

	<b>2015 Trade Show Educational Seminars</b>				
	<b>Topic / Title</b>	<b>Industry Targeted</b>	<b>Confirmed</b>	<b>Time</b>	<b>Description</b>
1	The Name Game / Customer Service - Walters State Community College	All	YES	11:00 - noon	We will share a simple method to help you remember names so that your customers will remember you!
2	PCI Compliance - Geoff Yearack	All	YES	11:00 - noon	If you are a merchant of any size accepting credit cards, you must be in compliance with PCI Security Council standards.
3	TN Food Code - Sevier County Health Department	Food & Beverage and Lodging	YES	11:00 - noon	Tennessee food code/FDA food code update. Information for your next Health inspection.
4	Heathy Food Choices - The University of Tennessee Extension	All	YES	11:00 - noon	Working Everyday often is a challenge to having a Healthy Lifestyle. This seminar offers practical tips to daily eating habits that can make a positive difference in your health.
6	Bed Bug Tutorial and Heat Remediation Demonstration - ThermalKill Heat Remediation	Lodging	YES	1:00 - 2:00	Complete Educational Seminar on the history of Bed Bugs, and how to effectively eradicate them the "Green Energy Efficient" way by using dry electric heat.
5	Human Trafficking - Community Coalition Against Human Trafficking	All	YES	1:00 - 2:00	Educate hotel managers and employees on human trafficking indicators and how to appropriately respond to potential trafficking situations
7	Changes to Liquor Licensing and Renewals - Tn ABC	Food & Beverage	YES	1:00 - 2:00	Tn ABC online licensing and regulatory system. New information for establishments about licensing.
8	Moonshine & Culinary Relations - Old Forge Distillery	Food & Beverage	YES	1:00 - 2:00	Learn the production methods enhancing the bottom line of the average restaurant check.
9	Customer Service that Rocks - Walters State Community College	All	YES	1:00 - 2:00	Come and learn some methods for providing the little extras that make a difference to your customer.
10	Hazard Communications Update - TOSHA	All	YES	1:00 - 2:00	TOSHA has updated the Hazard Communication Standard to include the Globally Harmonized System of Classification and Labeling of Chemicals (GHS).
11	Carpet Care Cleaning & Sanitizing - Eric Bennecker	Lodging	YES	2:15 - 3:15	Carpet Care Cleaning & Sanitizing for hospitality and related businesses.
12	Whiskey / Bourbon / Wine Service - Mark Janes, Top Shelf Express	Food & Beverage	YES	2:15 - 3:15	Learn how TN whiskey is made from start to finish and the differences between whiskey and bourbon.
13	Blood Borne Pathogen Training - TOSHA	All	YES	2:15 - 3:15	Learn what your employees need to know what to do if they experience a blood spill, or a find a contaminated needle, or even worse - get stuck by a contaminated sharp while on the job.
14	Pool & Hot Tub Maintenance Certification - Pat Helton, Water Technologies	Maintenance	YES	2:15 - 3:45	Save time and money by learning how to properly maintain swimming pools and hot tubs. We will cover public safety during this 1 ½ hour seminar. Certificate of completion will be offered at the end of the seminar.
15	Social Media 101	All	YES	2:15-3:15	
16	Labor Law / Human Resources	All	Pending	Pending	