

# 34th Annual NFSSC Conference & Expo

*The premier event for loss prevention, security and risk management  
professionals in the food service and restaurant industry.*

**M Resort Spa and Casino**

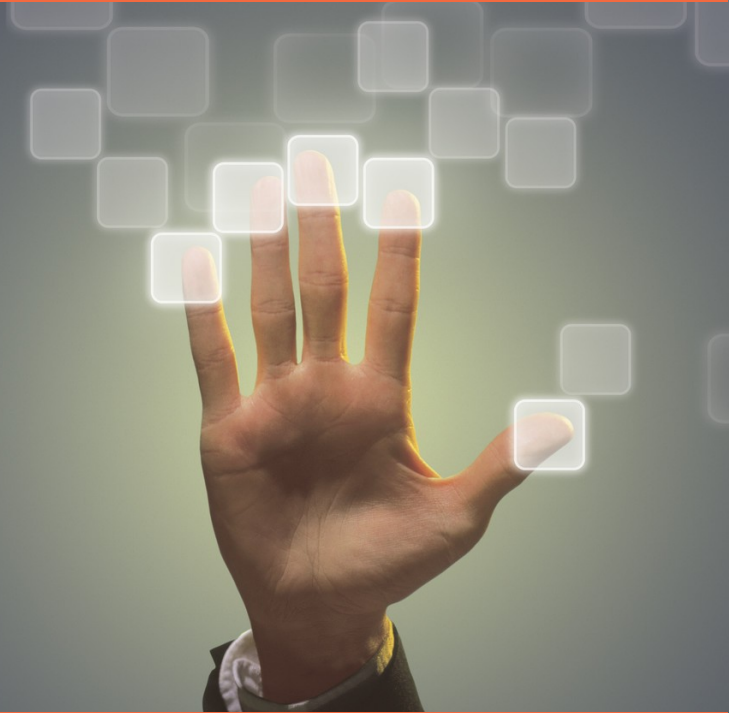
**Las Vegas, Nevada**

**August 4 - 7, 2013**



**NATIONAL FOOD SERVICE SECURITY COUNCIL**

If you're responsible for identifying, defining and minimizing loss prevention, security, and risk management opportunities for your restaurant or foodservice operation, then you need to be at the NFSSC Annual Meeting. This is the industry's largest attended event – and an opportunity to not only network with your peers, but to learn and see first-hand, ways to make your job more productive, efficient and beneficial.



This is where leading companies turn to create and maintain the best and most efficient LP, Security and Safety teams. **Don't miss out – register today!**



**KEYNOTE:**  
**Don Fox, CEO**  
***Firehouse Subs***

**The Key Ingredients for Success: Culture, Change, and Optimism**

Corporate culture plays a critical role in the success of a restaurant brand. Learn more about the culture and leadership styles that have made Firehouse Subs a leader in the red-hot Fast Casual category. Change? Embrace it! Optimism? Infuse it! With these elements in place, no challenge is insurmountable.

**Monday, August 5**  
**9:15 am**

From its class-leading educational programs to its one-of-a-kind networking opportunities, the NFSSC Annual Meeting is sure to keep you updated on the latest industry trends, enhance your job performance and increase the effectiveness of your entire team.

The NFSSC Annual Meeting provides you with an interactive approach to help gain practical knowledge through real-world experiences. It's a one-stop meeting – providing a cost-effective way to keep you current in today's challenging marketplace.

## GENERAL SESSIONS

**TOPIC Security and Surveillance in the Gaming World**  
**Chuck Barry**, Corporate Vice President, Security & Surveillance, Tropicana Entertainment Inc.

Overview of how security and surveillance aspects of the Gaming industry compare and contrast with Foodservice – including an in-depth look at how CCTV is utilized for the protection of customers, employees and assets.

**TOPIC Emerging Technologies and Their Effect on LP**  
**Joseph LaRocca**, Senior Advisor, Loss Prevention, RetailLPartners

New technologies improve efficiency, drive sales and engage the consumer. During this session we will move beyond the fancy buzz words and marketing hype to explore present-day and future challenges to the LP professional's role.

**TOPIC How Social Media Sites Affect Pre-Employment Screening and Privacy Laws**  
**Helen Levinson**, Founder, DRD

For years, employers have used drug tests and professional background checks to scrutinize applicants. Today, human resource professionals are now using social networking sites as part of the screening process to browse through an applicant's social and personal life. In this session, learn the social media screening do's and don'ts.

**TOPIC Adding Safety to the LP Department Arsenal**  
**Mike Keeler**, Group Safety Leader, Yum! Brands Inc.

As loss prevention professionals we are always looking for opportunities to demonstrate measureable results to our leadership teams. This session will illustrate how the growing cost of employee and customer injuries offers the LP professional an immediate and measureable return on investment for their organization.

**TOPIC Automated Analytics in Asset Protection**  
**Lyle Forcum**, Executive Director, Asset Protection, Panda Restaurant Group  
**Gene James**, Director, Asset Protection, Jack in the Box, Inc.  
**King Rogers**, CEO, King Rogers Group

This session focuses on automated investigatory tools that bring POS theft quickly to the forefront by capturing and archiving suspicious or abnormal transactions as they occur, for future coaching, training or disciplinary actions.

**TOPIC What Audit Programs are Right for Your Restaurant?**  
**Jesse Perez**, Safety Manager, McDonald's Corp.  
**Curt Wainwright**, Divisional Loss Prevention Manager, Boddie-Noell Enterprises

This is a joint presentation describing the importance of conducting audits in relation to the categories of food and cash, as well as, how audits can bridge the gap between Operations and Loss Prevention.

**TOPIC Mock Disaster: The Active Shooter Risk – Are You Prepared?**

**Dean Correia**, Member, Faculty, Security Executive Council

The risk of an active shooter coming into a business is a real and present danger. This session will take attendees through a simulated active shooter event in order to test current preparation, response, and recovery plans as well as share best practices from other companies in order to improve your company's existing procedures.

## BREAKOUTS

**TOPIC Smart Safes Q&A**

**Chris Manning**, Director, Loss Prevention & Security, The Wendy's Company

**Joe Verber**, Senior Manager, Loss Prevention, Yum Brands Restaurants Taco Bell

Join this informative session to discuss the opportunities and upside of smart safes. This session includes guest Q&A from participants addressed by the speakers who have designed and used smart safe solutions.

**TOPIC Depositions – Are you an Asset or Liability to Your Company?**

**Anne Sullivan**, Director, Loss Prevention, CKE Restaurants

**Charles A. "Chip" Seigel III**, Senior Vice President, Legal, CKE Restaurants

Learn from real-life cases about the types of depositions that impact us in the workplace. Learn how your testimony can directly impact the decision to settle a case. Learn the top 10 mistakes to avoid and what you can do to prepare and be an asset to your company.

**TOPIC Food Loss and Cost Controls**

**Levell Hedgspeth**, Divisional Loss Prevention Manager, Cracker Barrel Old Country Store

Identify potential contributors of food loss - such as theft, waste, pilferage, giveaways, employee meals - and how the losses can be mitigated. Discuss avenues of investigation and the resolution of potential theft occurrences. Additionally, learn a comprehensive Food Cost Control Awareness Program and the various ways and methods to control food cost and keep food cost percentage manageable.

**WWW.NFSSC.COM**

More programs to be added  
 – check [www.NFSSC.com](http://www.NFSSC.com)  
 for updates





**NEW****NETWORKING ROUNDTABLE PROGRAM**

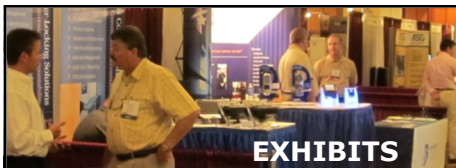
Doing your job successfully hinges on satisfying your employers, your employees and your customers. One of the best ways to learn successful new practices is by widening your circle of influence to learn new practices and strategies. Participating in the newly revamped roundtable meetings is a way to accomplish this — which include networking opportunities along with discussion of topics that affect your business operations.

Expert moderators will lead discussions on specific topics. Participate in the topic of your choice. Want to be involved in more than one topic? Moderators will provide solution summaries of each Roundtable topic.

**Choose among:** Training & Awareness Programs  
Exception Based Reporting  
LP and Operations

**NEW****SPOTLIGHT PRESENTATIONS**

For the first time ever the NFSSC exhibit floor will host private conference sessions presented by solutions provider companies. Quick and to-the-point, these 10-minute targeted topic sessions will focus on technology and service solutions aimed directly at your needs. See and hear first hand, in a more in-depth and private manner, solutions to make your job easier and more efficient. Topics will be announced soon — allowing you the opportunity to pre-plan your schedule and see what topics most influence you and your team.



A record number of solution providers will be on hand to display the latest products, services and technologies helping to make your job easier and more efficient. The exhibit floor is the place to get your questions about the latest developments in security products, services, and training answered. See and compare products, pricing, companies and technology and make the buying-decisions that are best for your company.

**See who's exhibiting (to date) at:**  
[www.nfssc.com/annual-conference/exhibiting-companies](http://www.nfssc.com/annual-conference/exhibiting-companies)

**Want to see YOUR company listed?**  
Download the Exhibitor brochure from [www.nfssc.com/annual-conference/exhibit-information](http://www.nfssc.com/annual-conference/exhibit-information) or email [jim.forlenza@nfssc.com](mailto:jim.forlenza@nfssc.com)



NFSSC is proud to feature the return of the NFSSC golf tournament, Sunday, August 4. Sponsored by Amphion and Stanley Security Solutions, golf is played at the nearby Revere Golf Club, a 4.5 star-rated Troon course and Reader's Choice award, offering panoramic views of the mountains and the Las Vegas Strip. Be part of the best mixer on the area's best course. Cost is \$125 and includes green fees, cart, breakfast, lunch and shuttle bus.



Return to the golden years of Las Vegas. Elvis. Frank. Marilyn. Meet them and more at the Legends of Las Vegas Dinner, Tuesday, August 6. Enjoy a night of food, drink, comedy and live music with the entertainers that made Las Vegas famous. This evening is included in your registration fee.



Bringing your spouse or significant other? The M Resort and surrounding area have plenty to do. Check out Spa Mio, a 23,000 sq.ft. 4-star rated facility with 16 treatment rooms, sauna, steam, Jacuzzi, and full service salon and barber shop. Want world-class shopping? Take the free shuttle to the famous Fashion Show Mall, one of the world's largest enclosed malls.

The M service desks can also assist with other Las Vegas attractions like Hoover Dam and Las Vegas tours, show tickets and more.



Participate in the great tradition of NFSSC giving — get involved in the Charity Raffle. There's fun for everyone. Through generous donations from both Member and exhibiting companies — win prizes while benefiting the Three Square Food Bank of Southern Nevada, part of Feeding America.

**REGISTER  
TODAY!**

**AXIS**  
COMMUNICATIONS

Registration for the 34<sup>th</sup> Annual Meeting is now open. Visit [www.NFSSC.com](http://www.NFSSC.com) and click on the Annual Conference tab. Registration fees include all keynotes, general session and breakouts, exhibit hall, Spotlight Presentations, networking receptions, breakfast, lunch and the Las Vegas Legends Dinner.

#### NFSSC Members

**\$595** – first registrant from a member company

**\$395** – each additional registrant

#### Non-Members

**\$995** – each registrant

#### Exhibitors

First registration is complimentary

**\$395** – each additional registrant

#### Spouse/Guest

**\$175** – access to evening receptions and Las Vegas Legends Dinner



The M Resort Spa and Casino  
12300 Las Vegas Blvd. S  
Henderson, NV 89044  
1-877-MRESORT

## M RESORT SPA AND CASINO

The M Resort Spa and Casino will host the NFSSC Annual Meeting. Winner of the *Forbes Four-Star Award* for three consecutive years, the M is home to dozens of world-class restaurants and clubs, its own private 90,000 sq.ft. casino, the largest pool deck in Las Vegas and the most spectacular views of the Strip and Valley. Luxurious and spacious rooms are available for a special rate \$115 per night.

To reserve your room, visit [www.NFSSC.com](http://www.NFSSC.com) and click on the Annual Conference tab, or call 1-877-MRESORT.

## GETTING THERE



### DRIVING

#### From California (I-15 N)

Travel North on I-15  
Take Exit 27 (St. Rose Pkwy)  
M Resort will be on the right

#### From Utah or N. Nevada (I-15 S)

Travel North on US 93  
Merge onto I-215 W  
Take Exit 6 for Pecos Rd; follow signs for St. Rose Pkwy  
Go left at the light; continue on St. Rose Pkwy for 5.8 miles  
M Resort will be on the left

#### From Arizona

Travel South on I-15  
Take Exit 27 for St. Rose Pkwy  
M Resort will be straight ahead



### M RESORT AIRPORT SHUTTLE

Located at Ground Zero

The M Resort shuttles are reserved for the use of hotel guests only. Space is limited and based on availability.

#### Airport to M Resort

6:30 am	12:30 pm
7:30 am	1:30 pm
8:30 am	3:30 pm
9:30 am	4:30 pm
	5:30 pm
	7:30 pm
	9:30 pm

#### M Resort to Airport

6:00 am	12 noon
7:00 am	1:00 pm
8:00 am	3:00 pm
9:00 am	4:00 pm
	5:00 pm
	7:00 pm
	9:00 pm