

Potential Topics

We will be looking for a variety of education sessions for our RFMA 2024 annual conference including panel discussion sessions, deeper dive sessions and hands-on sessions.

Below are some **examples** of topics that our attendees might be looking for at RFMA 2024.

Potential Restaurant Facilities topics for Education Sessions

- Site Work
 - o Concrete & Flatwork
 - o Parking Lot/Asphalt
 - o Drainage
 - o Exterior Lighting
 - o Managing / Repairs
 - Recent Innovations
- Building Components
 - o Foundations
 - o Building Exteriors / Walls & Windows
 - o Doors, Floors, & More
 - o Roofing
 - o Fire & Fire Suppression Systems
 - o Pest & Pest Control
 - Recent Innovations
- Kitchen Equipment
 - o Electrical Heat Source Equipment
 - o Cooking Equipment utilizing Water
 - o Refrigeration Equipment
 - o Beverage & Beer Systems
 - o Kitchen Equipment Automation
 - o Recent Innovations
 - o Unlocking, Exploring, and Utilizing Smart Equipment Data
- HVAC
 - o Electrification
 - o Dehumidification / Moisture Control
 - o Recent Innovations or Changes
- Flectrical
 - o Electrification
 - o Updated Safety Regulations
 - o Recent Innovations or Changes
- Plumbing
 - o Gas
 - o Grease traps

- o Water Quality
- o EPA Requirements
- o Recent Innovations or Changes
- Disaster Management
 - o Case Studies/Lessons Learned
- Preventative Maintenance and Cyclical Services
 - o Al
 - o Financial Implications of PM
- Energy Management
 - o EPA/Codes and Guidelines
 - o Recent Innovations or Changes
- Financial Planning / Financial Management
 - o Updates for markets of 2023/2024
- Project Management
 - o Best Practices
 - o Budgeting & Timeline
 - o New Construction & Renovations
 - o Compare/Contrast of software
 - o Case-Studies
- Property Management
 - o Lease Overview & Clauses
- Automation and Robotics
 - o Robotics Innovations
 - o Building Automation
 - o EMS Systems
 - o Al
- Safety and Security
 - o Customer and Employee Safety
 - o Camera Systems
 - o Signage & Exits
 - o Ingress & Egress Safety
- Codes and Guidelines
 - o Laws and Regulations
 - o Building Codes
 - o ADA
 - o Recent Changes

Potential Restaurant Facilities (Soft Skills) topics for Education Sessions

- Career Development
 - o Planning for Tomorrow's Facilities Leaders
 - o Development at Every Stage of Your Career
- Maximizing Digital Media
 - o Microsoft Office, Google Suite, LinkedIn, Trello, Project Management Software
- Employee Retention & Leadership
 - o Team Retention
 - Vendor Retention
 - o Leading/Supervising Multiple Generations

- Time Management
- Negotiation
 - o Best Practices
 - o Role-Playing