Thanks to the digital revolution, your new restaurant can handle payroll programs, reach customers via mobile apps, enable mobile payments and much more. These solutions work great. But, they all work separately. This reality causes increased cost, confusion and technical complexities that are often overbearing for restaurants — especially startup restaurants. Reggie Kimble will focus on how the cloud enables all of your technical systems to work together — seamlessly — with one point of entry and how it benefits restauranteurs.

1:15 – 1:30pm
KSU Institute for Culinary Sustainability and Hospitality - Christian Hardigree, Director

1:30 - 2:20pm
Breakout Session #3
- Room 401: R.A.S.S - Responsible Alcohol Sales and Serving - Michelle Stumpe, Partner, Taylor English Duma, LLP
- Room 402: Site Selection - Harold Shumacher of The Shumacher Group, Inc.
- Room 460: Minimize Your Tax Liability and Stay Under the IRS Radar - Andrew Poulos, EA, Principal, Poulos Accounting and Consulting, Inc
- Room 462: Digital Marketing Relevancy for Restaurants – Toby Bloomberg, President Bloomberg Marketing and Co-founder Diva Foodies
- Room 464:...

2:30 - 3:20pm
Breakout Session #4
- Room 401: Show Me the Money: What Restaurants Need to Know About Paying Employees - Eric Magnus, attorney, Jackson Lewis
- Room 402: Information Protection in the Food Service Industry – Dr Herbert Mattord, Associate Director of the Coles Center for Information Security Education, KSU
- Room 460: Identifying the best leaders for your business – Joe Kelly, Director of Recruiting and Steve Gibson, Principal Recruiting Partner, TalentServed
- Room 462
- Room 464

10:00 - 10:50am
Breakout Session #1: Choose from one of the following:
- Room 401: Emerging Marketing Technologies and Strategies that Fill Seats - April and Scott Wright, 524 Creative
- Room 402: Electronic Payments and its Impact on Security - Eduardo Cortez, Regional Sales Manager, WorldPay
- Room 460: Social Media in the Workplace - Evan Rosen of Jackson Lewis P.C.
- Room 462: Approved! How to Get a Business Loan for Your Restaurant and Commercial Real Estate - Antonio Barrios, KSU SBDC Business Consultant
- Room 464: 5 Tips to Help Improve Your Next Health Inspection Score - Cobb Environmental Health Specialist Shannon Fraser

11:00 - 11:50pm
Breakout Session #2: Choose from one of the following:
- Room 401: Keys to Restaurant Branding: Marketing to Your Target Consumer – Mark Kaplan, CEO and Chairman, Great Wraps
- Room 460: Restaurant Rules of Thumb: Financial Feasibility and Operational Performance - Andy Fried, KSU SBDC
- Room 462: Avoiding Restaurant Insurance Claims and Coverage Gaps - Erik Bloom, The Mallory Group
- Room 464: The Affordable Care Act: What is Happening and What You Need to Know - John Arminio, Ironwood Insurance