

NEXT MEETING:

Thursday,
November 15, 2001
DINNER MEETING

www.hftp-la.org



LOS ANGELES

Hospitality Financial and Technology Professionals

NOVEMBER 2001 ISSUE



President's Message

A special "thank you" to Michelle Szeto and The Argyle Hotel for hosting our October meeting. Though I was unable to attend, I know you all enjoyed the fine meal and the speech by Lou Kravitz. For someone to make a 401K presentation fun takes a special talent, which Lou definitely possesses. Thanks to all of you for attending and continuing to support our local HFTP Chapter. My absence from the meeting is easily explained. I was attending the HFTP Annual Convention and Tradeshow in Phoenix, Arizona!

The conference was fabulous! It had all of us running from sunup until the wee hours. There were general sessions on various topics like "Just Do It!" to "Going Green" and "The Impact of the Economy." Many smaller classes were held throughout the four-day conference. One I attended was Technology 101. Now I can talk computer geek language, but please don't test me on this! If nothing else, I was able to confirm that accountants and technology people definitely do not speak the same language. No offense to our technology members!

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"HOW MUCH ARE YOUR HABITS COSTING YOU?"

Mr. Phil Black, Productive Learning & Leisure's Director of Sales and Presentations, will be leading tonight's dynamic and stimulating workshop designed especially for us.

Mr. Black has a BS in Business Administration with a double major in Finance and Real Estate from San Diego State University. In 1993 he earned his Real Estate broker's license and now owns Victory Developments, a real estate investment firm in San Diego. In addition to his work with Productive Learning & Leisure, Mr. Black is a founding member of an organization which provides support and guidance to abused children in Southern California.

Productive Learning & Leisure has discovered the secret of helping people overcome habits that limit our growth and potential. Phil will help us see how and why our habits prevent us from achieving greater success. We'll leave the meeting with a better understanding of how our habits limit our choices, which tools to use so that we can break out of these limitations, and we'll also find out how to apply what we learn to our own profession. Don't miss this chance to grow and learn and become even more successful in the coming years!



THE Millennium biltmore hotel

506 South Grand Ave.
Los Angeles
(213) 624-1011

Thursday, November 15

Doors open at 6:00 pm
Cocktails 6:00-6:45 pm
Speaker at 7:00 pm
Dinner at 8:00 pm

**"How Much are
your habits
costing you?"**

**with
Mr. Phil Black
of
Productive Learning
& Leisure**

Meeting price is
\$ 38.00 per person
for members and
first-time guests
All others, \$48 per person
**Checks payable to
"HFTP"**

(No Shows will be billed.)

**RSVP online at
www.hftp-la.org
by Monday, Nov. 12
Or call (626) 836-1222**

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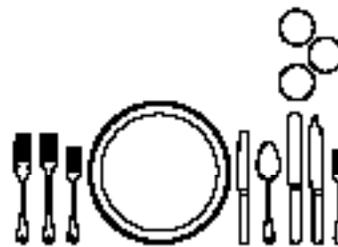
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**Everything You've Ever Wanted to Know
About...**

THE ETIQUETTE OF FORMAL & BUSINESS DINING

A few months ago, **Dennis Pacheco** brought to our attention a very interesting article, prepared by **The Business Forum, Inc.**, about the finer points of etiquette as it relates to formal business functions. Hasn't just about everyone, at one time or another, been at least temporarily stymied as to which fork to use or whose butter plate was whose? Especially as we approach the season of holiday dinners and parties, absorbing even some of the information in this article will give you the "savoir faire" to finesse your way through the most formal of events.

The Web address for more in-depth information about the do's and don't of dining etiquette is <http://www.bizforum.org/etiquette.htm>

Here's a sampling of what you'll find:

- * Never take your seat before you're invited to do so by your host.
- * The golden rule when it comes to using silverware is to work "from the outside in." Just remember to start with the knife, fork, or spoon that is farthest from your plate, using a new utensil or set of utensils for each new course. If there is a spoon and fork above your plate, it should be used for dessert.
- * It would be an insult to your host or hostess to remain seated during a toast given at his or her table, unless you have a disability preventing you from standing.
- * Never touch a glass before it has been filled by a waiter; it is far more polite to ask a waiter to refill your glass rather than reach across the table for a carafe of water or a bottle of wine in order to refill your own glass.
- * Always leave your plate where it is after you have finished eating, rather than pushing it aside or away from you.
- * Bread is always broken, never cut, at a formal dining table. When you take a roll or piece of bread, simply break it into pieces with your hands

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Holiday Party with Club Controllers
Saturday, December 1, 2001
Cocktail Party from 6:30-8:30 p.m.
at the Ritz-Carlton, Huntington in Pasadena
followed by a presentation of the hit musical comedy,
“Plaid Tidings” at 9:00 p.m.
at the famous Pasadena Playhouse

It's easy to RSVP online! Download your reservation form at www.hftp-la.org or call us at (626) 836-1222. The deadline is November 15!

****If you wish to attend the Cocktail Party only, members & members' guests are \$35 per person & non-members are \$45 per person.**

President's Message, continued from Page 1

The new HFTP President, John J. Cahill, was installed at a dinner on Friday night. Mr. Cahill is with Manhattan East Suite Hotels in New York. He is a wonderful speaker and brings many great plans to the table for HFTP's future in the USA. Next year's conference is in Austin, Texas from the 23rd - 26th of October. Mark your calendars now, as I know we can all benefit from attending!

HFTP has announced that it will be giving the CHAE and CHTP exams at no cost for the 2002 year. For those of you interested in obtaining your professional designation, please visit the national Web site at www.hftp.org.

November brings us to the historic Biltmore Hotel in downtown Los Angeles. Our speaker is Philip Black, who will be enriching us on the topic of how our habits can limit our success. I hope to see all of you there this month. We will be having a raffle and discussing other exciting news about the coming events for 2002.

Cynthia Hughes

Los Angeles Chapter President

“Dining Etiquette” continued from Page 2

(one piece at a time), and place on your butter plate, which should be at the left and above your dinner plate. Take one or two pieces of butter from the butter dish and place them directly onto the right side of your plate, using the fork provided, if there is one. Butter the bread only when you wish to eat a piece. Buttering all your bread at once or using your bread to wipe your plate or dip into your soup or sauce or gravy – these are dead giveaways that you're not familiar with the basic rules of etiquette.

* It's an insult to the Chef – and therefore to your host -- if you season the food before you've tasted it!

For more on the finer points of formal dining etiquette, go to:

<http://www.bizforum.org/etiquette.htm>



Our meeting this month is at The Millennium Biltmore Hotel

Formerly the Regal Biltmore, this elegant property was built in 1923 in the Spanish-Italian Renaissance style. A member of the Historic Hotels of America, this 683-room luxury hotel includes 70,000 square feet of meeting space, ballrooms, an Art Deco-inspired spa, five restaurants, and 350,000 square feet of sophisticated office space, including the new Millennium Boardroom.

Rumor has it we will have dinner at Bernard's, which is a renowned dining room. Our host for the meeting is Jay Thorson, who recently joined the LA Chapter after moving from Chicago.

For more information: <http://www.millennium-hotels.com/>



Hospitality Financial and Technology Professionals
Los Angeles Chapter
Global Hospitality Network
3579 E. Foothill Boulevard, #229
Pasadena, CA 91107



A Very Special HFTP Holiday Celebration!
Saturday, December 1, 2001
with The Club Controllers
Join us!
for Pasadena Playhouse's
9 pm presentation of the musical-comedy hit
"Plaid Tidings"
&
Festive Pre-performance Hors d'oeuvres Party
6:30 pm in the beautiful Ritz-Carlton,
Huntington Hotel in Pasadena
(More Information Inside)