

AMTAB K-12 SYMPOSIUM

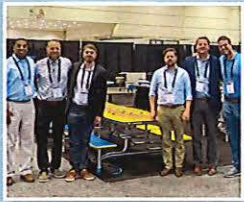
Increasing Student Engagement
In Your Food Court



AmTab Facility – Bensenville, IL April 6th, 2023

AmTab creates modern, popular, and fun food courts with our award-winning signage, graphics, décor and furniture and designs in schools across the country. Schools are constantly trying to figure out how to get more students participating during breakfast and lunch.

Learn how you can transform your cafeteria into a beautiful student food court and earn three CEU's from school nutrition experts presenting at the symposium.



Factory tour

One of AmTab's education partnership managers will take you on a guided tour of our 300,000 sq ft facility. Guests will be able to see first-hand American made furniture, and signage, graphics and décor that has transformed thousands of dining commons across the country.

Step into your new food court!

Explore an AmTab designed food court and see all the possibilities in designing your space. See a wide variety of food court furniture as well as stunning wall designs that help translate to a spectacular environment that students want to be apart of.



Learn how to design your space with AmTab

Meet with our interior designers and see all that is possible in your food court. We will walk you through the process of designing your space. Signage, Graphics, and Décor play an integral role in creating a fun and exciting atmosphere for your students.



Why enhancing your furniture and design is so impactful to your program with AmTab

During this professional development session guests will learn how to generate that "wow" response from students, educators, parents and more. Combining furniture, signage, graphics, and décor will help get more students inside your lunchroom.



Capital planning with NuFood Consultants

The session will be about Capital planning. In this session we will

discuss why it is important and how it ties into the FF&E procurement process.



New Approach to Menu Design and Performance Monitoring with MenuLogic K12

An often-missed but key component of menu design is measuring what happens after the planning stages. The menu drives the entire operation, so a real-time focus on menu-driven performance metrics can make or break a program's success. Learn how to

eliminate excessive pre-planning, optimize menu cycles, and empower you and your teams with confidence to try new concepts without the fear of financial losses.

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