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# How to Inspire Chefs at Your Foodservice Facility

**Friday,  
October 30, 2009**  
(Seminar #21212)

**Time: 9:00 a.m. – noon**  
(8:30 a.m. check-in and continental breakfast. Lunch provided.)

**Cost: Free**

**Location:**

The Gas Company's  
Food Service  
Equipment Center  
9240 Firestone Blvd.  
Downey, CA 90241-5388

**R.S.V.P. by  
Monday,  
October 26, 2009**



## Learn How To "Google" Your Workplace

Why was Google® the number-one company to work for in 2007? It comes down to the people. Let Chef Carroll walk you through great management principles on finding talented employees and inspiring them to do their best. He'll show you how to create a work environment that upholds the highest standards of excellence, professionalism, respect for others and pride in doing things right. This positive team environment creates individuals who not only reach their individual goals, but grow into positions of influence and leadership. Chef Carroll will also address the latest sustainability trends in foodservice and how to save energy in your operation.

## The essence of greatness

Experience the Silver Bullets of Greatness presented by award-winning author and Culinary Olympic Gold Medalist Chef Charles Carroll. Discover Chef Carroll's secrets to success. Don't miss this presentation; it could change the way you look at the world.

Offering training and seminars is just one way The Gas Company<sup>SM</sup> is helping customers manage their energy use to save money and energy.

## Learn from an expert...

Charles M. Carroll, CEC, AAC, is executive chef of the River Oaks Country Club in Houston, Texas. He was a coach on the 2008 American Culinary Federation (ACF) Culinary Team USA, and was manager of the ACF Culinary Regional Team USA in 2004. He has been involved with the ACF Culinary Team USA as a competitor or coach since 1992. Carroll, author of *Leadership Lessons from A Chef: Finding Time To Be Great* (Wiley & Sons, 2007), is a 1985 graduate of The Culinary Institute of America, Hyde Park, N.Y. Chef Carroll is recognized in the culinary industry for his dedication to his profession and his business acumen.



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Southern California Gas Company has a Food Service Equipment Center that provides convenient testing and comparison opportunities for our customers. This facility includes a one-of-a-kind Ventilation and Baking Lab and offers at least 150 pieces of energy-efficient equipment from more than 60 manufacturers. It's one of the many ways we strive to provide our business customers with exceptional service. For further information on energy efficiency programs and related rebates, contact your representative from Southern California Gas Company or call 1-800-GAS-2000.

Yes, I would like to attend:  How to Inspire Chefs at Your Foodservice Facility (Seminar #21212) Friday, October 30, 2009 9:00 a.m. - noon

**Location:**  
The Gas Company's Food Service Equipment Center  
9240 Firestone Blvd.  
Downey, CA 90241-5388

It's easy to register...

**Internet:** [seminars.socalgas.com](http://seminars.socalgas.com), or e-mail us at [ERCFOODSVC@semprautilities.com](mailto:ERCFOODSVC@semprautilities.com)

**Fax:** 1-562-803-7551

**Phone:** 1-800-427-6584, select option one.

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