

# Overcoming Winter Challenges

Free Training For Restaurant Owners and Managers

## Taught By Tom Bruce

Founder of Central Coast Food and Beverage  
Certified National & California Restaurant  
Associations and Qualified HACCP &  
SERVSAFE Instructor.



### This Webinar Will Cover:

- Cash Conserving Methods
- To-Go and Curbside Options
- Building Consumer Confidence
- Menu Revisions
- Safety Plan and Spacing
- Avoiding Shared Touch Points



**Tuesday, December 8th @ 9:00 AM**  
Register Here: [casbdc.biz/winter](https://casbdc.biz/winter)



THE VALLEY SIERRA SMALL BUSINESS DEVELOPMENT CENTER IS FUNDED IN PART THROUGH A SUBCONTRACT BETWEEN OPPORTUNITY STANISLAUS AND THE UNIVERSITY OF CALIFORNIA, MERCED UNDER THE CURRENT COOPERATIVE AGREEMENT WITH THE U.S. SMALL BUSINESS ADMINISTRATION. REASONABLE ACCOMMODATIONS FOR PERSONS WITH DISABILITIES OR LIMITED ENGLISH PROFICIENCY WILL BE MADE IF REQUESTED AT LEAST TWO WEEKS IN ADVANCE. FUNDED IN PART THROUGH A GRANT WITH THE GOVERNOR'S OFFICE OF BUSINESS AND ECONOMIC DEVELOPMENT. CONTACT [INFO@VALLEYSIERRASBDC.COM](mailto:INFO@VALLEYSIERRASBDC.COM)

