



THE ERIC CASPERS CHEF-MANAGER WORKSHOP

TUESDAY, NOVEMBER 28, 2017

PASSION FOR CULINARY PRIDE

by Edward Leonard, CMC - Director of Culinary Operations at The Polo Club of Boca Raton

HOW TO CREATE A CULTURE OF EXCELLENCE IN YOUR ORGANIZATION

by Brett A. Morris - Chief Operating Officer at The Polo Club of Boca Raton

A RECIPE FOR CREATING A CULTURE OF ENGAGEMENT AND ACCOUNTABILITY

by Brian Beland, CMC - Executive Chef of the Country Club of Detroit &
Lisa Carroll - Search Executive for KOPPLIN KUEBLER & WALLACE

This year's Chef-Manager has a dynamic line-up of speakers coming to our chapter to present the very latest in culinary leadership. Our speakers will take the morning to share their ideas on passion, culinary excellence and culture. Kurt Kuebler of KOPPLIN KUEBLER & WALLACE will join us for the afternoon session where he'll facilitate a thoughtful panel discussion with some of the Club industry's highest regarded leaders.

GLEN HEAD COUNTRY CLUB

240 GLEN COVE ROAD - GLEN HEAD, NY 11545

9:30 a.m. - Registration Begins

10:00 a.m. - Morning Sessions

1:00 p.m. - Lunch

2:00 p.m. - Afternoon Culinary Leadership Panel

4:00 p.m. - Event Conclusion

PROFESSIONAL DRESS REQUIRED - JACKET & TIE

GREAT SESSION FOR YOUR F&B TEAM

2017 Chef-Manager Workshop - Tuesday, November 28th
THIS FORM IS FOR PAYMENT ONLY / \$75 PER PERSON

Club: _____

To make a reservation for this event please email club name, attendees and title of each person to info@metcf.org. Payment should be mailed.

Checks should be made payable to MCF and mailed to 49 Knollwood Road in Elmsford, NY 10523.