

<p>10:30 - 11:00</p>	<p align="center">Registration & Continental Breakfast</p> <p>Assorted Bagels, Cream Cheese, Assorted Muffins with Butter and Jam, Sliced Fresh Fruit with Yogurt Dip, Assorted juices, and coffee</p>
<p>11:00- 12:15</p>	<p align="center">EXEControl Roadmap Todd C. Hess – Senior Business Solutions Consultant</p> <p>EXEControl will present its plans for future development and services. The discussion will cover how to implement significant changes. This discussion will highlight the common pitfalls associated with project implementation.</p>
<p>12:30- 1:00</p>	<p align="center">All- American Lunch Buffet</p> <p>Assorted Sandwich Platter: Ham and Swiss, Turkey, Italian Mix, White Albacore Tuna Salad, Soup du Jour, Vegetable Pasta Salad, Tossed Garden Salad, Petite Chicken Marsala, Sliced Breads, Crackers and Potato Chips, Jumbo Chocolate Chip Cookies, Soft Drinks, Water, and Coffee.</p>
<p>1:00- 2:15</p>	<p align="center">EXEControl Command Center Allan D. Robison – President</p> <p>The EXEControl Command Center provides a variety of new features and enhancements to business intelligence, navigation and data presentation. The EXEControl Command Center integrates images, Windows documents, web pages and EXEControl generated color graphs to present information.</p>
<p>2:30- 3:45</p>	<p align="center">Maintaining Data Accuracy V. Todd Nadler – Senior Business Solutions Consultant</p> <p>Discussion of the importance of accurate data in ERP systems, the cost of inaccurate data and methodologies for maintaining data accuracy.</p>
<p>4:00- 5:15</p>	<p align="center">Technology Showcase James J. Waltersdorf – Director of Networking Services Presentation with Seneca Data Distributors, Inc.</p> <p>Look into the technology that is changing the way we work including: wireless data capture devices, RFID, tablet computers, Windows Vista, blade servers and personalized notebooks.</p>
<p>5:30- 7:00</p>	<p align="center">Sit-Down Dinner</p> <p>Dinner will include: Salad, Rolls & Butter, Entrée & Dessert A choice of: Chicken Francaise (Sautéed Boneless Chicken, Chopped Plum Tomatoes, Lemon White Wine Sauce) ~OR~ Sliced New York Sirloin (Garlic Gorgonzola Demi Glace)</p> <p align="center">*Chef accompaniments served with both Entrées *A vegetarian entrée can be provided upon request (Please note on registration form)</p>