

2013

Restaurant Industry Accounting & Reporting Update Conference



*Designed for financial professionals
in the restaurant industry.*

LOS ANGELES, CA

THE RITZ-CARLTON, LAGUNA NIGUEL

DECEMBER 12-13, 2013

Get the most recent financial accounting and reporting updates, changing regulations, industry trends and best practices that affect the restaurant industry.

Restaurant financial executives, Big 4 leaders and industry experts will show you the most effective ways to overcome the challenges you face every day.

AGENDA HIGHLIGHTS

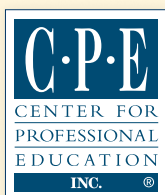
- The direction of financial reporting and US regulations for the restaurant industry
- Recent accounting developments
- Frequently encountered accounting issues relevant to restaurant companies
- Update on the impact of health care reform
- Social media and managing risks
- Pricing, budgeting and cost management best practices
- Deal-making in the industry
- Government affairs affecting the restaurant industry
- Business tax reform: what happens next?
- Use of data analytics in the restaurant industry
- Analyst's perspective on the restaurant industry
- Recent SEC comment letters pertaining to the restaurant industry
- Audit committee issues roundtable discussion

CONFERENCE CO-CHAIRS

Dennis Parrott, Managing Partner, KPMG LLP

Paul Fultz, Managing Partner, KPMG LLP

CAN'T TRAVEL? ATTEND VIA LIVE WEBCAST!



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Register Today • 1-800-544-1114

2013 Restaurant Industry Accounting & Reporting Update Conference

CPE CREDIT: 16 HOURS ■ PRICE: \$1445

CONFERENCE AGENDA

DAY ONE

Deluxe Continental Breakfast & Registration

8:00–8:45 AM

Welcome & Opening Remarks

8:45–9:00 AM

Setting the Tone: The Direction of Financial Reporting & US Regulations for the Restaurant Industry

9:00–9:30 AM

Recent Accounting Developments

9:30–10:30 AM

Break

10:30–10:45 AM

Frequently Encountered Accounting Issues Relevant to Restaurant Companies

10:45 AM–12:00 PM

Luncheon

12:00–1:00 PM

Update on the Impact of Health Care Reform

1:00–2:30 PM

Break

2:30–2:45 PM



Social Media & Managing Risks

2:45–3:30 PM

Pricing, Budgeting & Cost Management Best Practices

3:30–4:30 PM

Deal-Making in the Industry

4:30–5:15 PM

Cocktail Reception

5:15–6:15 PM

DAY TWO

Deluxe Continental Breakfast

7:45–8:30 AM

Opening Remarks

8:30–8:45 AM

Government Affairs Affecting the Restaurant Industry

8:45–10:15 AM

Break

10:15–10:30 AM

Business Tax Reform: What Happens Next?

10:30–11:45 AM

Use of Data Analytics in the Restaurant Industry

11:45 AM–12:30 PM

Luncheon

12:30–1:15 PM

Analyst's Perspective on the Restaurant Industry

1:15–2:00 PM

Recent SEC Comment Letters Pertaining to the Restaurant Industry

2:00–3:00 PM



Break

3:00–3:15 PM

Audit Committee Issues Roundtable Discussion

3:15–4:15 PM

Closing Remarks & Q&A Session

4:15–4:30 PM

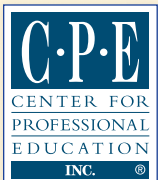
Conference Ends

4:30 PM

LEARNING OBJECTIVE This specialized conference will apprise you of the most recent financial accounting and reporting updates, changing regulations, industry trends and best practices that affect the restaurant industry.

PREREQUISITE None. **ADVANCE PREPARATION** None. **PROGRAM LEVEL** Update.

NASBA FIELD OF STUDY Accounting. **DELIVERY METHOD** Group-Live.



Register Today - 1-800-544-1114

CONFERENCE CO-CHAIRS



Dennis Parrott, Managing Partner, KPMG LLP, is an Audit Partner and serves as the firm's Orange County office Managing Partner. He is the lead Audit Engagement Partner for various Fortune 500 multinational clients specializing in the restaurant sector including CKE Restaurants, Johnny Rockets, Morton's, PepsiCo, P.F. Chang's, Ruby Tuesday, Texas Roadhouse, Vons and Yum! Brands. He has served as lead Audit Partner on numerous IPOs, secondary offerings, spin-offs, acquisitions, divestitures and debt offerings. Previously, Mr. Parrott was the National Industry Director for KPMG's Restaurant practice for seven years.



Paul Fultz, Managing Partner, KPMG LLP, is an Audit Partner with over 20 years of experience with the firm. He is the Managing Partner of the Louisville office and the National Restaurant Segment Leader for the firm. He serves as a technical resource to KPMG's restaurant and food service clients providing guidance on industry trends and restaurant and food service-specific accounting and auditing issues, including SEC industry hot buttons. Previously, Mr. Fultz was a Partner and Manager for YUM! Brands. He has also worked for clients such as CBIZ, hhgregg, O'Charley's, PharMerica, ResCare, Ruby Tuesday and Texas Roadhouse. He has served as Engagement Partner on IPOs, as well as secondary stock and bond offerings.

SPEAKERS INCLUDE

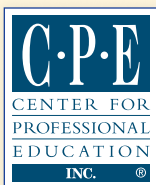
Jot Condie, President, California Restaurant Association

Troy Edgar, CEO, Global Conductor

Harry Gutman, Principal, KPMG LLP

John Hair, Director, Risk and Compliance Services, KPMG LLP

Dean Heyl, Senior Director, State Government Relations, Public Policy & Tax Counsel,
International Franchise Association



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