



Press Release Contact:
Mark Kelnhofer, CFBE, CTA, MBA
President & CEO
614-558-2239
mark@restaurantinstitute.com

Press Release—March 17, 2020

Restaurant Institute Postpones Columbus, OH Conference

Westerville, OH—Restaurant Institute has officially postponed their annual cost management summit in Columbus, OH based on the recent news regarding COVID-19. The original date for the Food, Beverage, & Labor Cost Management Summit in Columbus was scheduled for Monday, April 20, 2020. This event has officially been postponed to **Monday, August 3, 2020**. The event site remains the same to be held at Nationwide Hotel & Conference Center, 100 Green Meadows Drive, Columbus, OH 43035.

This is the fourth year of the conference that specializes in food, beverage, and labor cost management for restaurant and foodservice operators. Speakers vary by location, but have a theme of improved cost management. Topics include recipe costing, menu engineering, food traceability, performance benchmarking, wine menu profitability and food safety. The costs for the Columbus, OH event is \$199 per person and pre-registration rate of \$149. Pre-registration discounts are now good through **July 3, 2020**. Registration can be accessed on the Restaurant Institute website www.restaurantinstitute.com/events and is now open. Detailed brochures that have speaker biographies and the agenda for each event can be downloaded as well.

Mark Kelnhofer, the founder of Restaurant Institute LLC, has recently been recognized by the National Restaurant Association (NRA) as one of the industry thought leaders through their #BestOfRest social media campaign on Linked In, Instagram, and Twitter. He has been a featured speaker at dozens of national and regional foodservice, hospitality, and financial conventions regarding cost management. Additionally he instructs food, beverage, and labor cost management for The Ohio State University's Hospitality Management program as well as Georgetown University's Global Hospitality Leadership (GHL) program. He has many articles published in various industry publications as well as two books, *Return On Ingredients: Controlling Food & Beverage Costs to Improve Efficiencies & Profits* and *The Culinary Pocket Resource of Yields, Weights, Densities, and Measures*. In 2018, Kelnhofer launched a quarterly publication called [FB&L] *Food, Beverage, & Labor Cost Control Quarterly*.

###