

Mastering Restaurant Time Management & Operations



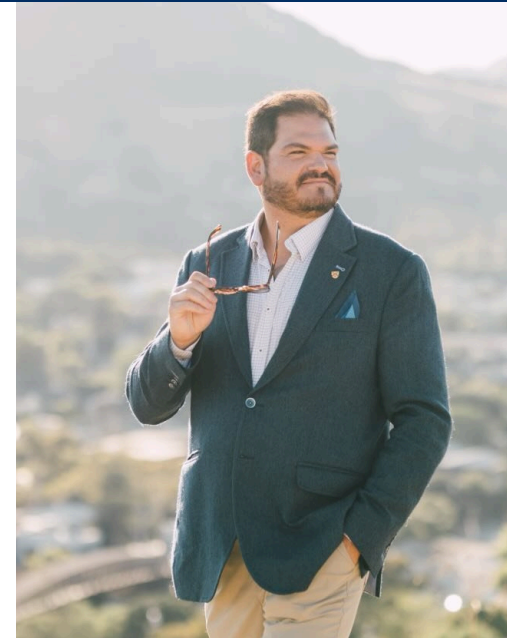
Mon, Jan 27 | 9:30 – 11 am | CIE HotHouse (872 Higuera St., SLO) + Zoom

Join us for an interactive workshop focused on improving time management and operational efficiency in the restaurant industry.

In this session, you'll:

Learn practical strategies to streamline your daily operations, including techniques for managing prep and lead times, optimizing fire times (cook time), and juggling multiple tasks effectively to keep your restaurant running smoothly and on schedule.

The workshop is led by SBDC Advisor Ben Arrona, owner of Benny's Pizza Palace & Social Club in San Luis Obispo. With over 25 years of experience in the hospitality industry, Ben has successfully navigated the challenges of running a thriving restaurant while also managing a commercial kitchen that supports caterers and pop-up restaurants. His hands-on expertise and proven strategies make this a must-attend session for restaurant owners and employees looking to elevate their efficiency and productivity.



Ben Arrona
Restaurateur



Register for free:
bit.ly/ciesbdcevents



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SLOBSDC@GMAIL.COM



805.756.5180