



WISCONSIN  
RESTAURANT  
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September 7, 2021



## 3 Considerations for Restaurant Staff Training

While the fight against the pandemic is “far from over,” the restaurant industry has continued to elevate its ability to adapt despite being the hardest hit industry over the last year.

Restaurants have always adhered to an exceptionally high standard of health and safety regulations and excelled when it came to creating safety solutions to protect their employees and diners. As national regulations continue to shift, restaurant operators are looking at a “mass re-hiring” - and that will

mean training and re-training employees as well.

Source: *Gordon Food Service Contributors*

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STORY



## Upcoming Webinar...

**“How Your Culture Influences Employee Retention”**  
Thursday, September 30th at 9:00 am

Meet your panelists:

**Erin Vranas**

Owner - Parthenon Gyros & Yips Yogurt Chips

**Jeanne Carpenter**

Owner, Firefly Coffeehouse & Artisan Cheese

**Kris Larson**

Owner - Becket's Restaurant and Wagner Market

**Paul Bartolotta**

Chef, Owner, Co-Founder - The Bartolotta Restaurants

Hear from a panel of seasoned operators who are passionate about the culture they have built for their teams. Learn what you can try in your restaurant, ultimately easing the pain of labor shortage while generating a loyal and happy crew both in front and back of the house.

Supported by Gordon Food Service, it's a true privilege to have this diverse panel lead a session you simply can't afford to miss!

**The session is open to all foodservice & hospitality professionals. Pre-registration is required!**



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## Preferred Employer Tips

We're no longer in a market where people are just happy to have a job that gets them a paycheck. They want more. And they have many other options and can easily move on to another employer if they feel that you're not matching what they need. Read on for some tips to help get you out of the non-stop circle of recruiting, hiring and training. Create a business brand that generates positive word of mouth for being known as the preferred employer in your community.

Source: Wisconsin Restaurant Association

SEE MORE TIPS 

## Asking for Feedback: How to Solicit Radical Candor

There is an order of operations to practicing the principles of Radical Candor. The first thing to do is to ask for criticism, especially if you're the boss. This is awkward at best, so here are five tips for how to successfully solicit Radical Candor.

Source: Blog; Kim Scott of Radical Candor

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## Working in the Food Service Industry: Working as Part of a Team

The goal of restaurant and food service establishments is to provide high-quality meals and excellent service to customers while staying within food and labour costs so that the operation can make a profit.

This goal can only be achieved with the cooperation and support of all of the staff.

Just as a football franchise only succeeds when the players and staff form a cohesive team, so too does a restaurant succeed only when the staff forms a working team.

Source: BCampus Publishing

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## How Does Your Workplace Culture Compare?

The workforce market is full of opportunities these days. What reason are you giving to your team members to stay? Focusing on your employee engagement will lead to positive customer experiences and the reduction of costly turnover.

Source: Wisconsin Restaurant Association



## Your INDUSTRY. Your ASSOCIATION. Your COMMUNITY.

Have a question for the Wisconsin Restaurant Association team? Not a WRA member and interested in learning more?

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This is a communication from

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