INFORMS Roundtable Winter Meeting Agenda  
February 21 – 22, 2010  
Kiawah Island Golf Resort  
http://www.kiawahresort.com/  
Kiawah Island, SC  

THEME: “Business Use of Social Networks”

Sunday, February 21, 2010

OPEN  Golf and Tennis

5:15PM  Cocktail Reception

6:00PM  Chefs’ demonstration of Charleston Cooking – Southern Crab Cakes & Shrimp and Grits!

6:30PM  Dinner  
        Open Bar  
        Entrees - Southern Crab Cakes & Shrimp and Grits  
        Dessert

8:00PM  Welcome by Meeting Owners: Ken Chelst and Kathy Lange

8:15PM  Introductions and Discussion on “How Social Media is Impacting your Company”

Monday, February 22, 2010

7:00AM  Breakfast – Low Country Breakfast Buffet

8:00AM  Welcome by Jeff Winters, President

8:15AM  Social Networking for Knowledge Management (Internal to an Organization)  
        Session #1:  Noshir Contractor, Northwestern University  
        Session #2:  Joe Schueller, Proctor & Gamble, “Flipping the Script - Bringing the consumer experience in to the enterprise at P&G”
Session #3:  John Brocklebank, SAS, “Social Network Analysis for Fraud Detection”
Session #4:  Panel Discussion on Social Networking

12:00pm – Lunch – Southern Afternoon Lunch Buffet

1:30pm  Social Media (Primarily External to an Organization)

Session #5:  Adam Selig, Visible Technologies, “The Social Web”
Session #6:  Debbie Curtis-Magley, UPS, “Brand Management at UPS”
Session #7:  Laura Spencer - Disney – TBD
Session #8:  Larry Proctor, IBM Research & Development, “IBM’s COBRA - Corporate Brand and Reputation Analysis”

5:30pm – Conclude Meeting

7:00pm – Dutch Treat Dinner
ROOM RESERVATIONS

Reservations should be made directly, identifying INFORMS Roundtable as the group. Each reservation must be accompanied by a two-night deposit. The group rate is $99/night for a one bedroom scenic view villa. There is an additional 8% resort fee and 11.5% accommodation tax.

Check in is 4:30pm on the day of arrival. Early arrivals will be accommodated on a space available basis. Check out time is 10:30am on the day of departure.

A cut-off date of January 21, 2010 has been established. Room reservation requests after this date are not guaranteed.

GOLF and TENNIS

Dorsey Sullivan is our Conference Services Coordinator. She can schedule tee times or reserve a tennis court for you at our group rate. She can be contacted at 843-768-6254 or by email: dorsey_sullivan@kiawahresort.com

Golf Rates (rates subject to change)

<table>
<thead>
<tr>
<th>Course</th>
<th>November 30-February 28, 2010</th>
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<tbody>
<tr>
<td>Oak Point</td>
<td>$72.00</td>
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<tr>
<td>Cougar Point</td>
<td>$114.00</td>
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<tr>
<td>Turtle Point</td>
<td>$114.00</td>
</tr>
<tr>
<td>Osprey Point</td>
<td>$114.00</td>
</tr>
<tr>
<td>Ocean Course</td>
<td>$222.00</td>
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- The above rates include greens fees, golf cart and range balls and are subject to 5% sales tax.
- Club Rentals are available for $60.00 per set.
- All golfers at the Ocean Course with tee times starting before 12PM are required to walk. Caddies are provided for all golfers at no additional fee. The recommended gratuity, based on service, is $65.00 per player. Anyone wishing to take a golf cart will be issued a tee time after 12pm.
- Check policies regarding cancellations.

Tennis Rates (subject to change)

<table>
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<tr>
<th>Court Fees</th>
<th>January 1-February 28, 2009</th>
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<tr>
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<td>$23 per hour plus tax.</td>
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Low Country Small Group Breakfast Buffet

Selection of Chilled Fruit Juices
Chilled Sliced Melons and Berries
Three Farm Fresh Scrambled Eggs
Skillet Red Skin Potatoes, Sweet Peppers and Onions
Crispy Hickory Smoked Bacon
Sausage Links
Carolina River Shrimp and Green Pepper Tomato Broth
Creamy Stone Ground Grits
Fresh Baked Country Biscuits
Muffins and Croissants
Butter and Preserves
Coffee, Herbal Tea, Decaffeinated Coffee

Southern Afternoon Lunch Buffet

Charleston She Crab Soup with Creamed Sherry
Baby Spinach Salad, Sliced Cucumbers, Chopped Bacon and Fresh Tomatoes
Sweet Honey Basil Dressing
Johns Island Cabbage Slaw
Redskin and Mustard Potato Salad
Marinated Salmon with Sweet Corn Butter
House Smoked Pork Shoulder with Trio of Sauces
Grilled BBQ Chicken
Butterbeans with Back Bacon
Braised Local Collard Greens
Sweet Pea, Saffron Rice
Buttermilk Cornbread, White Lily Biscuits, Sweet Cream Butter
Southern Peach Cobbler
Chocolate Toffee Cream Pie
Coffee, Tea, Decaffeinated Coffee