



**Food & Beverage Summit
8th & 9th September**



There are great opportunities for entrepreneurial Food & Beverage professionals, chefs and senior managers – are you keeping up with the latest trends?

Be inspired and challenged at the 2010 Food & Beverage Management Summit – you'll learn from the experts and from smart managers in clubs large and small. Cost control, menu trends, equipment, maintenance, legal issues and staff management: these are all major challenges for the club industry and a focus for this exciting event.

Wed 8 Sept

- 8:30-9:00 | ARRIVAL** Coffee & Registration
- 9:00-9:10** Welcome and Summit Opening
- 9:10 -10:00 | Session 1** **Trends You Can Use** – discover the latest Food & Beverage Ideas from Europe and Australia. **Tom Rutherford**, Caterer and Foodservice Consultant
- 10:00-10:15** Morning Coffee and Refreshments
- 10:15-11:15 | Session 2** **Smart Operators, Smart Business:** two clubs share their recipes for success. **Peter O'Brien**, F&B Manager at Dee Why RSL and **Paul Bradbury**, Executive Chef at Brisbane's Greenbank RSL
- 11:20-12:20 | Session 3** **MASTER CLASS – with Industry Specialists**
Choose from the following topics – Master Classes are repeated in the afternoon
 - Fast Beverage Training** – how to build a successful sales & service culture with your wine list. **Bill Shirley**, Hospitality Trainer
 - Kitchen & Bar Design Essentials** – improve the layout, equipment selection, design and use of space in your F&B operation.
David Vokes, Intero Hospitality Projects
 - Danger Alert:** Managing Duty of Care in F&B - How to Avoid the Common Traps.
Tony Johnston, Eastern Lawyers
- 12:30-1:30 | LUNCH** Lunch Break and Networking
- 1:35-2:35 | Session 4** **MASTER CLASS – with Industry Specialists**
Choose from the following topics
 - Fast Beverage Training** – how to build a successful sales & service culture with your wine list. **Bill Shirley**, Hospitality Trainer
 - Kitchen & Bar Design Essentials** – improve the layout, equipment selection, design and use of space in your F&B operation.
David Vokes, Intero Hospitality Projects
 - Danger Alert:** Managing Duty of Care in F&B - How to Avoid the Common Traps.
Tony Johnston, Eastern Lawyers
- 2:35-2:55** Afternoon Tea and Coffee
- 3:00-4:00 | Session 5** **Cost Cutter: How to Reduce Energy Use & Improve Sustainability in the Kitchen** – practical strategies from one of Australia's leading design consultants. **Tim Smallwood**, FCA Foodservice Consultants
- 4:05-5:10 | Session 6** **Café Makeover** – renovating for popularity, speed and profit improvement. With **Paul DiMattina**, owner, operator and partner of the DiMattina Group Restaurants, and **Michael Foulkes**, Cabra-Vale Diggers Club
- 5:15-6:30 | Happy Hour** Join us for lively networking, wine, beer and gourmet platters. Share insights from the day, then team up with your colleagues for dinner afterwards.



Thurs 9 Sept

8.30 -9.00

9:00 -10:00 | Session 7

Coffee and Arrival

Creating Success in your Club Café. One of Sydney's leading café operators shares her formula for creating a great business. **Angela Vithoulkas**, café business consultant and director of VIVO Café Group

10:00 -10:15

10:15 -11.15 | Session 8

Morning Coffee and Refreshments

Local Heroes: Building Fame & Popularity – success strategies from two leading regional clubs. **Anne Stovin**, Currumbin RSL and **Christine Haynes**, Diggers @ the Entrance.

11:20 -12.20 | Session 9

MASTER CLASS – with Industry Specialists

Choose from the following topics – Master Classes are repeated in the afternoon

Taking the Knife to Food Costs – learn the strategies used by one of Australia's leading clubs. **Kim Chilcott** and **Gary Burgoyne**, Twin Towns Services Club.

Repair & Maintenance Planning for Commercial Kitchens – ensuring a long-term return from your equipment. **Geoff Hunter**, Hobart Foodservice

Regional Success – how to create a great food & beverage business in regional Australia. **Tony Moxey** and **James Gross**, Phillip Island RSL

12:25-1:25

1:30-2.30 | Session 10

Lunch Break and Networking

MASTER CLASS – with Industry Specialists

Choose from the following topics:

Taking the Knife to Food Costs – learn the strategies used by one of Australia's leading clubs. **Kim Chilcott** and **Gary Burgoyne**, Twin Towns Services Club.

Repair & Maintenance Planning for Commercial Kitchens – how to ensure a long term return from your equipment. **Geoff Hunter**, Hobart Foodservice.

Regional Success – how to create a great food & beverage business in regional Australia. **Tony Moxey** and **James Gross**, Phillip Island RSL.

2:35 -3:45 | Session 11

Controlling Fraud in Food & Beverage - practical Strategies to control pilfering and theft. **Jason Fullerton**, Barringtons Group

3.45 - 4.00pm

Close and Final Comments



WHEN: 8th and 9th September

WHERE: Bankstown Sports Club

HOW MUCH:

EARLYBIRD PACKAGE: \$490 plus GST per person includes two days of quality seminars, catering, happy hour and networking on Wednesday night.

Early Bird price only available until 15 July 2010.

NORMAL: \$590 plus GST per person includes two days of quality seminars, catering, happy hour and networking on Wednesday night.

Book Now at www.cmaa.asn.au Inquiries: phone 02-96432300

Activity Points: CMAA Members and CMDA Affiliates receive 20 Industry Activity Points for attending the Summit towards achievement or maintenance of the Active Club Manager Award (ACCM). For members who travel more than 100km from the radius of their club a further 5 Activity Points are awarded