



DAY 1 Thursday, October 9, 2025		
Time (Mountain Time)	Topic	Presenter(s)
8:00 - 8:15 am	Welcome and Introductions	Dr. Jonathan Stockman
8:15 - 9:15 am	Veterinary Diets: From Research to Product	Dr. Yann Queau
9:15 – 9:45 am	 Palatability: How is Pet Food Evaluated to be Palatable? What Are Some Drivers of Palatability We Don't Think Of? Understand what palatability is and why it is important. Become familiar with how palatability is evaluated, including established and newer methods. Understand some of the key drivers of palatability, including physical properties, macronutrient composition, specific taste and smell compounds, and impact of temperature. 	Dr. Scott McGrane
9:45 – 10:00 am	Break	
10:00 – 11:00 am	Novel pet food ingredients and innovation	Dr. Julia Pezzali
11:00 – 11:15 am	Break	
11:15 am – 12:15 pm	 Panel discussion Participants would be able to describe challenges in the development of OTC and veterinary diets, including research, palatability, and use of novel pet food ingredients. Participants would be able to discuss prominent opportunities in future pet food development, including improving veterinary diets, palatability, and use of novel and sustainable pet food ingredients. 	Dr. Yann Queau Dr. Scott McGrane Dr. Julia Pezzali Moderator: Dr. Jonathan Stockman





DAY 1 (continued) Thursday, October 9, 2025		
Time (Mountain Time)	Topic Topic	Presenter(s)
12:15 – 1:15 pm	Lunch Break	
1:15 – 2:15 pm	 Quality Control and Safety of Alternate Pet Food Formats: A Look At Raw, Freeze-Dried, and Minimally Processed Diets How alternate pet food formats are commercially made. The preventive controls used by manufacturers to mitigate biological hazards in these formats. Fundamentals of high-pressure processing, freeze drying, low temperature air drying, and sous vide cooking. 	Dr. Mary Grace Danao
2:15 – 2:45 pm	Fresh (Homemade) Foods: Formulation, Safety, Quality Control, Homogeneity How fresh pet food is formulated. The quality control process involved in fresh pet food to ensure consistency and safety.	Dr. Dan Su
2:45 – 3:15 pm	 Animal "Supplements": It's Buyer Beware Delineate the regulatory path of animal supplements and how it impacts the practitioner and patient. Judge whether the ingredients in a supplement are likely to be "safe" (and define what that means). Identify sources of information that support quality products. 	Dr. Dawn Boothe
3:15 – 3:30 pm	Break	
3:30 – 4:00 pm	 Leveraging Technology to Provide/Prepare Safe & Healthy Pet Food Identify practices and standards that reduce food safety and quality concerns/issues. Understand how artificial intelligence/machine learning is being applied in veterinary nutrition, and how it might be helpful in clinical practice. 	Dr. Sean Delaney
4:00 – 5:00 pm	Panel Discussion Participants would recognize risks associated with the use of alternative diets and supplements, Participants would be able to explain how quality control and technology can mitigate the risks associated with alternative pet diets.	Dr. Mary Grace Danao Dr. Dawn Boothe Dr. Sean Delaney Dr. Dan Su Moderator: Dr. Jonathan Stockman





DAY 2 Friday, October 10, 2025		
Time (Mountain Time)	Topic	Presenter(s)
8:00 – 8:15 am	Welcome	Dr. Jonathan Stockman
8:15 – 8:45 am	 AAFCO and FDA Updates Understand the similarities and differences between the various regulatory pathways available for new ingredients (i.e., Food Additive Petitions, Generally Recognized as Safe Notices, AAFCO's Feed Ingredient Definition process, and CVM's Animal Food Ingredient Consultation process), and how these relate to ingredient safety. Know what changes to expect on pet food labels when PFLM is implemented. Explain to owners how CVM and AAFCO work together to ensure the food they feed to their animals is safe, effective, and truthfully labeled. 	Dr. Karen Donnelly
8:45 – 9:45 am	 Case Examples: Home-Prepared Diet Formulations: What Is Your Process? Hurdles and Troubleshooting Describe the process of home-prepared diet formulation including assessment and follow-up. Identify common and less common challenges with nutritional patient management. Apply troubleshooting strategies to mitigate hurdles with home-prepared diets. 	Dr. Jennifer Larsen Dr. Angela Rollins Dr. Lisa Weeth Dr. Jonathan Stockman
9:45 – 10:00 am	Break	
10:00 – 10:30 am	Making That Money: Private Practice Challenges and Tips Become familiar with current challenges facing private practice nutritionists. Discuss directions for possible solutions for these challenges.	Dr. Lindsey Bullen Dr. Emily Luisana
10:30 – 11:00 am	 Making That Money: Academia Challenges and Tips Identify key financial challenges specific to veterinary nutritionists in academic settings. Develop effective time management strategies to balance clinical duties and educational responsibilities. Explore innovative approaches to enhance revenue generation and resource allocation within their institutions. 	Dr. Maryanne Murphy





DAY 2 (continued) Friday, October 10, 2025			
Time (Mountain Time)	Торіс	Presenter(s)	
11:00 – 11:30 am	 Business Panel Discussion Discuss the future of nutrition in private practice. Explore the viability and impact of AI. Investigate the sustainability of the Nutrition College given the demand. 	Dr. Lindsey Bullen Dr. Emily Luisana Dr. Maryanne Murphy Moderator: Jonathan Stockman	
11:30 am – 12:30 pm	Lunch Break		
12:30 – 1:30 pm	 Panel Discussion: Building Trust Through Clarity: Professional Communication with Clients Who Question Your Advice Apply concepts of nutritional assessment to a prioritized consideration of targeted strategies for an individual patient. Assess whether client expectations in the context of nutritional management can be accommodated by a diet plan. Understand how creative solutions and a collaborative approach can ultimately lead to the development of a suitable dietary recommendation. 	Dr. Jennifer Larsen Dr. Julie Churchill Ms. Ashley Self Moderator: Catherine Lenox	
1:30 – 2:30 pm	 The Future of Nutrition Specialty Recognize challenges veterinary nutritionists face in maintaining fulfilling, lucrative careers. Review strategies that could be utilized to strengthen the Nutrition specialty in the future. 	Dr. Erinne Branter Dr. Valerie Parker	





DAY 2 (continued) Friday, October 10, 2025			
Time (Mountain Time)	Topic	Presenter(s)	
2:30 – 2:45 am	Break		
2:45 – 3:45 pm	 Panel Discussion Participants would discuss current challenges for nutrition specialists, considering clinical challenges and client communications. Participants would contrast different strategies to improve clinical outcomes and efficiency to help specialists provide effective and sustainable patient care. 	Dr. Karen Donnelly Dr. Jennifer Larsen Dr. Angela Rollins Dr. Lisa Weeth Dr. Erinne Branter Dr. Valerie Parker Dr. Jonathan Stockman Moderator: Catherine Lenox	
3:45 pm	Closing Remarks		