



CLEMSON® UNIVERSITY · MARCH 2 - 4, 2022

*Safe. Secure. Sustainable.*

## STUDENT POSTER PRESENTATION GUIDELINES

### GENERAL INFORMATION

1. All poster presenters will be provided with a free registration to the 2022 FRESH Food, Packaging & Sustainability Summit.
2. Posters will be presented during a reception from 5:30 pm – 7:00 pm on Thursday, March 3, 2022 (location TBD, but on or near the Clemson campus). At least one presenter for each poster is expected to stay with their poster during the reception so they can interact and network with guests.
3. Confirmation of reception attendance is due as soon as poster selections are made. Students are encouraged to stay for the Farm to Fork Dinner from 7:00 pm – 9:00 pm.
4. Accepted posters will be made available on the FRESH Summit website ([www.SonocoFRESHSummit.com](http://www.SonocoFRESHSummit.com)).

### PRESENTATION FORMAT

1. Displays will be provided for presenting posters. Since the FRESH Summit will be a Zero Waste Event, handouts may not be used. Audiovisual equipment will not be available.
2. The poster must contain the following sections: title, authors, introduction, objective(s), methods, results, conclusion and significance.
  - Title: Draws attention of the attendees.
  - Authors: All authors and their departments must be listed.
  - Introduction: Provide background or statement of problem.
  - Objective(s): Formulate the objective(s) of the study.
  - Methods: State the methodology used in the study. The methods should be specific enough that researchers in the same or similar area would understand the basic experimental design or approach. Research must be based on adequate and accepted scientific practices. Sample sizes, controls used, treatment levels, etc. should be explicitly stated.
  - Results: State the results obtained in the study. Use tables, figures, photos and any other visual aid that would help to understand your research.
  - Conclusion: Explicitly state what you found in your research.
  - Significance: State the significance of the findings to food, packaging and/or sustainability.

<https://sonocofreshsummit.com/poster-submissions/>

## INSTRUCTIONS FOR PREPARING POSTERS

1. Posters must report the results of original research based on accepted scientific practices (experiments, trials, surveys, analysis of existing datasets), case studies and literature reviews, dealing with food waste and sustainability through the entire value chain including:
  - Production
  - Handling & Processing
  - Packaging
  - Safety
  - Transportation & Distribution
  - Wholesale & Retail
  - Consumer Attitudes & Behaviors
  - Recycling, Recovery & Reuse
2. Direct evidence of plagiarism is grounds for poster presentation rejection.
3. Poster presentations must be written in clear and correct English. Poster presentations will be rejected if poorly written or poorly prepared.
4. Poster presentation must be approved by all authors before submission.
5. All poster submissions must list all authors. One author must be designated to be the presenter of the poster and the primary contact which will be responsible for notifying all authors about the acceptance of the poster presentation as well as any information about logistics.

## POSTER SUBMISSIONS

Please visit [www.sonocofreshsummit.com/poster-submissions/](http://www.sonocofreshsummit.com/poster-submissions/) to submit your poster. Poster submissions are due December 14, 2021 at 5 pm.

## IMPORTANT DATES

December 14, 2021 5 pm	Poster submissions due to Sonoco FRESH
January 18, 2022	Poster acceptance notifications
February 25, 2022 4 pm	Posters due to Sonoco FRESH
March 2 – 4, 2022	Sonoco FRESH Food, Packaging & Sustainability Summit
March 3, 2022 5 – 7 pm	Poster Presentations during FRESH Summit Reception

## QUESTIONS?

Please contact Kristy Pickurel at [kpickur@clemson.edu](mailto:kpickur@clemson.edu) or 864.607.3968.



*The mission of the Sonoco FRESH initiative is to develop innovative solutions by engaging the collective intellectual capital and purposeful collaboration of experts from academia, industry and thought leaders throughout the entire food value chain. [www.clemson.edu/SonocoFRESH](http://www.clemson.edu/SonocoFRESH)*

