

Residents can spend up to 60% of their day thinking about, getting ready for, and enjoying the meals in your community.



Opportunity: You would like to elevate the dining experience for your residents, their families, and your staff.

Solution: Partner with Bob Pacanovsky on a training or consulting program to gain strategies, tips and resources to help your Food Service Department enhance the quality of the Dining Experience.

Helping you create an even more memorable Dining Experience in 2021 and beyond with Customized Training & Consulting programs that can offer ...

- ◆ Reviews of all systems, operations, and menus to improve workplace efficiencies
- ◆ Mystery Shopping services to identify strengths & opportunities in your dining areas
- ◆ Hands-on Formal Dining Services training for any type of service (& Train the Trainer services)
- ◆ Innovative ideas and concepts that help your community stand out in a competitive marketplace

**As seen in
Provider
Magazine**

Highlights of the Program:

- ◆ Customized to fit your needs and work schedules
- ◆ Templates for Dining Training, Kitchen Operations and Events
- ◆ Audit of all systems, manuals, and operations
- ◆ Action plans for all staff members that are documented & followed up



My passion of over twenty years of *Customer Experience and Dining Operations* experience has led me to create a program that can help elevate the dining experience for both your residents and their families!

BOB KEYNOTE, CONFERENCE,
and CORPORATE SPEAKER
PACANOVSKY
Creating an impression that LASTS!

Contact Bob to finalize the perfect program for your team!

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