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BUSINESS



business/disruptedSM

with Ted Gavin



Business Disrupted
Monday at 1 PM Pacific
March 29th 2021: Restaurants in the time of COVID, Part One

Restaurants have a staggeringly high failure rate - nearly fifty percent don't make it. But you attract customers, you control costs, you protect your inventory and prevent shrinkage (another term for food walking out the back door), keep your man-hours per customer on target and your food cost low and you might just have a chance - until the whole damn world shuts down. We'll look at innovation in the face of global panic with our world-class guests. What did restaurateurs of different stripes do to keep their successful ventures going through the pandemic? This is Part I in a series -

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Featured Guest



John Shields

John Shields began his culinary training in the St. Louis area, attending culinary school and working in local restaurants. Shields spent two years serving as sous chef at the world-renowned Charlie Trotter's in Chicago before continuing his career with Chef Grant Achatz at Alinea as sous chef in 2005. During his two years there, Alinea grew from an exciting upstart to one of the best restaurants in the world. After leaving Alinea in 2008 to pursue the next step in his career, John (and his soon-to-be wife Karen Urie) turned down an offer to lead the opening of a Charlie Trotter restaurant in Las Vegas. Instead they took a bold chance on an opportunity to open a little-known restaurant in t

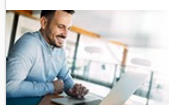
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