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October 18, 2022

Restaurant Job Growth Picked UP in September

The industry added 60,000 jobs last month but remains more than 500,000 jobs from its pre-pandemic levels. Wage growth increased, too.

Job growth picked up at restaurants and bars last month as the industry continued its gradual employment recovery from the pandemic.

Food services and drinking places added 60,000 jobs in September and now employ 11.8 million people, according to new data from the U.S. Bureau of Labor Statistics released on Friday.



The industry remains more than 500,000 jobs short of where it was in February 2020,

before the pandemic led restaurants and bars to cut employment by about 60%. While the broader economy has fully recovered job losses from that era, restaurants and bars remain well below earlier levels.

The job growth was stronger than many economists expected and is likely to keep the U.S. Federal Reserve raising interest rates at an aggressive level. It will also continue to put pressure on labor costs, which will likely worsen inflation.

Wage growth among nonsupervisory workers at leisure and hospitality companies rose 0.3% last month from August. Over the past year, wages in the industry have risen 8%, according to federal data.

Source: Jonathan Maze, Restaurant Business

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5 Ways to Inspire Employees

A recent report revealed that 21% of millennial employees have changed jobs within the past year. With so much turnover, many companies, managers and recruiters are desperately trying to understand how to retain employees. The ever-present increase in employee burnout,

struggle with work-life balance, and elevated stress levels have caused companies to adapt into a more welcoming, modern work environment.

Workplaces that invest in employee incentivization and incorporate relevant motivational techniques are starting to see just how valuable inspired employees are to a company. If you or your company are still struggling with employee retention, here are five ways to help inspire your employees.

Source: *Society Insurance Blog*

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What to do When Your Front of House is Short-Staffed

Even before the pandemic, keeping a busy restaurant staffed with top-notch front-of-house professionals was a challenge. And during the past year, many hospitality pros have decided to move on to entirely different careers.



Better-than-normal unemployment benefits may also be keeping some people out of the workforce for now.

Some restaurant groups have increased wages to at least \$15 or offered other perks to entice a limited pool of workers. But not every small business is in a position to throw money at the problem, especially after the hard financial hits of the pandemic. Luckily, there are many low-cost or free ways to run your front-of-house, even with limited staff. Here are some strategies to try that can help you offer great guest experiences even with a sub-optimal headcount.

Source: *Open Table*

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5 Effective Ways Chefs Can Communicate with Wait Staff

A quality culinary school program can provide you with many of the skills necessary to succeed as a culinary professional. While these techniques can be vital to your execution in the kitchen, there are some other lessons that you may have to learn on the job. One of those is how to communicate well with the wait staff.

Although the front of house and back of house staff are sometimes thought of as different teams, they're both working toward the same goal. That said, their expertise and training are in different areas, so they don't always "speak the same language." As a chef, one of your jobs is to make sure everyone in the restaurant is on the same page.

But doing so is often easier said than done! To help you get started, check out these five steps chefs can take to build better communication.

Source: Auguste Escoffier School of Culinary Arts Blog

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Restaurant Insights Summit - Registration Extended!

RIS has a phenomenal session on workforce trends, challenges and solutions that you don't want to miss!

How Training & Development can directly impact hiring, training, engaging and keeping our top talent will be moderated by John Isbell, VP. of Learning & Development for Portillo's Inc. and a panel that includes:

- Jack Woznick, Director of Training & Development, Toro, Toro, Toro
- Keith Strew, VP of Learning & OD, Puttshack
- Carlo Cesario, Field Training Manager, Buffalo Wild Wings

RESTAURANT INSIGHTS SUMMIT *Live!*

How Training & Development Can Directly Impact Hiring, Training, Engaging and Keeping Our Top Talent

John Isbell
V.P. of Learning & Development,
Portillo's Hot Dogs Inc.
Past CHART President

November 2 | 8:30-9:15am

Join this panel of hospitality industry training leaders as they discuss ways they and others utilize training and development programs to answer the following questions most operators have:

1. How can training help me attract new people?
2. How can training help me keep the ones I have?
3. What role does orientation play in the engagement and retention of talent?
4. How has training changed since the beginning of Covid?
5. Where do you see training going in the future?
6. What are some specific training programs and initiatives you are working on to ensure you move your company forward?
7. ...and anything else you might want to ask us!

Source: Wisconsin Restaurant Association

Restaurant Insights Summit Registration

Your INDUSTRY. Your ASSOCIATION. Your COMMUNITY.

Have a question for the Wisconsin Restaurant Association team?
Not a WRA member and interested in learning more?

More Info



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