New California law redefines who gets employment benefits. The lawsuits are just starting

California’s gig-worker legislation, which reclassifies many independent contractors as employees, is also the subject of a legal fight – truck drivers are suing to block it. It may also take lawsuits or injunctions to enforce it. It is set to take effect in the new year.
California's minimum wage is going up again in January

California's minimum wage is rising to $13 per hour in January, but will rise much higher in individual cities that are accelerating the increase faster than the state's pace.

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No Santas allowed: SF bars and restaurants explain why they're such Grinches

The San Francisco event SantaCon may be fun and games for some, but for restaurant waitstaff, it's an exercise in preventing drunk Santas from creating safety issues for others.

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New! Restaurant management & culinary arts training in L.A.

The NYC-based Institute of Culinary Education has opened a new campus in L.A. offering award-winning, 7–12 month diploma programs in Culinary & Pastry Arts, and Restaurant Management. Morning, afternoon and evening schedules allow students to work, and learn!

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When restaurants pivot

Some Bay Area restaurants have chosen to rebrand existing businesses when faced with economic hardship. Learn how they’re narrowing their focus to succeed in a challenging market.

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Restaurant Industry 2030 report predicts much older labor force

According to the National Restaurant Industry's report, there will be many fewer 16- to 24-year-olds in the next decade. They currently make up 40 percent of the restaurant labor force. However, there will be more than 6 million additional seniors during the same period, offering an older work force.

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News You Need to Know: Why food-waste recycling rules now affect you

Starting in the new year, if your restaurant generates two cubic yards or more of organic waste each week, you’ll have to make sure that food waste is being recycled. That threshold used to be four cubic yards. Why the change? Sabrina explains what you need to do next. Learn more about exempt areas.

Update: State and federal government agencies that regulate your restaurant

California employers must navigate a web of bureaucracy to ensure compliance with government organizations. Check out our updated Industry Insight summarizing the

Partner Content: Hiring practices audit for the new year

The first in a series of posts reviewing best practices for hiring in California. Do you have all the correct policies and notices in
functions of state and federal agencies that regulate our industry and businesses.

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place? Learn more about the five area audit regarding your hiring process.

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