

# WORKSHOP AGENDA

FROM FIELD TO SUITE:  
BUILDING LOCAL SUPPLY CHAINS FOR HOSPITALITY

**Date:** September 3, 2025

**Location:** GSU Armstrong Campus,  
Savannah, Georgia

**Hosted by:** Georgia Center of Innovation in  
partnership with Savannah Harbor Innovation  
Partnership (SHIP)

**8:30 – 9 A.M.**

## **Check-in and Networking**

Join us for coffee, light refreshments, and  
networking with peers before the event begins.

**9 – 9:10 A.M.**

## **Welcome and Opening Remarks**

Brief welcome from the Georgia Center of Innovation  
and SHIP and overview of today's workshop.

Sessions will focus on building sustainable local  
food supply chains for hospitality venues, sharing  
actionable tools for procurement, marketing, and  
logistics, and fostering new partnerships through  
meaningful networking.

**9:10 – 10 A.M.**

## **The Visitor Economy and Why Local Matters**

Explore how visitors to and within Georgia spend  
their time and money on local and meaningful  
experiences. Learn how local sourcing strengthens  
brand authenticity, supports sustainability, and  
creates meaningful experiences that differentiate  
hospitality businesses.

## **Speaker:**

Sarah Anne Rhodes – Regional Tourism Marketing  
Manager, Explore Georgia, Georgia Department of  
Economic Development

**10 – 11 A.M.**

## **Marketing Local: Turning Ingredients into Stories**

Learn how to communicate the value of local  
ingredients through storytelling, menus, websites,  
and in-room materials.

## **Speakers:**

Matthew Kulinski- Director of Marketing, Georgia  
Department of Agriculture

Caitlyn Anderson- Business Development and  
Marketing, Georgia Grown Distribution Center

**11 A.M. – 12 P.M.**

## **Bridging the Gap: Strengthening the Connection Between Food Producers and Restaurants**

Gain insight into the logistics of getting local  
products from farms to hospitality venues.

## **Speaker:**

Dan Remar – Assistant Professor, Hospitality and  
Food Industry Management Program, University of  
Georgia

**12 – 1 P.M.**

## **Lunch**

**1 – 2 P.M.**

## **Case Studies in Action: Georgia Success Stories**

Explore real-world examples of how local businesses  
have successfully built supply chains connecting  
farms to hospitality.

## **Panelists:**

Laura Solomon – Owner, Tybee Oyster Company

Chef Opie Crooks and Chef/Partner Brandon Carter  
– Common Thread

Cedric Berry – Third Generation Farmer/Owner,  
Berry Family Farms

**2 – 2:30 P.M.**

## **Facilitated Networking and Closing Session**

Closing remarks, next-step resources, and  
opportunity to connect with new contacts and  
collaborators.

*Reception to follow hosted by Common Thread*

