



Mennonite Food Service Meeting 2023

April 23-25 Fredonia, Kansas

Sunday-7:00- meet and greet at The Kitchen Table

Monday-7:30- registration and breakfast

8:30- prayer and introductions

9:00-lecture and discussion- juggling work and family life

9:45-break

10:00 -lecture and discussion- being the kind of boss that no employee wants to leave. Keeping your employees from burnout.

10:45- lecture and discussion- training employees. From first job to training a manager. What are good guidelines.

11:30- lecture and discussion- how to do a fundraiser.

12:00- lunch

1:30- lecture and discussion- what are worthy investments.

2:15- lecture and discussion- menu engineering.

3:00-break

3:15- lecture and discussion- catering. Pricing, smooth delivery and setup, food quantity, etc.

4:00- business

6:00- supper

Tuesday- 8:00-breakfast

demonstrations in the kitchen at the restaurant

-sourdough and artisans bread

-espresso machine

-pie dough

-knife cutting/sharpening

-layer cakes

-and any other ideas

12:00- lunch

Lecture Topics

Menu engineering: How to arrange an attractive menu and promote products? Setting the right price? How often do we need to change it up?

What are worthy investments: upgrading equipment, more space for more workers, atmosphere and eye appeal, uniforms for workers, time saving tools, etc....

What is a good balance of workers versus production? How efficient can we get?

Training employees: What is a good guideline? For first job, semi experienced, older help? How do you train in a manager? What pay difference do you give a manager? What's expected of a manager?

Juggling work and family life: how do we help our children enjoy our business instead of resenting it? How much should we expect from them? Ideas on how to work through the hard times of shortage of employees. Maintaining a strong marriage relationship when working together with your spouse. Taking the time to enjoy life. How much to we accept and when do we realize that something needs to change.

Be the kind of boss that no employee wants to leave. How to keep your employees from burnout...

Catering....pricing(wedding versus a farm meeting) Is it better to quote each job or have set prices? Include gratuity? ..smooth delivery and setup, proper cleanup and dealing with leftover food, how to figure food quantity etc. Ideas how to present our logos, etc for advertising?

How to do a fundraiser.. and when.. reaching out to our community(a community fundraiser for a house fire, etc. Some get more attention than others).. Ideas when our longtime customers experience death, sickness, or difficult times.