**HLp/NGA/CFIG Present:**

**New! !!!!!**

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**Exclusively For**

**Department Managers**

 **Benefits?**

Each participant will receive real**, practical best practices**, specific to their own department

 plus **30 minutes of personal time**, two weeks after the event, with Harold Lloyd as well

 as a frame-worthy **Certificate of Completion. Class material** will be sent via email. Each

 student will be invited to order one of HL’s four books from Amazon and to deduct $15

 from the registration fee. Each department manager is **permitted to invite their store**

 **manager as well as key employees** from her/his department to join in this team building

 event **at no additional cost**.

 **Cost?**

 **$595 per store for each**, **two-day event** (or **$995 for both** if completed in a 12-month period.) Once again, this **per store cost** includes the department manager, store management and

 any ‘rising stars’ who work in that department.

 **NGA and CFIG members will receive a 10% discount**.

 **Calendar of Events? –** Please see attached.

 **Sample Agenda? –** Please see attached.

 **Questions?**

 Please call Harold at 757-572-7276 (cell) or in the office (757-721-0017).

 **Want to Register?**

 Email us at harold@hlloydpresents.com and **we’ll send you an application**.

 Each class is restricted to 40 participants. **So Register Now!**

March 22, 2021

**HLp/NGA/CFIG Present:**

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**For**

**Department Managers**

**Calendar of Events**

**2021**

 **Part I** (4 hrs. each day)**Part II** (4 hrs. each day)

**1. PRODUCE** February **9th and 10th** (Completed)June **22nd and 23rd**

 **2. MEAT** February **23rd and 24th** (Completed)July **13th and 14th**

 **3. DELI** March **9th and 10** (Completed)July **20th and 21st**

 **4. BAKERY** March **23rd and 24th** July **27th and 28th**

 **5. GROCERY/D/FF** April **6th and 7th** August **17th and 18th**

 **6. FRONT END** April **20th and 21st** August **24th and 25th**

 **New** **7. RECEIVING**  May **4th and 5th** October **26 and 27**

**2022**

 **Part I** (4 hrs. each day) **Part II** (4 hrs. each day)

 **1. PRODUCE** February **8th and 9th** June **21st and 22nd**

 **2. MEAT** February **22nd and 23rd** July **12th and 13th**

 **3. DELI** March **8th and 9th** July **19th and 20th**

 **4. BAKERY** March **22nd and 23rd** July **26th and 27th**

 **5. GROCERY/D/FF** April 5**th and 6th** August **16th and 17th**

 **6. FRONT END** April **19th and 20th** August **23rd and 24th**

 **7. RECEIVING**  May **3rd and 4th** October **25th and 26th**

**HLp/NGA/CFIG Present:**

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**Exclusively For Department Managers**

**Part I**

 **Day 1**

 **1. Welcome/Introductions 10:00am EST**

 **2. “Am I the Leader** I Need to Be?**” 10:15am**

 **3. How’s your Department Morale? 11:00am**

 **4. On-Boarding a New Employee 11:20am**

 **5. Communication within your Store and Department 11:40pm**

 **6. Refreshment Break 12:00pm**

 **7. Positive Recognition**...More important than money?  **12:10pm**

 **8. Progressive Discipline...**A management must.  **12:30pm**

 **9. HL’s Best Ideas** to Build Your Business.  **1:00pm**

 **10. Supermarket Math**...(Gotta Know Your Numbers!”) **1:40pm**

 **11. Day 1 Concludes/Homework 2:00pm**

 **Day 2**

 **1. Welcome Back! Let’s Meet NGA (CFIG). 10:00am EST**

 **2. Superior Customer Relations Suggestions.** **10:05am**

 **3. Controlling Your Largest Variable Cost.** **10:45am**

 **4. Thoughtful Tips from Outstanding Managers. 11:30am**

 **5. Refreshment Break**  **11:50am.**

 **6. “Phabulous Photos”**...Great ideas for you to use. **12:00pm**

 **7. BREAK OUT** (Groups of 7 share their best take-away) **12:30pm**

 **8. SMARRTEST Goal Crafting...**will guide you to success. **1:00pm**

 **9. Part 1: Program Ends/“I Can Do Better!”** Form **2:00pm**

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**Exclusively For Department Managers**

**Part II**

 **Day 1**

 **1. Welcome/Introductions 10:00am EST**

 **2. A Quick Review of Part I 10:20am**

 **3.** **Time Management** Tips for Department Managers **10:45am**

 **4.** Making the Most of **Your Team’s Meeting 11:30am**

 **5. Break 12:00pm**

 **6.** Understanding the **A.I.D.A. Concept 12:15pm**

 **7.** Analyzing **Customer Flow** in Your Department **12:45pm**

 **8. BREAK OUT** discussion in small groups **1:20pm**

 **9. Day 1 Summary 1:40pm**

 **10. Day 1 Ends 1:50pm**

 **Day 2**

 **1. Welcome Back 10:00am EST**

 **2. “Tips” from Successful Managers 10:10am**

 **3. Controlling Key Costs** in Your Department **10:50am**

 **4.** Creating **“Success Plans”** for Each of Your Employee **11:15am**

 **5. Break 12:00pm**

 **6. HL’s Best Ideas** to Build Your (Department X) Business **12:15pm**

 **7. BREAK OUT** discussion in small groups  **12:45pm**

 **8. SMARRTEST Goal Crafting 1:30pm**

 **9. Program Summary and Conclusion 1:45pm**

 **10. Part II: Program Ends 1:50pm**

**HLp/NGA/CFIG**

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**Exclusively For Department Managers**

**APPLICATION**

 **Department Manager 1:** (**Circle one:** Produce, Meat, Deli, Bakery, Grocery/D/FF, Front End, Receiving)

 First Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Last Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Event Date**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Work Phone ( ) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cell ( )\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Company Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ #Years with company\_\_\_\_\_ #Years in Current Position \_\_\_\_\_\_

 U.S. Mail Address \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 **Department Manager 2:** (**Circle one:** Produce, Meat, Deli, Bakery, Grocery/D/FF, Front End, Receiving)

 First Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Last Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Event Date**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Work Phone ( ) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cell ( )\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Company Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ #Years with company\_\_\_\_\_ #Years in Current Position \_\_\_\_\_\_

 U.S. Mail Address \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 **Department Manager 3:** (**Circle one:** Produce, Meat, Deli, Bakery, Grocery/D/FF, Front End, Receiving)

 First Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Last Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Event Date**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Work Phone ( ) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cell ( )\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Company Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ #Years with company\_\_\_\_\_ #Years in Current Position \_\_\_\_\_\_

 U.S. Mail Address \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 **Department Manager 4:** (**Circle one:** Produce, Meat, Deli, Bakery, Grocery/D/FF, Front End, Receiving)

 First Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Last Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Event Date**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Work Phone ( ) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cell ( )\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Company Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ #Years with company\_\_\_\_\_ #Years in Current Position \_\_\_\_\_\_

 U.S. Mail Address \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Please email this application back to harold@hlloydpresents.com. Thank you.

For additional managers, please duplicate this form.