

Restaurant Management: Controlling Costs & Surviving Lean Times

Fact: About 90 percent - that's 9 out of 10 - restaurants go out of business within the first year or experience financial trouble after opening. Restaurants are one of the most difficult businesses to start & manage successfully.

Fact: Most restaurant owners and food service businesses do not have a firm understanding of how crucial financial management is to successfully managing their businesses until it is too late.

The answers to these and other crucial questions about how to successfully manage your existing restaurant and or food service business, especially during these tough economic times will be provided in this 3-hour "practical restaurant management skills and exercise" workshop. One-on-one restaurant management consulting with the presenter is also available immediately after the training to help you develop successful strategies for managing your restaurant. Seating is limited and class is kept small to facilitate learning.

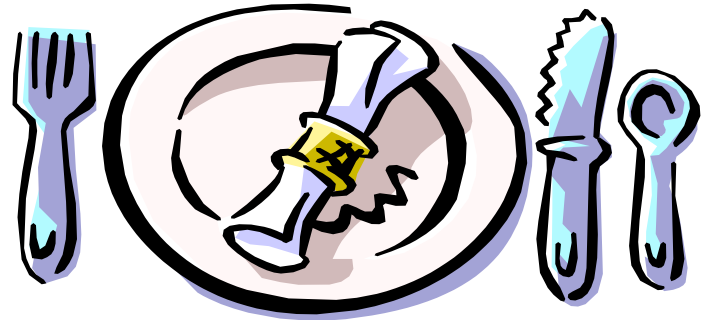
Date: Thursday, March 11, 2010

Time: 8:00am - 11:00am

Cost: \$50 per person pre-paid, \$60 at the door
\$75 with Customized one-on-one Consulting

Place: Northeastern California SBDC at Butte College
19 Williamsburg Lane, Chico

Sponsored by: City of Chico



Controlling Costs & Surviving Lean Times

Workshop - Specifically designed to help restaurants survive NOW & give individuals immediate skills needed to operate successfully. Focus includes:

- ▶ Running your Restaurant by the Week ~ using Weekly Flash Reports, Forecasting & Budgeting;
- ▶ Reducing your Controllable Costs ~ Cost of Goods and Labor;
- ▶ Make or Buy Analysis;
- ▶ Vendor Relations, and more...

The trainer, **Tom Bruce**, is a nationally known restaurant consultant and dynamic, certified trainer. Customized one-on-one consulting with Mr. Bruce is limited and available by appointment only on Thursday, March 11. Appointments are limited and scheduled on a "first-come, first-serve" basis.

For registration, customized one-on-one consulting appointment or more information, please call, stop by or log on to:

**(530) 895-9017 ■ 19 Williamsburg Lane,
Chico ■ www.bcsbdc.org**

Easy Registration Form

To register, please complete one form per attendee and drop off, mail or fax with payment (cash or checks only) to:
Butte College SBDC ~ 19 Williamsburg Lane, Chico CA 95926 ~ (530) 895-9017 (Phone) ~ (530) 566-9851(Fax)

- How to Start & Manage a Successful Restaurant* — **Workshop ONLY** (8:00am - 11:00am)
- How to Start & Manage a Successful Restaurant plus* One-on-one Customized Consulting Appointment

Name _____ Business Name _____ Email _____

Address _____ City _____ Zip _____ Phone _____