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CLARION EVENTS FOOD & BEVERAGE GROUP OFFERS FREE EDUCATION TOOLS FOR THE RESTAURANT AND FOODSERVICE INDUSTRY TO NAVIGATE THROUGH COVID-19

Visit www.foodandbevshows.com/covid-19-resources to Access Webinars, Articles and Resources

Trumbull, CT, April 20, 2020 – Clarion Events, trade show producers of several leading food and beverage events is offering restaurant and foodservice professionals who are impacted by COVID-19 a virtual webinar series covering such important topics as creating a cash flow plan, applying hospitality skills to non-hospitality jobs, staying calm in anxious times, rent assistance programs, tools for operating safely now and later, and many others. The subject matter experts who are leading the webinars are speakers at several of the industry trade shows including the [International Restaurant & Foodservice Show of New York](#), [Western Foodservice & Hospitality Expo](#) and the [Florida Restaurant & Lodging Show](#).

“We know this is a difficult time for many organizations as we experience the impact the Coronavirus is having against the world’s health and economy. To address the strong desire for updated content in these unprecedented times, we are utilizing our relationships with industry experts to provide content and information from industry experts, partners, associations, and more,” said Tom Loughran, Vice President for the Clarion Events Food & Beverage Group. “Our team is continuously updating our [Industry Resource Page](#) to help food and beverage professionals stay educated and connected. We appreciate the industry’s continued support of the Clarion Events Food & Beverage Group, and hope everyone is staying healthy and safe during this difficult time.”

To stay informed on the rapidly changing environment, and access webinars, articles and additional resources, visit <https://www.foodandbevshows.com/covid-19-resources>. Upcoming webinars that will be offered, include:

April 21, 2:00 pm – 3:00 pm ET - Click [here](#) to register
Title: **Influencing Influencers Sheltered at Home during COVID-19**
Presenter: Nancy Trent, Founder and President, Trent & Company

April 22, 1:00 pm – 3:00 pm ET – Click [here](#) to register
Title: **Delivering Confident: Food Safety Moving Forward to a New Normal**
Presenters: Betsy Craig, Founder & CEO, MenuTrinfo®; Douglas Davis, CPFS, Sr. Director Global Food Safety, Marriott® International and Christy Trinkler, Sr. Director Product Marketing and Strategic Partnerships, Trabon®.

April 28, 1:00 pm - 2:00 pm - Click [here](#) to register
Title: **UPDATE: Rent Assistance for Foodservice Tenants Leasing Retail and Commercial Space from Landlord’s During COVID-19**
Presenter: Dale Willerton, Founder, The Lease Coach

April 29, 1:00 – 2:00 pm – Click [here](#) to register

Title: **Re-Restaurant 2020: The Restaurant Operator's PATH TO THE NEXT NORMAL**

Presenters: Kathleen Wood, Founder & CEO, Kathleen Wood Partners and Jamie Griffin, CEOvisor & Growth Strategist, Growisely.com

April 30, 1:00 – 2:00 pm – Click [here](#) to register.

Title: **Pivot ... Punt ... Prepare**

Presenter: Sandy Korem, The Catering Coach

Over a dozen webinars have already been presented, including those listed below. For access to these and recordings from all webinars that we held in March and April, [click here](#).

Title: **Restaurant Preparation to Minimize COVID-19 Disease Risk and What You Need to Do Now**

Presenter: Roslyn Stone, MPH, COO of Zero Hour Health

Title: **Create Your Cash Flow Plan to Ride Out the COVID-19 Pandemic**

Presented by: NYSRA and David Scott Peters, Restaurant Expert and Coach

Title: **Curbside for Full Service Restaurants**

Presented by the Florida Restaurant & Lodging Association and the Texas Restaurant Association

Title: **Preparing Your Restaurant for Surging Delivery during COVID-19**

Presented by: Tim Riedel, VP of Marketing & Ops for ezCater; Alex Canter, CEO of Ordermark (and restaurateur for Canter's Deli); Charlie Jeffers, Head of Innovation for Ordermark; Hope Neiman, CMO of Tillster; Thomas Kaiser, Editor at Food on Demand

Title: **How to Set up Your Kitchen for Healthy, Delicious Meals All Week Long**

Presenter: Mareya Ibrahim, Founder, Eat Cleaner; aka "The Fit Foodie"

Title: **Applying your Hospitality Skills for Non-Hospitality Jobs**

Presenters: Beatrice Stein, Founder, Beatrice Stein Hospitality Consulting; Kate Edwards, Founder, Kate Edwards & Company; Janet Hoffmann, Founder, HR Aligned Design

Title: **Hungry for a FRESH Start to Stay Healthy and Calm in Anxious Times? Experts Share Insights.**

Presenters: Dr. Rob Graham, Founder, FRESH Medicine and Peggy Neu, President, Monday Campaigns

Title: **Wellness Trends during COVID-19 and after**

Presenter: Nancy Trent, Founder and President, Trent & Company

Clarion Events (<https://clarionevents.com/>) produces 37 events across 13 sectors of both trade and consumer events. The shows that are part of the Food & Beverage portfolio include the Western Foodservice & Hospitality Expo, Florida Restaurant & Lodging Show, the International Restaurant & Foodservice Show of New York, Healthy Food Expo, CoffeeFest and The NGA Show. Clarion Events, backed by The Blackstone Group, has become one of the fastest growing event companies in the U.S. with aggressive growth through both acquisition and launch. Clarion acquired PennWell in early 2018, bringing 4 Tradeshow 200 events into the U.S. portfolio and super-charging the already rapid growth. Clarion Events has offices in Trumbull, CT; Kennesaw, GA; Boca Raton, FL; Tacoma, WA, and Fairlawn, NJ.

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