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Restaurant Institute Expands Cost Management Summits

Westerville, OH—Restaurant Institute has expanded their annual cost management summit to a second location. 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 first event is in Columbus, OH on Monday, April 20, 2020, at the Nationwide Hotel and Conference Center, 100 Green Meadows Drive, Columbus, OH 43035. The second location and date is in Washington, DC on Monday, June 15, 2020 being hosted by Georgetown University School of Continuing Studies' Global Hospitality Leadership (GHL) program, 640 Massachusetts Avenue NW, Washington, DC 20001. Content is designed for middle and upper level restaurant management. The costs for the Columbus, OH event is \$199 per person and for the Washington, DC event is \$229. Pre-registration discounts do apply for both events. Pre-registration ends thirty days prior to each event. 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*.

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