

RESTAURANT *Reimagined* WEBINAR SERIES



Please join us for a 5-part webinar series on how to prepare your operation to reopen for in-restaurant dining and comeback stronger from this pandemic. Each session of this series will focus on strategies, resources and best practices for executing your plan.

1. Restaurant Reimagined: Beginning Your Journey

This is the first of a series of 5 webinars where we will walk you through the key considerations you should take to prepare your operation to reopen for in-restaurant dining. We will discuss topics relating to Sanitation & Operations, Menu, Marketing & Social Media, Staffing, and Cashflow.



May 6th



10:00 am CST

REGISTER NOW

English

2. Restaurant Reimagined: Menu & Inventory

In this webinar, we will dig deeper into how you can position your menu to support the new normal. We will provide you with resources and points to consider to drive traffic into your restaurant for both takeout and in-restaurant dining. Once we discuss your menu, we will dig into best practices on managing your inventory.



May 7th



10:00 am CST

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English

3. Restaurant Reimagined: Operations & Staffing

In this webinar, we will walk you through how to prepare your operations to support both in-restaurant dining and takeout. We will discuss sanitation best practices and SOPs to ensure you keep your staff and guests safe. We will also provide insights into hiring, onboarding, and training staff to ensure a stellar customer experience. Make sure you also check with your state and local resources to ensure you are in compliance.



May 8th



10:00 am CST

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English

4. Restaurant Reimagined: Marketing & Social Media

In this webinar, we will walk you through how to approach marketing your restaurant in the new normal. We will provide you with points to consider, best practices & tips, and introduce you to resources you can use to help promote your business.



May 11th



10:00 am CST

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English

5. Restaurant Reimagined: Know Your Numbers

Cash Flow is more important than ever before. We will walk you through tools and solutions to help you calculate your Prime Cost (Food, Beverage, and Labor) along with your daily break-even number.



May 12th



10:00 am CST

REGISTER NOW

English

All webinars will be offered in both **Spanish** and **English**. We will post the recordings onto [syscofoodie.com](https://www.syscofoodie.com) so you can listen at any time.

RESOURCES TO
Reimagine Your Restaurant

Come In
We're
OPEN

#foodservicestrong

Connect with us



Sysco Corporation 1390 Enclave Parkway Houston, TX, 77077 US
resources and best practices for executing your plan.

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