. Space is limited and available on a first-come, first-serve basis.



SHIPPING MATERIALS:

Before shipping, mailing, or sending ANYTHING to the hotel, READ THE FOLLOWING:

Any individual interested in shipping packages to the hotel for receipt on-site should address the items as follows:

HOLD FOR:

[Name of
On-site Recipient]

[Date of Arrival]

**National Restaurant
Association - Quality
Assurance ESG**

Due to lack of storage space, all packages should be sent to arrive no more than three days prior to function dates. Should the hotel be put into a situation that warrants rental of additional storage space, a fee will be charged to the shipper.

It is the sender's responsibility to check on the arrival of any packages and to ensure that the contents are intact. The hotel accepts no liability for lost, stolen, or damaged goods.