

SESSIONS AVAILABLE

Monday, March 4th, 2019		Tuesday, March 5th, 2019 (contd)	
001	My Never-Ending Search for the Perfect Pizza Peter Reinhart	020	Video Marketing Clayton Krueger
002	Menu Creativity Mike Bausch	021	Boot Camp Part II Tom Santos, Bill Weekly
003	Proven Restaurant Systems TJ Schier	022	Community Roots Scott Anthony
004	Where I See Pizzerias Fail Scott Wiener	023	The Science of Employee- Scheduling For The Maintenance of Proper Labor Costs Hassi Sadri
005	Staying Current in Technology Jacque Farrell, Clayton Krueger, Mike Rutledge	024	Panel Discussion: Couples Pasquale di Diana, Giovanna di Diana, Melissa Rickman, Eric Rickman
006	Panel Discussion: Achieving Longevity Scott Anthony, Giovanni Cesarano, Tony Troiano, John Arena	025	Flour Blends John Arena
007	Taking on Investment Money Doug Ferriman	026	Menu Pricing Michael Shepherd
Tuesday, March 5th, 2019		Wednesday, March 6th, 2019	
008	Keynote 1 - Chris Bianco Chris Bianco	027	Keynote 2 - Sammy Mandell Sammy Mandell
009	Getting Ready for the Fight — Training to be a Restaurant Owner Pasquale di Diana	028	Catering Success Michael Attias
010	Boot Camp Part I Tom Santos, Bill Weekly	029	Systems for Growth Mike Bausch
011	Breaking Up is Hard to Do — When it's time to part ways with a manager or team member Ann Farrell, Madison Soelling	030	Panel Discussion: Young Guns Denise Greer, Bob Wagner, Ali Haider, Rachepe Cope
012	Building a Team of Top Performers TJ Schier	031	10 Customer Service Touchpoints Micah Solomon
013	Ignore Your Customers (And They'll Go Away) Micah Solomon	032	Panel Discussion: Tinkering with Your Crust John Arena, Peter Reinhart, Brian Spangler
014	Building Lifetime Loyalty with the Gluten Free Consumer Vince Rotolo	033	Managing Millenials Ashira Prossack
015	Q&A with the Dough Doctor Tom Lehmann	034	Lunch Sales Siler Chapman, Michael Shepherd
016	Restaurant Math Scott Sandler	035	Panel Discussion: Women in Pizza Ann Farrell, Jacque Farrell, Melissa Rickman, Rachel Cope
017	Connecting with Employees: Inspiring High-Performance Team Members Ann Farrell	036	Management Incentives Dan Collier
018	Building a Better Beer List Nick Bogacz	037	Marketing Mix Scott Anthony
019	Third Party Delivery Rachel Cope	038	Creating a Destination Melissa Rickman
		039	Restaurant Design Trends Darren Tristano
		040	Millennials as Customers Micah Solomon