

ESOURCE



Discover a natural fit for your guests: New Smucker's ® Natural Breakfast Syrup complements your carefully crafted pancakes and waffles with real ingredients guests recognize — from a brand they trust. Made with non-GMO ingredients and no High Fructose Corn Syrup, artificial colors, dyes or preservatives, it's a delicious option guests can feel good about. Try a free sample.

CRA NEWS



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Solutions for combatting labor shortages



Nearly 15 million people are employed by the restaurant industry in the U.S., and greater than 70 percent leave for a new job each year. As operators, labor management is a challenging part of the job. There are a few approaches restaraunt operators can use to combat staffing, scheduling and retention issues within their businesses. CRA partners like United Healthcare, Restaurantjobs.com and Employers can also offer these solutions to restaurateurs.

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MORE HEADLINES

NRA's 2018 Sustainability Report: Promote your sustainability efforts on your menu

Register Now: 2017 Best of the Valley Restaurant Awards

Past Board Chair Ted Balestreri honored

Partner Content: Go-to hiring practices



GOVERNMENT AFFAIRS

restaurant obs.com
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Register for Restaurant Day at the Capitol

The 2018 Restaurant Day at the Capitol is fast-approaching. This event is an annual opportunity for restaurateurs to speak directly with legislators to promote the best interests of the industry. It is a full-

day lobbying workshop and an overview of proposals in your state legislature. If you are a CRA member or non-meber restarurant owner, operator or employee who is passionate about improving the restaurant community we invite you to attend on April 24th.

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MORE HEADLINES

Hot Bills: Updated weekly with the latest issues of interest to restaurants

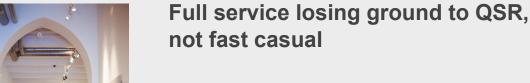
San Diego business community calls for permanent protection for DACA

Partner Content: How to use makeup time instead of overtime for employees



HEADLINES

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Service levels in restaurants have now expanded from fast food and sit down restaurants to incorporate delivery services and other modified dining styles. Consumers are now less likely to go out to dinner at a traditional and casual diner. So, where have they been getting there fill? Service within the restaurant industry is of cours, a huge factor.

MORE HEADLINES

James Beard Awards committee adds new criteria to vetting process

Restaurants find new success as anhcor tenants

High-priority safety practices to prevent restaurant accidents

Say goodbye to the sit-down restaurant?

Exclusive health care pricing and solutions for CRA members.

▶ Click here to learn more.





CALENDAR

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FEB 26

Harassment Prevention Training:

Sacramento

California New Car Dealers Association

Register Now

FEB 28

El Segundo: ServSafe® Food Protection Manager Certification

Marmalade Cafe El Segundo

MAR 5

Fresno Chapter: 2017 Best of the

Tickets and Sponsorships Available Now

Valley Awards

FEB 28

San Diego: Working Together to Prevent Workplace Harassment Phil's BBQ Event Center Register Now

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