



## Seminar Schedule

## **LOCATION: LOWER LEVEL THEATRE ROOM**

## **THURSDAY APRIL 28, 2022**

Door prizes given at **Registration and Sign-In** 8:00 - 8:30AM each class! The History of Bean & Leaves 9:00 - 10:00AM Wood Fruitticher Beverage- (Ronnoco and Trident) Dan O'Neal, Payton Steely, Patrick Walker **Reset the Table on Senior Dining Practices** 10:00 - 11:00AM Cindy Cysewski, Lyons Magnus French Fry 101 11:00 - 12:00PM Tim Allen, Key Impact Brokerage "Changing Your Foodservice for the Good-For Good" 12:00 - 1:00PM **Caitlyn Lewis, Food Service Director Payment Best Practices for Credit Card Processing,** 1:00 - 2:00PM Payroll, POS, and Ecom Mike Jester, Heartland

## **FRIDAY APRIL 29, 2022**

| 8:00  | - 8:30AM  | Registration and Sign-In   |
|-------|-----------|--|
| 9:00  | - 10:00AM | <b>The History of Bean &amp; Leaves</b> Wood Fruitticher Beverage- (Ronnoco and Trident) Dan O'Neal, Payton Steely, Patrick Walker |
| 10:00 | - 11:00AM | "Changing Your Foodservice for the Good-For Good" Caitlyn Lewis, Food Service Director   |
| 11:00 | - 12:00PM | Payment Best Practices for Credit Card Processing, Payroll, POS, and Ecom  |
|       |           | Mike Jester, Heartland   |

4 CEUs PLUS 1 FOOD SHOW = 5 CREDIT HOURS

APRIL 28-29, 2022 • 8:00AM - 2:00PM HILTON SANDESTIN BEACH RESORT & CONFERENCE CENTER • DESTIN, FLORIDA