



FREE Event

Restaurateur panel featuring:

Bobby Coyote
Patrick Mulvaney
Josh Nelson
Andrea Lepore

Symposium topics of interest:

Health Insurance
Energy Efficiency

Green Restaurant Symposium

Monday, February 24, 2014 • 8:30 a.m. – 4:00 p.m.

SMUD Customer Service Center • 6301 S Street, Sacramento, CA

You're invited to participate in a Green Restaurant event at SMUD. The event will highlight energy and water efficiency, recycling, composting, safe disposal of oils and fats and other topics of interest for the restaurant community. The event will feature both speakers and vendor and resource tables. Come talk with the Health Department during our vendor fair — a chance to ask questions about new laws. The morning presentations will be repeated in the afternoon. **This is a free event.**

Agenda

8:30 a.m. – 9:00 a.m. Continental breakfast and networking

Morning session

9:00 – 9:30 a.m. B.E.R.C. (Business Environmental Resource Center)
Sustainable Business Certification Program, June Livingston and Chase Stemsterfer

9:40 – 10:10 a.m. Health Care Requirement Update, Roland Guillen

10:20 – 11:05 a.m. Best Practices/Green Restaurant, Richard Young

11:15 – 12:00 p.m. Restaurateur Panel, moderated by Brian Knirk

11:00 a.m. – 2:30 p.m. **Vendors and resource tables**
12:00 – 1:00 p.m. **Lunch and vendor fair**

Afternoon session

1:00 – 1:30 p.m. Health Care Requirement Update, Roland Guillen

1:45 – 2:15 p.m. B.E.R.C. (Business Environmental Resource Center)
Sustainable Business Certification Program, June Livingston and Chase Stemsterfer

2:25 – 3:10 p.m. Best Practices/Green Restaurant, Richard Young

3:15 – 4:00 p.m. Restaurateur Panel, moderated by Brian Knirk

Register online at www.eventbrite.com/e/green-restaurant-symposium-tickets-10568567871
For more information contact Brian Knirk at Knirkb@arc.losrios.edu

