



WISCONSIN RESTAURANT ASSOCIATION

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August 10, 2021



5 Ways Restaurants Can Reduce Employee Turnover

For years, restaurant employers have struggled with high employee turnover rates. If they are able to find and attract qualified, dependable employees—a feat in and of itself—ensuring retention often poses the next challenge. While the hospitality workforce, by nature, will always be more transient, restaurant operators do have the power to minimize turnover on their teams.

Source: *BDO International*, authored by, *Brian Hassan of Kickfin*

[READ FULL STORY](#)

How to Manage the 5 Generations in the Workplace

Bridging the generational gap in the workplace doesn't have to be a difficult task. Learn how to manage employees who are Baby Boomers, Millennials, and beyond. Today's business environment may be the first to include five different generations working side by side toward shared economic and commercial goals. For business owners and executives, managing multiple generations in the workplace may not be as easy as it sounds. Each defined generation can have different expectations, communication styles, and perspectives. Nevertheless, adopting a management strategy that addresses the distinctive characteristics of different generations in the workplace can allow employers to harness the respective strengths of their workforce and better compete in the marketplace.



Source: *Paychex*

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Upcoming Webinar

"Maximizing the Impact of Your Recruitment Efforts – Tips From a 30 Year Veteran in Hospitality Recruitment"
Monday, August 23, 2021 at 9:00 am



Presented by: Matt Martin, Corporate Director of Talent Acquisition, Marcus Corporation

Learn from a recruitment professional with over 30 years of experience in the field of candidate sourcing, recruitment, screening and selection in the hospitality and service industry. We will review what has worked in the past and what seems to work best today. Matt will include trends in technology and tried and true everyday best practices.

This complimentary webinar is open to ALL foodservice and hospitality professionals. Pre-registrations is required.

REGISTER
NOW



In Case You Missed this Solutions on Staffing Webinar...

"Generation Z: Manager's Survival Guide"

Presented by: Steve Bench, Generational Consulting, LLC

Just when we were starting to understand the Millennial mindset, Generation Z has arrived! With the Boomers heading into retirement, Generation X is left to manage an empowered generation of young professionals with a new set of attitudes and expectations about work-life balance. The webinar compared Millennials and Gen Z, sharing what you need to know to make meaningful connections with Gen Z, creating a happy, highly functioning team.



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Labor Pains? Right Size Your Menu

Managing your core menu takes a bite out of all your kitchen costs. Right sizing your restaurant menu is all about cost control. Slower sales, expensive labor and rising costs call for shaving expenses. The menu and kitchen are places to find savings. Make menu decisions by asking questions about three parts of your business—the core menu, labor effectiveness and kitchen efficiency.

Source: Gordon Food Service Contributors

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WRA Member Benefit: Provide Your Team with Unlimited Virtual Health Visits

- Unlimited virtual visits for mental health and medical
- Just \$7/month/employee
- No copay
- No health insurance requirement



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