

# Meal Break Workshop



**GGRA & HRI** are proud to offer a Meal Break Workshop to address many of the questions and concerns raised by GGRA members. Meal breaks continue to challenge most restaurant owners and the lawsuits continue to rise. This workshops will provide you with ideas, information tools and possible solutions to meal breaks in your restaurant.

**When:** Monday, November 10, 2008

**Time:** 2:00 – 4:00 PM

**Where:** Tres Agaves  
130 Townsend Street  
San Francisco, CA

**Cost:** GGRA Members \$30.00  
Non-Members \$60.00

**Enroll:** Fax to **925.415.5160** or **415.781.3925**

**Deadline:** November 3<sup>rd</sup>, 2008 – Maximum 40 Attendance

**Info:** Call HRI 925.556.4404 or GGRA 415.781.5348

**Legal Review:** Baldwin Lee, attorney with Allen Matkins, will begin the workshop with a review of July's Brinker Decision and discuss what that means for restaurants in the Bay Area. Baldwin presented our last Meal Breaks seminar after the Murphy v Kenneth Cole decision in 2007.

**Workshop:** Following Baldwin's presentation, Deisy Bach and Fiona Parken of HR Ideas will present on the practical HR implications of the decision, and then lead attendees in a workshop to discuss meal and rest break policies and practices within their own establishments.

Restaurant Name: \_\_\_\_\_

GGRA Member?  Yes  No ***Please attach questionnaire***

Pay by Credit Card: ***Business or Personal Credit Card***

Cardholder's Name: \_\_\_\_\_

Billing Address: \_\_\_\_\_

Billing City/State/Zip: \_\_\_\_\_

Tel: \_\_\_\_\_ Email: \_\_\_\_\_

Attendee Name: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_

Security Code on back: \_\_\_\_\_ Expiration Date: \_\_\_\_\_

Credit Card Type:  MasterCard  Visa

I authorize GGRA to charge my account for this training.

\_\_\_\_\_  
Signature of Authorized Cardholder

\_\_\_\_\_  
Date



# Meal Break Workshop Questions

Attendee's Name: \_\_\_\_\_

Restaurant Name: \_\_\_\_\_



The workshop will be broken up into groups, depending on the restaurant size, shifts, POS/Timekeeping systems and current practices. In order to better match the groups, it would be helpful to gather information about your restaurant prior to the workshop.

**It would be appreciated if you would complete and return this [questionnaire with the registration form](#).**

- Number of Employees:
- Do you have more than one location?
- If so, do your employees:
  - Work only at one restaurant:
  - Employees work at multiple restaurants:
- How do you track employee time?
  - POS
  - Timekeeping System/Time clock
  - Timesheets
- What are your business hours?
- Does your back of the house work a different schedule than the front of the house?
  - What is your typical back of the house schedule?
  - What is your typical front of the house schedule?