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Chris Tripoli



Program Presented by Chris Tripoli

Chris Tripoli has over 35 years of service in the Hospitality Industry as a designer, developer, owner and operator. He founded and is the President of A' La Carte Foodservice Consulting Group.



A' La Carte is an international restaurant consulting group based in Houston, Texas. A' La Carte provides concept development, operations assistance, and growth planning services to restaurants, cafeterias, hotels, country clubs, airports, parks and convention centers.

Before forming A' La Carte Foodservice Consulting Group, Chris developed Truluck's Steak and Stone Crab Restaurant.

Chris moved to Houston from Arizona after completing Food Service Management at Phoenix College and Arizona State University. He helped develop and expand Luther's Barbecue Restaurants in Texas, Colorado and Oklahoma.

Chris regularly contributes to *Restaurant Startup & Growth Magazine*, *My Table Magazine*, *The Consultant* and *RestaurantOwner.com*. He developed a curriculum entitled "So You Want to Open a Restaurant" and currently teaches at The Small Business Development Center at the University of Houston. He is a guest speaker for a variety of hospitality meetings, seminars and as a participant in Industry Workshops. Chris is currently providing one-day seminars on Restaurant Operations and Growth Strategies throughout the United States and Mexico.

Chris remains active in the Foodservice Consultant Society International and National Restaurant Association. He serves on the advisory board of The University of Houston Small Business Development Center.

Use: www.restaurantowner.com

Read: *Restaurant Startup & Growth Magazine*