

The Changing Face of the Restaurant Industry in a Pandemic

Many restaurants were already facing challenges pre-COVID. Add the pandemic, executive orders and its very hard, as they have needed to shift their models, find creative solutions, lead with determination, adjust menus, and also take the time to serve within their communities. Join us to hear an update of the restaurant industry followed by two outstanding restaurant leaders that will share their insight on how they are moving forward with their concepts during this unprecedented time.

Our panelists will share:

- The state of the restaurant industry pre-COVID
- How have restaurants survived?
- To hibernate a location or not?
- Thought processes and analysis behind creating a Ghost Kitchen
- Operational lessons learned since March 17, 2020
- Sticking to your brands strengths
- Long term goals vs. short term needs
- What's next: What does the future of restaurants look like?

DATE: February 3rd, 2021

TIME: 8:30am - 10:00am
8:30am Program, 10:00am Adjourn

WEBINAR: When registered you will receive a link to the webinar the day before the event.

REGISTRATION: Visit www.msca-online.com or call (952) 292-2414

1.5 Real Estate Continuing Education Credits applied for.

Speakers:



Steph March
Senior Editor Food & Dining
MSP Communications



Luke Shimp
President/Owner
Red Cow // Red Rabbit.



Sameh Wadi
Chef/Owner
World Street Kitchen, Milkjam
Creamery, Grand Catch

Moderator: **Bruce Carlson**, *VP Construction & Development*
Launch Properties

COST: \$25 Members
\$35 Non-member/Student/Intern

- Pre-registration ends at noon on February 1st
- Substitutions or cancelations are allowed 24 hours in advance
- No shows will be billed