



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	Dr. Yann Queau Dr. Scott McGrane Dr. Julia Pezzali Moderator: Dr. Jonathan Stockman	





DAY 1 (continued) Thursday, October 9, 2025				
Time (Mountain Time)	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	Dr. Rae Sires		
2:45 – 3:15 pm	 Animal "supplements": Its 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	Dr. Mary Grace Danao Dr. Rae Sires Dr. Dawn Boothe Dr. Sean Delaney 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. Angie 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	Dr. Maryann Murphy		





Explore innovative approaches to enhance revenue generat and resource allocation within their institutions.	1
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DAY 2 (continued) Friday, October 10, 2025			
Time (Mountain Time)	Topic	Presenter(s)	
11:00 – 11:30 am	Business panel: The future of PP, viability, impact, AI; the sustainability of the Nutrition college given the demand	Dr. Lindsey Bullen Dr. Emily Luisana Dr. Maryann Murphy	
11:30 am – 12:30 pm	Lunch Break	Moderator:	
12:30 – 1:30 pm	Panel Discussion: Clinical nutrition: communication and dealing with difficult clients, unreasonable requests	Dr. Jennifer Larsen Dr. Julie Churchill Ms. Ashley Self	
	The Future of Nutrition Specialty	Moderator:	
1:30 – 2:30 pm	 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. Val Parker	
2:30 – 2:45 am	Break		
2:45 – 3:45 pm	Panel Discussion	Dr. Karen Donnelly Dr. Jennifer Larsen Dr. Angie Rollins Dr. Lisa Weeth Dr. Erinne Branter Dr. Val Parker Dr. Jonathan Stockman	
3:45 pm	Closing Remarks		