

# THE RENEGADE COOK

## WORKSHOPS AND KEYNOTES

### Seminar #1

#### THE RENEGADE COOK

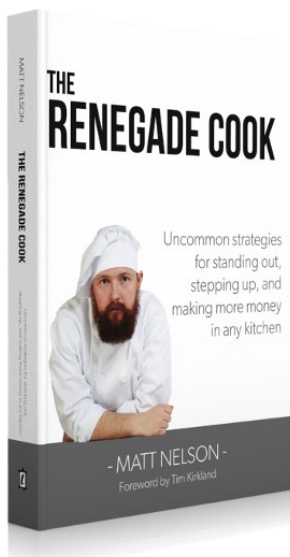
The core insights from the “Book for the Back-of-the-House” are presented to help managers, owners, and leadership strengthen their kitchen teams and develop better teammates and future leaders.

### Seminar #2

New!

#### HOW TO BUILD TEAMS & GROW PROFITS IN A WORLD WITH HIGHER WAGES AND CRAZY TURNOVER

Labor shortages and rising wages can kill your restaurant - or make it stronger! Learn how to match higher pay with higher expectations and keep your best people on the team longer than ever before.

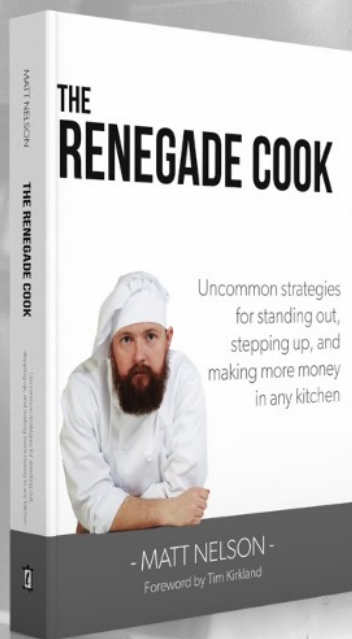


Check out the following pages for more information about my seminars. If I can answer any questions, please contact me at [matt@moderntd.com](mailto:matt@moderntd.com). I look forward to the opportunity to support you and your teams!

Matt Nelson  
CEO, Modern Training & Development  
Author, The Renegade Cook

# THE RENEGADE COOK

## KEYNOTES AND WORKSHOPS



Matt Nelson

### Core Workshop: (1-2 hours)

Most restaurant companies train their cooks the menu and a little bit of food safety, but stop there. Without structured training on leadership skills, cooks just learn from each other - and that's not always a good thing. **Renegade Kitchens** turn teams of B's and C's into A's that become strong leaders who are passionate about food. During this event, restaurant trainer and author Matt Nelson teaches participants how to build a talent pipeline in their kitchens, end the war with the FOH, and grow skills that lead to better teamwork, communication, and profitability.

Workshop participants will be:

- Inspired to coach their teams in new ways
- Confident how to move forward with new techniques on their very next shift

Bring insights from *The Renegade Cook* to your teams! Author and restaurant trainer Matt Nelson delivers a memorable and professional presentation with lots of humor and real stories from his career building successful kitchen teams. Perfect for conferences, franchise gatherings, and GM Meetings!

### Plus...

10 Ways to Build a Renegade Kitchen

Action Plans for the Next Shift and 30/60/90 Days Out



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# HOW TO BUILD TEAMS AND GROW PROFITS IN A WORLD WITH HIGHER WAGES AND CRAZY TURNOVER

## KEYNOTES AND WORKSHOPS

### NEW Workshop: 1-2 hours

The number one problem facing restaurant operators is labor and talent. Good cooks and chefs are hard to find, and even harder to keep. Restaurants are paying higher wages than ever for a smaller labor pool that everyone is competing for, allowing kitchen workers to job hop. Some operators report that as much as 30% of their back-of-house team members quit without notice within 6 months.

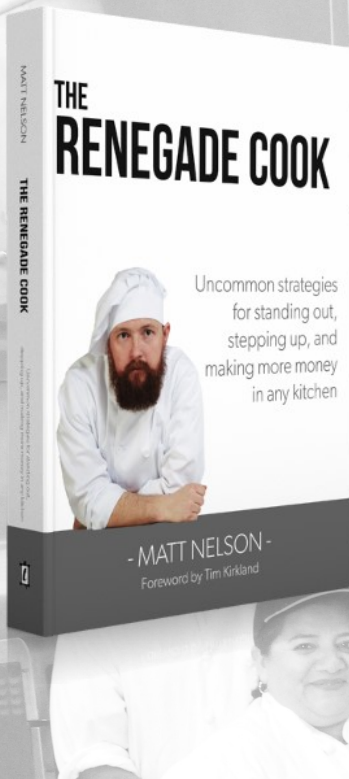
Bring it on! These aren't restaurant killers; they're opportunities. In this brand new workshop, author and trainer Matt Nelson discusses how approaching these challenges differently helps restaurants build stronger teams and hold on to their best workers, covering:

- How higher wages means higher expectations
- How to turn the tables on turnover and make it your competitors' problem
- How to onboard with hospitality
- How to build your team's skills over time
- How to keep your team engaged with learning
- How a thriving culture motivates people to stay

Perfect for conferences, franchise gatherings, and GM Meetings, bring Matt in for a great discussion on how to turn wage and turnover headaches into opportunities to grow your team and your sales!



Matt Nelson



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# MATT NELSON

CEO, MODERN TRAINING & DEVELOPMENT | AUTHOR, THE RENEGADE COOK | SPEAKER



Matt Nelson is the CEO and Founder of Modern Training & Development, Inc., a consulting firm that develops training programs and consults on L&D strategy for the hospitality industry. Since 2012, Matt and his team have developed training solutions to help multi-unit operators of all sizes create, update, and improve their training. With over 25 years of restaurant experience, Matt has done it all, from washing dishes to cooking, serving, managing, and training thousands of team members.

Matt is also the author of *The Renegade Cook*, the first book written for cooks and chefs to learn what it takes to get ahead in the restaurant business. *The Renegade Cook* shares insights into becoming a better teammate and leader that anyone can use in a professional kitchen. It's also a great resource for restaurant leaders and trainers to build leadership skills in the kitchen, develop a talent pipeline, and teach managers how to lead the BOH confidently.

Matt delivers exceptional presentations and workshops on leadership, training, and all the insights found inside *The Renegade Cook*.

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*Modern Training and Development is a breath of fresh air in the Learning and Development sector. We have used Matt and his Team on 3 full projects this year and are truly impressed. In an era when spending is always front of mind, MTD is very flexible with their scope of work and offer monthly fees that are easy on the budget. The most impressive part of what MTD does is the quality of their materials and work ethic. All materials from recipes, line builds, management development, eCourses, and manuals are far better training programs than anyone else we have come in contact with. I'll finish this recommendation by adding that Matt and his team are not only subject matter experts and consummate professionals – THEY ARE SO FUN TO WORK WITH!*

Bryan Williams, Director of Training, Logan's Roadhouse

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Our amazing partners include:



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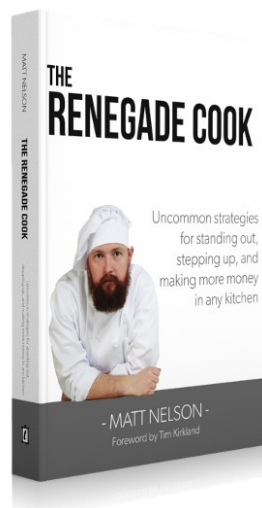
## KEYNOTES AND WORKSHOPS: FEES

I look forward to supporting your conference or meeting!

Please contact Matt Nelson to book a workshop!

**[matt@moderntd.com](mailto:matt@moderntd.com)**

Copies of *The Renegade Cook* can be custom-branded with your logo. Contact us!



### 2019 Rates

\$4,000 Up to 2 hours of presentation and/or workshop

\$6,000 2 to 4 hours of presentation and/or workshop

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Buy the book from [RenegadeHospitality.com](http://RenegadeHospitality.com) or any of our partners:



Contact us at [info@bearenegadecook.com](mailto:info@bearenegadecook.com)