

JAPANESE FOOD SERVICE EXECUTIVES CHICAGO TOUR OBJECTIVES

LEXPLORE FOTURE BUSINESS GROWTH OPPORTUNITIES IN THE USA AND JAPAN. 米国及び日本での将来のビジネス事業成長の機会を探る

2.VISIT A DISTRIBUTON CENTER TO BENCHMARK AND SEE IF THERE ARE ANY SYNERGIES. DCを訪問し、ペンチマークし、日本との相乗効果として活用できるかを探る 3.VISIT A MEAT & FISH SUPPLIER TO SEE IF THERE ARE GROWTH OPPORTUNITIES IN THE

3.VISIT A MEAT & FISH SUPPLIER TO SEE IF THERE ARE GROWTH OPPORTUNITIES IN THE USA OR GLOBALLY.

加工食品サプライヤーを訪問し、米国及び世界に成長の機会があるかを探る 4.VISIT A USA COMPANY TO OBSERVE LOGISTICS INTEGRATION PROCESS AND HOW THEY EXECUTE FUTURE INNOVATION IDEAS.

米国の統合物流ロジスティックスプロセスを確認し、どのように未来に革新アイデアを 実行するかを探る

5.VISIT RESTAURANT CHAINS TO SEE IF THERE ARE FRANCHISING OPPORTUNITIES IN USA AND JAPAN MARKETS.

レストランチェーンを視察し、米国と日本の市場にフランチャイズの機会があるかを探る 6.EXPLORE HOW TO APPROACH USA MARKETS WITH THEIR PRODUCTS AND CREATE ANY OPPORTUNITIES TO MARKET PRODUCTS IN JAPAN.

日本製品がどのように米国市場にアプローチできるか、また、日本で米国製品を販売する機会が生み出せるかを探る





Armada Group

Armada creates innovative, fully integrated supply chain solutions that deliver competitive advantages and improve business performance for our clients. World-class brands are utilizing Armada's supply chain management model of transparency and integrity. At Armada, we believe that there's a better way to manage supply chains — a better way

rooted in simplicity, transparency and extraordinary service.



Hamburger University McDonald's

Training facility of McDonald's

Located in Oak Brook, Illinois, a western suburb of Chicago. This corporate university was designed to instruct personnel employed by McDonald's in the various aspects of restaurant management. More than 80,000 restaurant managers, mid-managers

and owner/operators have graduated from this facility including Tanabe san, Togo and Kevin Dunn.





Golden State Foods

One of the largest diversified suppliers to the Quick Service Restaurant and retail industries.

Logistics

Distribution, Warehousing, Equipment Leasing and Freight Management

Produce

Golden State Foods is one of the largest suppliers of produce to the food service and retail industries.

Protein Products

GSF's Protein Products division has produced high quality beef patties for the QSR industry for more than 65 years. The award-winning company excels in quality, food safety, assured supply, innovative R&D and exceptional customer responsiveness.

Liquid Products

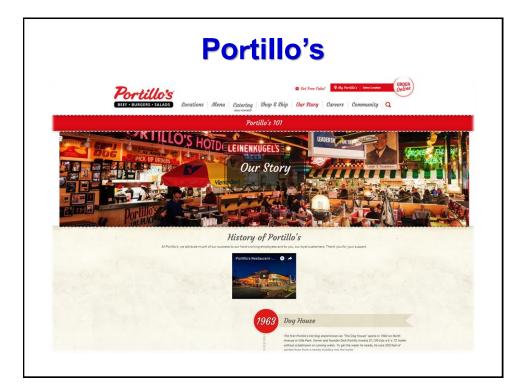
With its innovative array of <u>sauces</u>, <u>dressings</u> and <u>condiments</u>, <u>syrups</u> and <u>toppings</u>, <u>dairy-</u> <u>based beverages</u> and <u>ice cream</u>, We provides quality-rich liquid products to a variety of leading customers worldwide.







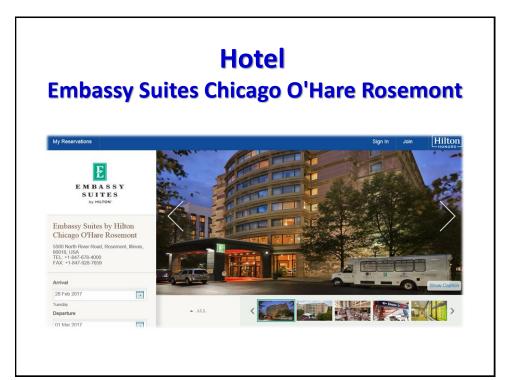
















Kevin Dunn

Has over thirty-five years of restaurant experience. Prior to establishing his own franchise consulting company, Kevin was President of McDonald's \$4 billion Great Lakes Division, which encompassed 525 franchisees and 2,600 restaurants, with 130,000 staff and restaurant employees serving a combined total of 2.8 million customers every day. Kevin is an adjunct professor at Roosevelt University in Chicago, IL and a member of the Character Education Partnership Board in Washington, DC and the Salvation Army Disaster Relief Board of Chicago.

Dunn Enterprises

Business Consulting

Why don't competitors' customers choose you? Consumers' ever-changing needs and expectations are transforming business. Your brand's most underdeveloped strength may well be your people, and their ability to bring the brand to life for customers. Companies must turn their people into a competitive advantage by creating a work environment that taps their people's creativity and desire

to succeed, and developing it into prosperity for the entire organization.



Personal profile

Hiroshi Takase

Chicago Restaurants Tour Conductor



Personal profile

Motoshige Togo

Coordinator of Chicago Tour 2017

Quality Rescue Corporation

We support you to create safe & secure Food Quality Assurance System

Quality Rescue Corporation supports food industries to make visible food safety system in order to achieve the

traceability from Farm to Table. We pursue food safety management system with HACCP.



Motoshige Togo