

SEMINARS: (Suite 205)

TUESDAY SEPTEMBER 15, 2009

10:00AM-10:45AM



Maximizing Return on Investment in Your People - Attracting and Keeping Top Talent

Presented by: Lisa Dahr, Nova Scotia Tourism Human Resource Council

In today's challenging economic times, it can be difficult to remember that we are facing a serious labour shortage. Progressive hospitality employers understand the value of a long term human resources plan for the future, continuously identifying and recruiting top talent and developing tactics that keep their staff connected and committed. Join Lisa Dahr, Manager of Industry Relationships and Professional Development with the Nova Scotia Tourism Human Resource Council who will share proven strategies and approaches to engaging, developing and keeping your star employees!

11:00AM EXHIBIT HALL OPENS

12:00PM-12:45PM



The DNA of the Modern Mixologist

Presented by: Shawn Soole, Liquid Revolution

In this cut throat world of bartending, cocktails and service where the best gets the attention and admiration, what is necessary for you to raise the bar and become the best? Shawn Soole, a veteran of over a decade will take you on a journey of self discovery while showing you the path to mastering the classic cocktail and nouveau styles hitting bars on a daily basis. Learn the steps to creating the best cocktails your bar has ever seen making more tips for yourself and putting money in the till for owners. This seminar will cover the psychology of bartending, simple tricks to making the best cocktails and pushing yourself to become the best.

2:00PM-2:45PM



Bed Bugs - Every Hotel Can Get Them.

Presented by: Keely Weinstein, Caber Distributors

Protect Your Guests, Reputation, Profits & Peace of Mind.

Bed Bugs are back with a vengeance and every hotel is vulnerable! In this seminar, Keely Weinstein outlines what hotels must know to prevent damaging publicity, lawsuits and empty rooms. Topics include: bed bugs - behaviour and current increase, pre- and post-infestation procedures, hospitality industry statistics, guest websites describing bed bug horror stories, results - dreadful reputation, media coverage and lawsuits, mattress protection and encasements, mattress hygiene.

4:00PM-4:45PM



Culinary Mixology

Presented by: Jeremy J. Parsons, Cocktails The Fluid Experience

Author, TV Personality and Founder of Cocktails The Fluid Experience; Canada's top Beverage Marketing agency Jeremy J. Parsons will lead you through an incredibly interactive session on the mixology revolution featuring the most innovative and relevant methodology and implementation techniques for the hottest cocktail trends in the world. From Molecular Mixology to Fresh Ingredient Bar setup you will have a chance to experience what Jeremy has created for the most successful venues across North America. He will also be available for a signing of his critically acclaimed cocktail book Cold Tea At Three.

6:00PM SHOW CLOSES – SEE YOU AT THE PARTY

SEMINARS: (Suite 205)

WEDNESDAY SEPTEMBER 16, 2009

10:00AM-10:45AM



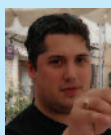
Insurance for the Hospitality Industry

Presented by: Andrew Timmons, WCL Bauld Insurance Brokers

Join us to discuss the following topics: Risk description and history in Canada; Clarification on Building, Equipment and Contents and how to determine limits of insurance; Automobile Liability Exposure; Commercial General Liability - Description of Coverage and potential risks associated with this coverage; Liquor Liability - Description and discussion on coverage and responsibilities of owners and managers; Crime Coverage - Discussion on limits and coverage options available; Business Interruption - Review of two options available and discussion on determining limits of insurance; Presentation from Claims adjuster with claims scenarios and discussion.

11:00AM EXHIBIT HALL OPENS

12:00PM-12:45PM



Wine & Food Pairing 101 with Andrew Peller Ltd.

Presented by: Mark DeWolf, Occasions Magazine

Wine and food pairing is a big trend in the restaurant world with eager diners expecting restaurants at all levels to offer suggestions. Join CAPSAC sommelier instructor and Occasions Magazine's Publications Editor, Mark DeWolf, on a tasting exercise that will unravel the mystery of food and wine pairing. This interactive exercise will utilize wines made from popular varietals such as Pinot Grigio, Sauvignon Blanc and Shiraz to demonstrate the style of foods each has an affinity for. A great seminar for restaurateurs looking to introduce food and wine pairing options to their establishment and an exercise that all service staff will benefit from.

2:00PM-2:45PM



Modern Classic Cocktails

Presented by: Gavin MacMillan, BartenderOne

Master Mixologist and Bar Chef Gavin MacMillan from BartenderOne will show you how to make your current drink list tastier and more profitable and reveal the new trends in beverage for Winter 2009 and Spring 2010.

4:00PM-4:45PM



Driving Economic Growth with Major Events

Presented by: Scott Ferguson, Trade Centre Limited

Positioning this region as a top conference and major event destination faces one major challenge: the lack of appropriate infrastructure in this province's hub city. Scott Ferguson, Interim President & CEO of Trade Centre Limited, shares the vision for a redeveloped convention centre complex and the focus on making Halifax and Nova Scotia the top event destination in Canada.

5:00PM SHOW CLOSES – SEE YOU NEXT YEAR!