

## QUESTIONS, QUESTIONS, QUESTIONS!

- ◆ What key varieties of cheese are used in the dining/catering arena and why?
- ◆ Why is it that every time I terminate a bad employee, they get to collect unemployment compensation?
- ◆ What are the most popular and newest menu dishes that feature cheese?
- ◆ Is it really true that the Immigration and Customs Enforcement Agency has increased their audits by up to 750%?
- ◆ What are the dining and catering industries' biggest challenges/headaches when it comes to sourcing, purchasing and serving cheese on their menus?
- ◆ How is the dining/catering industry meeting these demands?
- ◆ With the #METOO movement happening, what can I do to protect my company from getting sued?
- ◆ What consumer/guest trends are having the biggest impact on menu development?
- ◆ If my assistant works through part of her lunch period, do I need to pay her?
- ◆ How do the dining and catering industries develop their menus? Do manufactures play a role in this process?
- ◆ I made a good faith effort to get all my I-9 forms completed, but I'm not sure they are exactly correct - can I still get fined almost \$3,000 per form?
- ◆ How can I stay focused and motivated in the ups and downs of these challenging times for the dairy industry?

Answers to these questions and more will be provided at WSCI's annual event on Friday, February 15, 2019 at the Chula Vista Resort in Wisconsin Dells from 9 am to 3 pm.

**The REGISTRATION DEADLINE is this Friday, February 8th.**

If you have not already done so, please submit your RSVP (indicate any guests you may be bringing) via phone /text (262) 215-3590 or email to: [kathy@planningoptionsinc.com](mailto:kathy@planningoptionsinc.com) or [info@wispecialtycheese.org](mailto:info@wispecialtycheese.org) as soon as possible.

*The cost is FREE for WSCI members and \$75 per person for non-members.*

