22 SESSIONS

- Positioning for Retail Success
- Creating a Great First & Lasting Impression
- Rejuvenating the Center Store
- Supermarket Rules
- Leadership & MBTI Assessment
- Developing your People
- Category Management & Signature Items
- Wine Training & Wine Category
- Best Practices in Health & Wellness
- Local = Fresh Best Practices from an Independent Retailer
- Supermarket Finance
- Loss Prevention
- “Demo-Ramas” (Marketing Occasions)
- Managing the Produce Department
- Food Service “Experiencing” Best Practices
- Deli - Cheese Best Practices: Turning a Loss into Profit
- Deli - Grab & Go “Choose-Your-Own” Meat Bar
- Managing the Bakery Department
- Meat Department - CAB Perspective
- Social Media - Best Practices in Advertising & Marketing
- “Great Stores have Great Managers”
- Sustainability in Grocery Stores

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