



Tuesday, April 5 @ 10:00 AM

Key concepts and data analysis about Food and Beverage

Improving Profitability

FREE seminar ideal for all food and beverage establishments utilizing the key concepts <u>below</u> to breakdown their menu components in order to improve their selection and profits



Seminar Location:
The Biergarten – Anheuser-Busch
2351 Busch Drive
Fort Collins, CO 80524

Key concepts:

- Developing standardized recipes
- ☐ Implementing portion and waste control
- Understanding Prime cost
- Developing an efficient and profitable menu

Host Hotel

Fairfield Inn & Suites Fort Collins South 3520 Timberwood Drive Fort Collins, CO 80528

(970) 226-6656 | Must Book By: March 4 \$99 + tax Per NightPrice includes Breakfast on 4/5

Join us for a day of good food, great conversation and some education with tips to walk away with. Following our seminar there will be a private group demo and taste testing session in the Biergarten. (Must be 21 to participate)

Schedule of Events

Tuesday, April 5, 2022

9:30 AM - 10:00 AM Welcome

Noon - 1:00 PM Lunch Courtesy of the CSBPA

1:00 PM - 2:30 PM Seminar - Food and Beverage

2:30 PM – 3:30 PM The Budweiser 3 – Demo and Taste Test

For More Information or to Register by Email or Phone, contact:

CSBPA Executive Director

Robin Marshall

(817) 385- 8472 office (682)216-8699 cell robin@bpaa.com The CSBPA Board of Directors
encourage all CSBPA members to
attend the
board meeting

and find out more about

Youth Scholarships

<u>available now</u> and how to apply!!

Register On-Line TODAY at

Bowlcolorado.com

