

# Providing Solutions<sup>®</sup>



## SPRING 2011 CONTINUING EDUCATION SERIES

*Informative Programs for Lawyers and Business Professionals*

### **Don't Get Burned in the Kitchen: Understanding the Rules and Regulations of the Restaurant Industry**

**April 28, 2011**

**8:30 a.m. - 10:00 a.m.**

This program will cover:

- NY Hospitality Wage Order and NY Wage Theft Prevention Act, including:
  - required written notices to employees
  - recordkeeping
  - wage and hour issues: tip credits, service charges, meals, uniform maintenance, spread of hours etc.
- Steps to take when a DOL, DOH, IRS or ICE inspector arrives
- Selecting and retaining employees
- Employment contracts for key employees
- Protection for intellectual property: restaurant name, logo, menu, recipes

### **Speakers**

**Jeffrey Bernstein**

*Principal, The Archstone Group*

**Andre R. Jaglom, Esq.**

*Partner, Tannenbaum Helpern*

**Andrew W. Singer, Esq.**

*Partner, Tannenbaum Helpern*

Tannenbaum Helpern Syracuse & Hirschtritt LLP  
900 Third Avenue @ 54<sup>th</sup> Street, New York, NY 10022

Continental breakfast will be served at 8:00 a.m.

Although this program is complimentary, registration in advance is requested.

Please register by e-mailing: [admin@thsh.com](mailto:admin@thsh.com)

*Experienced and newly admitted attorneys will receive 1.5 professional practice NY CLE credits*