

STEP BY STEP TO AMAZING SUCCESS

Seminar Series by Renowned Speaker

BOB OROS



STEP 1 - Increase Customer Count

11 am - 12 pm

"I just purchased a condo on the Gulf of Mexico and you have given me the ideas I need to increase my sales enough to get it paid for! This seminar was the best investment I could make to increase my profits."

Restaurant Owner, St Louis

If your imagination is at a standstill and you need more good, solid restaurant marketing ideas this seminar is for you. This seminar will show you how successful companies identify and market their unique sizzle. Your head will be spinning with ideas about how to skyrocket YOUR sales by identifying and selling your unique sizzle. Marketing ideas at their best.

STEP 3 - Increase Check Size

2 pm - 3 pm

"The two ideas I learned about scheduling my employees will save me thousands of dollars in payroll expenses without having to cut back on service or quality. The employee motivation ideas are fantastic and I know they will get results!"

Restaurant Owner, Orlando

You will be given scientific proof that you can have your employees WANT to perform their jobs to the best of their ability using very simple but effective basic management strategies that have somehow been forgotten. You will learn new ways to retain your staff and keep them motivated.

STEP 2 - Lower Labor Cost

12:30 pm - 1:30 pm

"I drove over 3 hours for the sole purpose of attending this seminar and it was worth every minute of the time I invested. Very motivating, informative and filled with things I can do immediately to improve my restaurant."

Restaurant Owner, Knoxville

Your menu projects the image of the restaurant and the creativity of you, the owner. It also doubles as a business card, order guide, sales brochure, marketing tool and most importantly, the focus point of your revenue. You will learn menu strategies that will add thousands of dollars a year to the bottom line with creative pricing, creative marketing and creative new items.

STEP 4 - Lower Food Cost

3:30 pm - 4:30 pm

"I attended your seminar at the food show and it was excellent! If people who attend take away just one of your many good ideas, they will make more money than any purchasing savings they might gain at the food show!"

Restaurant Owner, Cleveland

After attending this seminar you will take control of your operation and start implementing these money saving techniques immediately. You will stretch your food dollar as well better control your food related costs. You will learn specific examples of how to tighten certain areas without sacrificing quality.

solutions²

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