

SPRING CATALOG AND SCHEDULE

JANUARY – JUNE 2011

*HFC HOSPITALITY AND ENTREPRENEURSHIP
TRAINING CENTER*



*“We don’t teach classes, we
conduct business meetings.”*

Hill FoodService

Consulting



“Mission, Obstacles, Success”

Entrepreneurs University

Important Dates

HFC Hospitality and Entrepreneurship Training Center

**Open Enrollment
Session III Begins
March 1-25, 2011**

**Training
Session I Begins
Jan. 24, 2011**

**Open Enrollment
Orientation is
On Going Now!**

**Mondays/Tuesday at
10am and 1:00pm**

**Training
Session II Begins
March 7, 2011**

**Training Session III
Begins
April 4, 2011**

HILL FOOD SERVICE CONSULTING (HFC) HOSPITALITY AND ENTREPRENEURSHIP TRAINING CENTER



This is a most exciting time in the history of hospitality and entrepreneurship. Many believe the economic condition of our nation has forced these industries to rethink their plans; however, there is no better time than right now to enter these markets. Entrepreneurs are known for their innovation and forward thinking that attracts clients and opens up opportunities. Likewise, the hospitality industry continues to flourish and provide an abundance of open positions, even now. Our scholars are graduating with employment

opportunities waiting for them! We boast a better than 95% job placement. Our scholars are equipped with the tools and competencies necessary to make it in the hospitality industry and are quickly being promoted to assistant and management level jobs.

Our scholars interested in entrepreneurship, wealth creation and small business ownership are excited about the opportunities that have been made available to them especially through, the franchising arena. With 90% success in the development of business ownership and management, our scholars receive the hands on experience and education offered by HFC's Hospitality and Entrepreneurship Training Center. The schedule of courses is intensive and is available for those located throughout Illinois, Indiana and Wisconsin. We have implemented a focused initiative for the City of Chicago and the South and Western Suburban areas for Cook County, Will and Kankakee Counties. Our Training Center is conveniently located for easy access. The flexible and unique offerings give scholars the opportunity to learn skills while maintaining their busy lifestyles. More than half of our program participants are eligible for financial aid and eliminates the need for student loans.

The Hospitality and Entrepreneurship Training Center has the capacity to train as many as 100 at any given time in our first-class facility located at 9244 South Stony Island, Chicago, Illinois 60617 in the South Shore Community. The staff and faculty are on-site and available to work with clients, scholars and agencies to meet their goals and needs for training that produces employment and/or business ownership opportunities upon completion. We have issued more than 5,000 combined certifications and licenses and have trained more than 12,000 scholars and clients over the past five years. We believe our employment success is because we offer onsite career development and employment services that is comprehensive. Our employers hire directly from our programs, which also includes employment opportunities for those with challenged backgrounds and those without GED or High School Diplomas. Our nationally approved training programs are successful because they are conducted by experienced dynamically creative and innovative instructors using specific learning methodologies and techniques.

Accordingly, whether it's hospitality, retail customer service, healthcare or entrepreneurship you seek, HFC Hospitality and Entrepreneurship Training Center can help you reach your goals and desired outcomes. Becoming one of our scholars, you take the first step towards reaching your goals now! *We'll see you in your meeting.*

"Mission, Obstacles, Success"

"Those who succeed do so because they are Allergic to Broke"

General Information

HFC Hospitality and Entrepreneurship Training Center

9244 South Stony Island
Chicago, Illinois 60617
Phone 773-221-7801
www.hillfoodserviceconsulting.com
Hours: Monday thru Friday 9:00am to 5:00pm
Evening Hours: Monday thru Friday 4:00pm to 9:00pm

Offices Located Onsite:

Department of Admissions
Department of Career Development Services
Department of Finance and Accounting
Department of Financial Aid
Department of Information Technology
Department of Registration and Records
Department of Office Services

Offices Located Off Site

Library: Chicago Public Library 8020 S. Stony Island
South and West Suburban Training sites as needed

***Note:** As the facility is for training, there are no waiting areas, cafeterias or break rooms. Participants must leave the premises when not in meetings (classes). No children or visitors are allowed in the facility with program participants. All admitted scholars must present Center ID in order to be admitted to building as well as present it each time upon entering meetings.

****Restaurants and Day Care Center Providers***

Leona Restaurant 90th Stony Island
Food Court at 95th Stony Island Mall
Popeye's Chicken – Wendy's 87th Street
Pizza Hut – Dunkin Donut, 90th Stony Island
BJ Market Restaurant - Subway, 87th Stony Island
McDonalds – Taco Bell – White Castle, 79th, 87th, 95th
Maxwell - Hotdog at 87th Stony Island

*There are a number of licensed daycare providers along the Stony Island corridor.

Participating Financial Institution: Form the community Southside Federal Credit Union, 773-548-5500 Savings, Checking, Home, Small Business and more.

Release of Information about Program Participants

For participants 18 years or older or those attending an institution of higher learning, the Family Educational Rights and Privacy Act forbids the release of any information (for example, registration, records, payment, grades, classroom performance, attendance) to anyone other than the participant, unless the participant has signed a "Release of Confidentiality form" or the parent provides IRS proof of the student as a dependent. The form is available from Admissions or Financial Aid.

Clean Air/Smoke Free Environment

We are committed to enhancing the environment within the Training Center. As part of that effort, smoking guidelines are in effect. These guidelines provide an improved quality of life for all of us. The guidelines are aligned with the state law, Smoke Free Illinois Act. Smoking is not permitted anywhere inside the building. There is one designated smoking area outside of the facility and are subject the following. Any violation will result in dismissal from the program with no refund.

Equal Opportunity/Affirmative Action

HFC does not discriminate on the basis of race, religion, color, age, disability, ancestry, marital status, military discharge status, national origin, veteran status, sexual orientation or other non-merit factors in educational programs or employment practices. Inquiries may be directed to the Affirmative Action Officer, HFC Hospitality and Entrepreneurship Training Center.

Mission Statement

HFC Hospitality and Entrepreneurship Training Center is an educational conduit providing relevant life, vocational skills in the areas of hospitality and entrepreneurship, job readiness and training, and a comprehensive socio-cultural learning environment for program participants.

Accreditation

All certificates and licenses are sanctioned by the National Restaurant Association Educational Foundation; United States Association of Small Business and Entrepreneurship; City of Chicago Department of Public Health; State of Illinois Department of Health Division of Food and Drugs and Dairies; American Hotel and Lodging Educational Institute; National Retail Federation, National Restaurant Association Education Foundation; American Heart Association. Additional certifications and accreditations are pending.

Pictured throughout the booklet is Dr. Brian J. Hill, CEO of Hill Food Service Consulting; Dr. Shanaveon Pious, Retired President of Entrepreneurs University; Theodore H. Bell, II, Tiffani Hampton and Jennifer Turner.

GENERAL INFORMATION

The Hill Food Service Consulting (HFC) Hospitality and Entrepreneurship Training Center strives to offer a large and varied selection of education and training opportunities in the hospitality and entrepreneurship industries. This catalog has the classes you will need to be successful in your hospitality and entrepreneurship career. By completing your desired program track you will have the knowledge to delve into Hospitality and Service Industries or a career as an Entrepreneur.

HETC is an industry recognized educational institution and adheres to the policies and procedures of professional, financial and vocational education requirements. The courses offered at HETC provide over 27 different licenses and certifications concentrating in the areas of hospitality, service and entrepreneurship. The courses offered by HETC may qualify for continuing education credit. Please check with the admissions and advisement offices.

You will receive the highest level of relevant educational curriculum conducted by highly trained academic and industry qualified faculty and instructors. The design of the curriculum, training programs, lectures, services and resources are the best industry-wide. You will receive professionally prepared materials and books in each program. All manuals have been compiled by the faculty and instructors designed specifically for each course and/or program track. Many of the training sessions will be recorded and/or videotaped. Pictures will be randomly taken for marketing and research purposes. Your registration in the courses constitutes your consent and use of such recordings.

Books and Materials may be purchased from our on-line book store. You must be a registered student and have received your student identification and password in order to order books and materials from HETC bookstore. All enrolled program scholars receive special book pricing when ordered during a current enrollment period.

ADMISSIONS

All participants must first attend an Orientation and then complete the admissions application and meet with an admissions counselor. Upon completing the required documents, the admissions counselor will meet with applicants to complete the program eligibility testing requirements and if applicable, make a recommendation to the admissions panel. Applicants will receive an acceptance notification letter or email which will contain authorization to register for program tracks, order books and materials from the On-line Bookstore, pay tuition and fees as applicable. Applicants will receive financial aid information and must follow up accordingly. Upon admissions to program, an email account will be assigned. The confirmation of registration will be emailed along with program schedule and required enrollment orientation date. If scholarships are awarded, an award notification will also be provided to awardee and financial aid office.

REGISTRATION AND COST

Training program participants must attend an orientation as the first step to admission and registration for all training programs. Those individuals wishing to enroll in any of the Lecture Series may complete the Quick Registration Form in the back of this catalog. In addition to the program costs, the Registration Fees are outlined below.

2011 Registration Fee Schedule: All registration fees are non-refundable and are due at time of registration.

5 Weeks programs or less	\$10.00
6 Week programs or less	\$25.00
8 Week programs	\$45.00
12 Week programs	\$65.00
15 Week program	\$85.00

Payment is required at the same time as registration. You are not registered until all payments have been made and registration is complete. If you are receiving financial assistance, all payments and/or arrangements must be made prior to start of programs or lectures. It is the participant's responsibility to ensure payment is made and all registration and financial aid documents are complete and received by the appropriate HETC officer. You will be notified if there are documents missing. For more information on how to register, fees and costs, please contact the Admissions Office at (773) 221-7801.

HOSPITALITY



Dr. Brian J. Hill, a leader in hospitality education, is preparing the hospitality leaders of tomorrow through the Hospitality and Entrepreneurship Training Center. With our passionate scholars, accomplished faculty, experiential-socio cultural learning environment that is second to none, and industry experience 25 years in the making, there is no better place for individuals interested in pursuing the vast careers available in the hospitality industries. We are proud to introduce you to the new HFC Hospitality and Entrepreneurship Training Center located on Chicago's Southside in the beautiful South Shore Community. Our scholars, alumni and faculty are the best there is—and for good reason. We inspire our scholars, alumni and faculty to be the best they can be in the field of hospitality.

We change the mindset of our scholars. We don't teach school, we conduct business meetings. Using this module for teaching, our scholars begin doing business right in the boardroom. Our mission is to provide scholars with as much information, training, credentialing and cutting edge industry learning that leads to careers not just jobs. Scholars develop strong leadership skills and industry credentialing that speaks volumes about the success of our training program at HFC Hospitality and Entrepreneurship Training Center. Dr. Brian J. Hill, Chief Executive Officer, Hill Food Service Consulting, is passionate and committed to providing quality hospitality education and training services the future scholars in the hospitality industry.

ENTREPRENEURSHIP



The Hospitality and Entrepreneurship Training Center is a distinctive collaboration between Dr. Brian J. Hill, Ed.D, CEO of Hill Food Service Consulting and Dr. Shanaveon Pious, Ph.D., Founder and Retired President of Entrepreneurs University. They have partnered to develop new curriculum for the **Training Certificate Program in Hospitality and Entrepreneurship** that will begin January 2011. This training program is WIA certified. The entrepreneurship training program offered provides those interested in entrepreneurship or hospitality entrepreneurship, with both, general and core competencies, simulations and specific skills in entrepreneurial development that are required for industry and career success.

This course is designed to provide participants with an end result that produces a viable business upon graduation from the program. Participants will learn about risk and failure, and growing from it. It is about learning to forge your ideas into workable business concepts, commit them to paper and work them into a reasonable form that can be tested to see if it could stand up to the demands of the market. Participants learn business at the top level, argue the potential of their business and convince others that their ideas and business model is worth being born into the marketplace. This program is demanding and has high expectations. Participants must be accepted into this program and it requires a comprehension assessment.

The courses are taught with specific simulations relevant to entrepreneurs leading small and medium-size businesses; assistant manager, senior level managers or those interested in wealth creation through senior management and senior level employment- particularly those interested in the hospitality industries. Each course is taught using the experiential teaching and training methodologies in a combination of key concepts and hands-on practicums. To complete the training program in Hospitality and Entrepreneurship, an individual must complete 320 contact hours over 15 weeks.

Who should attend this program?

This Training Program in Hospitality and Entrepreneurship is designed for a few different audiences, including current business owners who are interested in growth and strengthening their business; current or future industry managers or leaders in businesses who would benefit from "thinking like an owner" and looking at the overall hospitality perspective; aspiring hospitality entrepreneurs who may be considering an entrepreneurial venture and those who would like to build their skills in entrepreneurship. It is not for everyone, but for those who have the stamina, you will not be disappointed.

What makes this Training Program in Entrepreneurship different?

One of the distinguishing features of this training program is that it is taught utilizing specific methodologies. We engage questions of entrepreneurship less from a block-and-tackle "how to" lecture and more in the engaging participants in understanding key business concepts through analyzing real-world business leaders address key challenges and decisions.

Special thanks to Dr. Shanaveon Pious, PhD for implementing and designing the entrepreneurship program.

2011 Policies and Procedures

REFUND AND WITHDRAWALS

Participants who withdraw ten (10) days prior to the first day of classes (unless otherwise specified) will not be charged program costs and/or tuition, but will incur an administrative cancellation fee of \$100. See the *Refund Schedule* for additional details. For non-voucher programming, no tuition refund will be given for any reasons after the first day of class.

REFUND FOR VOUCHER PARTICIPANTS

For Voucher and some third party or agency paid programming, no tuition refund will be given for any reason after the first (1) day of class unless other contractual agreements have been made prior to the start of registration. Vouchers will not be submitted to third party agencies for students who do not begin programs. **Note: Refund may be defined as non-submission of program costs or tuition payment vouchers. Funding vouchers may not under any circumstances be submitted for cash refunds by program participants.**

REFUND FOR LECTURES, WORKSHOPS AND SEMINARS

No refunds will be allowed for lectures, workshops and seminars and others as assigned.

REFUNDS – NO SHOW WITHDRAWAL/NO SHOW 1 DAY (NSW AND NS1)

No refunds of tuition and/or fees will be issued for classes with no-show withdrawals (NSW or NS1's). Participants will be held accountable for the full payment of tuition and fees of NSW/NS1 courses. Federal financial aid cannot be used to cover the cost of NSW/NS1 classes. Participants who do not attend the first day of class will be automatically withdrawn.

EACH PROGRAM HAS A SPECIFIC ABSENTEE POLICY

- A. Classes scheduled for one week or less: No excused absences.
- B. Classes scheduled for twelve weeks: A maximum of (4) excused absences.
- C. Classes scheduled for more than twelve weeks: A maximum of (6) excused absences.

During all programming guest speakers, field trips and other external learning experiences will not be repeated or rescheduled.

****Activities missed on days of absence will not be available for rescheduling. It is expected that you will attend all classes scheduled as some activities will not be announced as part of the program track. Every day is a mandatory class even if excused.**

**** Participants who do not attend the first class session of any course, which meets only once per week, will be considered No-Show (NSW) and withdrawn from class.**

****Important information is provided during the Orientation. All participants must attend the orientation. If participants miss the orientation and/or first day of class you will need to reschedule for the next program session.**

**** Participants who do not attend the first class session of any course, which meets only once per week, will be considered No-Show (NSW) and withdrawn from class.**

CANCELLATION

Participants may cancel a class at any time. However in order to receive a tuition credit and/or refund, the assigned schedule must be followed based upon the term in which participants are registering. All class withdrawals must be presented in writing and signed by the participant to the Registrar's Office at least ten (10) business days prior to the start of the first day of class unless otherwise specified. Please note not all classes are eligible for a refund. Those classes will be clearly identified in the marketing materials.

TUITION POLICIES

All program fees, tuition, and registration fees must be paid at least ten (10) days prior to the start of the first day of any class unless appropriate arrangements have been made with the Office of Financial Services. All requirements including documentation and signage have to be completed and approved. Participants will not be registered and may not participate in classes until tuition and fees are paid. Voucher recipients must present payment voucher, which will be verified, at least ten (10) days prior to the start of program session.

DISCIPLINARY WITHDRAWAL – NO REFUNDS

Disciplinary problems will not be tolerated. Program participants removed from a meeting due to disciplinary or behavior problems will be dismissed from the program with no refunds.

DISABILITY AND SPECIAL ACCOMMODATIONS

Upon notification by participant of disability and/or special accommodation needs, reasonable accommodations will be made as appropriate.

Schedule of Training Program Description

Professional Restaurant Management Certification

This program includes Human Resource Management and Supervision; Hospitality and Restaurant management; Accounting; Nutrition; Menu marketing Management; Food Service Sanitation; ServSafe Alcohol; Customer Service; Inventory and Purchasing; Food Production; Controlling Foodservice Costs and Restaurant Marketing. 14 Certifications. **WIA CERTIFIED**

Program ID: 04501

Day/Times: M-F; *9:00am to 5:00pm and 6:00pm to 9:00pm

Duration: 12 Weeks

Cost: \$5,500

Hospitality and Service Industry Training

Sanitation Licenses (3), National Retail Federation Customer Service (1) American Hotel Association Entry Level Uniform Services Certification (1), American Heart Association CPR, First Aid, Blood Borne Pathogens (3), GED Training if applicable. 8 Certifications. **WIA CERTIFIED**

Program ID: 04550

Day/Times: M-F; *9:00am to 5:00pm and 6:00pm to 9:00pm

Duration: 12 Weeks

Cost \$5,500

Hospitality and Entrepreneurship

This training program combines all of hospitality and service industry courses with all entrepreneurship courses as listed and includes simulations in entrepreneurship, case studies, and competitions in Hospitality, Service and Entrepreneurship. **WIA CERTIFIED**

Program ID: 05700

Day/Times: M-F;* 9:00am to 5:00pm and 6:00pm to 9:00pm

Duration: 15 Weeks

Cost \$10,000

Entrepreneurship:

This training program includes Introduction to Entrepreneurship; Business Planning; Marketing for Small business; Business Finance; Small Business Development; Public Speaking; Banking; Documentation; Professional Responsibility and Ethics; Contracts; Small Business Tax and Legal Environment.

Program ID: 04207

Day/Times: M-F; *9:00am to 5:00pm and 6:00pm to 9:00pm

Duration: 12 Weeks

Cost \$7,800

Sanitation Licensing

Chicago, State of Illinois and National Restaurant Association

Program ID: 01301

Day/Times: TBA 15 Contact Hours

Cost: \$300

Event Planning & Catering Training

Food and Beverage Customer Service, Wedding Planning; Sanitation; Cost Control, Safe Alcohol handling 6 certifications

Program ID: 04901

Day/Times: M-F; *9:00am to 5:00pm and 6:00pm to 9:00pm

Duration: 8 Weeks

Cost: \$5,500

Health Care

First Aid; CPR, 2 Year License; Blood Borne Pathogens; 1 Year License; Medical Terminology; Nutrition. 3 Licenses

Program ID: 02400

Day/Times: *M-F; 9:00am to 5:00pm and 6:00pm to 9:00pm

Duration: 60 Contact Hours

Cost: \$750

Lecture Series for Business

This lecture series provides would-be small business owners with basic information on starting, running and managing a small business in the hospitality industries.

Program ID: 04200

Day/Times: F 6:00pm to 9:00pm

Duration: 3 Contact Hours

Cost: \$195

Lecture Series in Hospitality

Turning book bags into brief cases (for those who are allergic broke).

Program ID: 04202

Day/Times: F 6:00pm to 7:30pm

Duration: 1.5 Contact Hours

Cost: \$195

Youth Entrepreneurship Seminar (Y.E.S)

Youth ages 16-21. Business Planning and Development; Stock Market review; Banking and Finance; Buying A Business; Public Speaking; Marketing; Legalities; Business Writing.

Program ID: 04800

Day/Times: Saturday; 9:00am to 1:00pm

Duration: 6 Weeks

Cost: \$1,200

Wanda White Lecture Series for Women in Entrepreneurship

This lecture series provides relevant topics focusing on the concerns, policies and finances as it relates to women in business.

Program ID: 04201

Day/Times: F 6:00pm to 9:00pm

Duration: 3 Contact Hours

Cost: \$195

*Day/Times of operations Monday-Friday is between the hours of 9:00am and 5:00pm and for evenings 6:00pm to 9:00pm; on Saturday 9:00am to 1:00pm and on Sunday as assigned.

*Typical Training Hours consist of 4 to 5 hours per training day unless announced depending upon which training program.

Individual Licenses and Certifications

Human Resource Management and Supervision; Hospitality and Restaurant Management; Accounting; Nutrition; Menu Marketing Management; Food Service Sanitation; ServSafe Alcohol; Customer Service Inventory and Purchasing; Food Production; Entrepreneurship

Program ID: 04522
Day/Times: M-F 9:00am to 9:00pm
Duration: 20 Contact Hours
Cost: \$450

ServSafe Sanitation and ServSafe Alcohol

Sanitation License for City, State and National; ServSafe Alcohol Certification. 4 Certifications

Program ID: 01315
Day/Times: M-S 9:00am to 5:00pm & (S) 9:00am to 1:00pm
Duration: 20 Contact Hours
Cost: \$550

Web Design

Beginners who are interested in designing and managing basic web pages. In this class you will learn basic web design tenants, using color effectively, understanding fonts, designing navigation tools, creating graphics, using multimedia on webpages and much more.

Program ID: 06142
Day/Times: Saturday 9:00am to 12:00pm
Duration: 6 Weeks – 1 Day per week
Cost: \$450

Need Space?

Space is available to agencies, educational institutions and small businesses to hold meetings, job fairs, events, receptions and other functions.

Availability: 7 Days per week 7:00am to 12:00am
Some restrictions apply

Please contact Ms. Tiffani Burton Hampton for details.
Call (773) 221-7801

Hospitality

The art of quality treatment and excellence in customer service

Entrepreneur

One who masters many demonstrated techniques and skills to combine complexities that create and speak to innovation.

Hospitality Entrepreneur

Those who understand the difference.

COME IN FOR AN ORIENTATION ON MONDAYS 10AM AND 1PM OR CALL 773-221-7801 FOR MORE INFORMATION. DURING OPEN ENROLLMENT, ADDITIONAL HOURS ARE AVAILABLE. PLEASE TAKE A FEW MOMENTS TO VISIT US ONLINE AT WWW.HILLFOODSERVICECONSULTING.COM



The Opportunities in Hospitality and Entrepreneurship are endless!

Consider becoming a

Hospitality Entrepreneur

Call Today

773-221-7801

PROGRAM DESCRIPTIONS

Our programs are designed to provide scholars and clients with real-life experiences, best practices and career tools and enhanced competencies that are usable in the hospitality and entrepreneurship industries.

Entrepreneurship: Whether you intend to start a new business or become a catalyst for innovation within an established firm, HFC provides a rigorous vocational education and experiential training to develop the skills, competencies and knowledge necessary to become an entrepreneurial leader in today's marketplace.

Event Planning & Catering – This series of courses provides 8 weeks of training in the areas of event planning and food and beverage catering for individuals seeking professional knowledge of how to plan and execute various gatherings of people involving food and beverage service.

If you have ever planned a large special event or even planned a small birthday party, you have been engaged in the field of Event Planning & Catering. Scholars who enroll in this program will gain valuable industry and operational information that will provide them with a professional understanding of how to plan and execute events that will satisfy clients and generate future business.



Food Service Sanitation Licensing – This course provides a minimum of 15 hours of training in the area of food safety and sanitation which is necessary for individuals seeking licensing to work in the food service industry.

Health Care – This series of courses provides 60 hours of training for individuals who are interested in providing hospitality in the health care industry. Scholars learn about nutrition, medical terminology and lifesaving first responder techniques.

Hospitality and Entrepreneurship – This series of courses provides a comprehensive 15 week intensive training for individuals interested in hospitality careers as well as owning their own business. Scholars in this program will receive ten professional industry recognized certifications and licenses.

Hospitality and Service Industry Training – This series of courses provides a comprehensive 12 week training program for individuals seeking certification and training in multiple areas of the hospitality and service industry, to prepare for a variety of employment opportunities.

Lecture Series – Lecture series courses are designed for the individual seeking to explore and enhance their career objectives, while gathering valuable information that informs next steps on the way to professional status.

Professional Restaurant Management Certification Training – This program is a 12 week intensive training program covering 14 professional industry certifications with knowledge necessary for those individuals who desire to manage or own their own restaurant or food service related business.

Web Design – This program is a 6 week training program introduces the participants to the basics of Web Design. This course also includes planning, layout, basic design concepts, testing, domain registration and hosting, publishing, and optimization.

For third payer agencies, churches and others, programs can be designed to meet your needs with the minimal registration. Please contact the Admissions Office at 773-221-7801.

info@hillfoodserviceconsulting.com
www.hillfoodserviceconsulting.com

HOSPITALITY AND ENTREPRENEURSHIP TRAINING CENTER

JAN-JUNE 2011

January

3-21 **Open Registration**
24 **Training Session I Begins – All Programs**
28 **Lecture Series Begins**

February

1 **Open Registration – All Programs**
2 **ALLERGIC TO BROKE SERIES BEGINS**
 100 X 100 DAYS

March

1 **Open Enrollment Session III – All Programs**
7 **Training Session II - All Programs**
12 **Business Plan Writing – Session I of III**
26 **Youth Entrepreneurship Series (Y.E.S.) Begins**

April

1 **Open Registration Ends – All Programs**
4 **Training Session III Begins**
15 **Last Day—12 Week Training Session I**
22 **Good Friday Observance-No Meetings**

May

6 **Last Day – 15 Week Training Session I**
26 **HOLIDAY- NO MEETINGS – OFFICE CLOSED**
30 **Offices Re-open**

June

4 **Graduation Day for Training Sessions I and II**

July

1 **SUMMER CATALOG AVAILABLE**

Those who succeed do so because they are “Allergic to Broke”.™



Having certified more than 5,000 scholars, we are

“Turning Book Bags In to Briefcases.....”

“There is no such thing as school, it is a business. Your book bag is a brief case, and you have a job. That job is to gain as much information during your business meeting as you possibly can in order to have the life that you desire and deserve. How bad do you want it?”

**Dr. Brian J. Hill, Ed.D.
Chief Executive Officer
Hill Food Service Consulting
Hospitality and Entrepreneurship
Training Center**

Special thanks to Dr. Brian J. Hill, one of Chicago’s most dynamic motivational speakers, hospitality educator and leader in the field of adult socio-cultural education and hospitality today.