

BLUEPRINT FOR RESTAURANT SUCCESS



8-PART WEBINAR SERIES IN APRIL - MAY

From 2:00 PM - 3:30 PM

Session 1 - **Apr. 4**

Is Starting a Food Business the Right Option For You?

Session 2 - **Apr. 11**

Budgeting and Projecting Restaurant Financials Before Starting the Business

Session 3 - **Apr. 18**

Starting a Restaurant Business Right - Tips to Save Time and Money in Start Up

Session 4 - **Apr. 25**

How to Calculate Food Costs and Price Food Products to Make a Profit

Session 5 - **May. 2**

The Labor Laws an Entrepreneur Must Know to Protect Their Profits

Session 6 - **May 9**

The Successful Supervisor Mindset For Small-Scale Restaurant Owners

Session 7 - **May 16**

Costs Entrepreneurs Must Control to Make Profits in the Restaurant Business

Session 8 - **May 23**

Marketing a Successful Food Business - Standing Out from the Competition



Series Taught by **Celeste Young-Ramos**

Celeste has a lifetime of restaurant leadership experience through restaurant ownership and large scale multi-unit restaurant operations, human resources, training, and franchise consulting at a top 30 restaurant chain.

Learn more and register here: bit.ly/49ANWg9

