

What is your missing link when it comes to **training your Food Service teams?**



We design a customized Dining Training program that seamlessly integrates with your current training.

“But we’re already doing dining training for our staff.”

Our training adds a two-fold approach to your program: We integrate the principles of Service & Hospitality Etiquette (how to look, act, and speak to your residents) with a comprehensive dining training program that takes your service to another level. Think of the dining service at a 5-star restaurant, but it’s in your dining room! Our goal is to have your staff deliver a positive and lasting impact for your company and your residents, and their families.

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“The Front-of-House Wait Staff training is a 5-star approach to fine dining. We were missing those elements in our ‘restaurants’ (We love that name change that Bob helped us with!) and our residents love it now, too!”

— Tammy D., CEO, Senior Community

“Bob’s focus on “hospitality” and service excellence has made a huge difference in our team and the way they interact with our customers as well as each other. Can’t wait to bring him back again this year for additional training.”

— Pam H., President- Hospitality Company

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Contact Bob for a complimentary consultation to see how he can help you with the missing link to increase the loyalty, engagement, and happiness of your clients and employees!



BOB KEYNOTE, CONFERENCE,
and CORPORATE SPEAKER
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