

# MPI-Wisconsin Chapter Education & Fundraiser Coaching & Cooking in Milwaukee!

Thursday, March 10, 2016

Milwaukee Area Technical College Milwaukee, WI



Agenda

Speakers & Education

Location, Map & Lodging Member Registration

Nonmember Registration

Partner & Partner Guest Registration

Community Outreach

## March Fundraiser is going to be like nothing we have ever done before!

## **Education**

## **Coaching Within the Tornado**

We will start off the day with a **Career Planning Panel** and **CMP 101** to help guide you through those tough questions. Our educational speaker **Michael Hoffman** will leave you motivated and wanting to take immediate action on today's high demands.

Learn how to get the most of any interaction with presenter Michael Hoffman with Standard Ovation. In this highly interactive presentation Michael takes any leadership office no matter the tenure and ignites those skills that have true impact on the success of any organization: coaching.



Michael Hoffman

### **Fundraiser**

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A reception will follow with more networking and officially kick off our fundraising night. We will have a wine pull for your chance to go home with some awesome wines. The pull will be three for \$25 or one for \$10.

We will also be holding **cooking demonstrations** with Chef Jason Alston, Chef Robert Barton and Chef Mark Jungck of Milwaukee Area Technical College. They will be teaching you two authentic menu items from Latin American, Asian and African Cuisine.

There will also be a silent auction area along with food and cash bar.

# **Agenda**

Thursday, March 10, 2016 Milwaukee Area Technical College Milwaukee, WI

## -AM-

10:00 - 12:00	Board of Directors Meeting				
— PM —					
12:30 - 5:00	Registration				
12:45 - 2:00	CMP 101				
1:00 - 2:00	Career Panel				
2:00 - 4:00	Coaching Within the Tornado				
	Michael Hoffman				
4:00 - 7:00	Reception and Fundraiser				
	Wine Pull - 1 pull \$10 or 3 pulls for \$25				
	Silent Auction - Table 1 Close 5:05, Table 2 Close 6:05				
	Cooking Sessions - Attend 1 or all 3 for only \$25! Each class capped at 14 "Chefs-In Training" to provide a hands on experience. Maximum attendance of 42.				
	Each cooking demonstration will be 45 minutes and you will learn how to make two items in each class. You will also be able to enjoy both items. You are able to do all three for only \$25. There will be breaks in between each session to network bid on Silent auction items and more food offered in the reception area.				
	4:15 - Cooking Session 1	5:10 - Cooking Session 2	6:10 - Cooking Session 3		
	<ul> <li>African</li> </ul>	<ul> <li>African</li> </ul>	<ul> <li>African</li> </ul>		

members.mpiwi.org/2016-March 2/5 Asian

Asian

Asian

Latin American

Latin American

Latin American

# **Event Pricing**

Education and Reception		Reception Only	Ala Carte R	Ala Carte Reception Options	
			Wine Pull	Cooking Classes	
Member:	\$55 (\$75 after 3/5/2016)	\$35	1 for \$10	Attend 1,2 or all 3 for \$25	
Non-Member:	\$75 (\$95 after 3/5/2016)	\$45	3 for \$25		
Student Member:	\$30 (\$40 after 3/5/2016)	\$30			

# Coaching Within the Tornado

In the craziness of the tornado of business I have met very few people who really desire to fail! Most people WANT to be part of a place where they feel they have a stake, are making a contribution and are being developed to be successful. The #1 skill any person of influence can bring to an organization is developing people. It's the first job of any manager. In this highly interactive presentation Michael takes any leadership office no matter the tenure and ignites those skills that have true impact on the success of any organization: coaching. With tactical conversations, the language of your engagement positions your authority. Learn how to get the most of any interaction. This program will have your audience Engaging people at such a deep level that it demands immediate action.

Some of the skills ignited in this program are:

- Communication that ignites an engaged culture
- Creating/perfecting Leadership skill-sets & conversations
- The secret to building involvement for commitment
- Getting the most done in any coaching situation
- The secrets to nailing both the Personal AND any Practical needs
- · When you need more than a team
- Creating loyalty through conversations
- Develop the #1 skill that creates sought after coaches
- Have your interactions have more impact and more influence

#### Speaker Bio:

**Michael Hoffman** is President of Igniting Performance. A Dallas based company that specializes in sales, customer loyalty and leadership. Over the last 17 years, Michael has delivered professional speaking engagements and customized training to organizations across this country and abroad.

With a highly interactive style Michael's unique delivery cements his expertise in the minds of his attendees to ignite the tactics and techniques necessary to approach their jobs "on purpose" with an attitude of ownership and professionalism. Coming from a background of being a waiter, disk jockey, entrepreneur, TV host, sales person, sales manager, human resource generalist, national sales trainer...(can this man hold a job?), Michael uses his rich background to drive home his

message that business is and will always be about "people". "How we approach our customers both internal and external will set us apart from all our competition."

#### **CMP 101**

MPI-Wisconsin is proud to offer CMP 101, which is a one-hour study session for those interested in taking the CMP exam. From January through May, facilitators will cover two domain topics per month. The sessions will include study tips, sample questions and focused topic presentations. This month's topics will be Project Management and Marketing.



# Career Planning Panel

Are you considering a career change or are you a student looking for some guidance into the industry? Come join us for our panel discussion with some seasoned industry experts to learn about the best way to move into a career you want and what resources are available in the industry. Bring your questions!

# Location, Map, and Lodging

#### **Event Location:**

Milwaukee Area Technical College - Main Building 1015 N. 6th Street Milwaukee, WI 53233

**Directions** 

Hotel Rooms Only:
DoubleTree by Hilton Milwaukee Downtown
611 W Wisconsin Ave.
Milwaukee, WI 53203
414-273-2950
Property Website

Cut-off Date: March 3, 2016 Room Rates: \$109.00

# Chef Bios

#### **Jason Alston**

Educational Assistant; Culinary Arts Open Labs

Education: Culinary Arts Associate in Applied Science Degree, Milwaukee Area Technical College

Favorite Food to Cook: Barbecue

#### **Robert Barton**

#### Instructor, International and American Regional Cuisine; Sanitation

<u>Education</u>: Culinary Arts Associate in Applied Science Degree, Milwaukee Area Technical College; Bachelor of Science – Business Administration, Cardinal Stritch University; Master of Science – Hospitality and Tourism, University of Wisconsin-Stout

Favorite Food to Cook: Foods of the Italian Renaissance

#### Mark (Kyle) Jungck

Instructor: Sanitation; Mise en Place; Meat Fabrication; Center of the Plate; Culinary Math

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Education: Bachelor of Arts, Master in Educational Leadership, Cardinal Stritch University

Favorite Food to Cook: The "new" old French.

System Information - 188ms - 6.30

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Registered Users:

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