



Weick among FS/TEC winners

NEW YORK — David Weick, McDonald's Corp. senior vice president and chief information officer, will receive a Distinguished Career Achievement award Feb. 6 during the International Foodservice Technology Exposition, or FS/TEC, in Orlando, Fla.

Weick will be joined during an awards presentation and panel discussion in the Orange County Convention Center by representatives of other 2009 FS/TEC winners. They are Church's Chicken of Atlanta; Darden Restaurants Inc. of Orlando, Domino's Pizza Inc. of Ann Arbor, Mich., Papa John's International Inc. of Louisville, Ky., and the Dallas-based Pizza Hut division of Yum! Brands Inc.

During Weick's 11 years with Oak Brook, Ill.-based McDonald's, the chain developed a global point-of-sale system and deployed it in about half of its 31,000-plus restaurants worldwide; another 10,000 units are expected to use the system within three years.

"Dave Weick is an out-of-the-box thinker who is well thought of inside and

outside of McDonald's," said Accuvia's Robert N. Grimes. "He sees technology not only as an enabler of enhanced operational capabilities, but also as a revenue generator and important part of the McDonald's guest experience."

Church's Chicken is being recognized for Project Excellence tied to a restaurant-level, supply-chain-automation initiative that has saved managers time, reduced order errors and strengthened corporate control of some accounts payable functions.

The Team Excellence award is going to Olive Garden and Red Lobster owner Darden for its multichain overhaul of POS and other in-restaurant systems, as well as integration work tied to its acquisition of Longhorn Steakhouse and sister concepts.

Organizers said the granting of innovation awards to three segment rivals — Domino's, Papa John's and Pizza Hut — reflects their battle for supremacy in customer-facing technologies supporting online and mobile device ordering, social networking and new-media marketing. ■

Leyden: Tech transforms industry

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There is absolutely no doubt that Obama will rapidly shift the government in a more democratized and transparent direction using new technologies. I have often said that he would not have beaten Hillary Clinton without his heavy reliance on the new politics of the new technologies and tools — and he knows it. This is a leader and a campaign that truly get the power of technology. And they know these same tools will greatly help them figure out better policies and how to govern better, too.

They also are committed to changing the way Washington works, starting with the whole lobbying game. They did not accept corporate contributions for the campaign or the transition, and all signs point to them maintaining that stance once in power. So those businesses who relied on insider lobbying to get their points heard had better shift strategy quickly and engage this more democratized approach.

This new approach is not anti-business by any means. But it probably is more suited to small businesses or businesses that align their interests with their communities and a larger common good.

What's one of your key points that restaurateurs should realize about the evolving role of technology in society and paradigm shifts, if any, that may be coming?

The single biggest shift coming to businesses, including restaurateurs, is the shift to clean tech, renewable energy and the green economy. This is going to be a relatively dramatic shift starting with the Obama administration and only accelerating in the coming years. Ultimately, our entire economy and society will adapt to this new clean-energy paradigm, which will take 25 years or more to fully transition. But starting now, there will be increasing incentives to go green and disincentives to avoid all carbon-based energy and any processes that adversely affect the environment. Even if you are not forced to do this by government mandate, which increasingly you will, the market is going there even more quickly. Your customers will increasingly demand it and shun those who don't come around. Think about how smoking went from ubiquitous and cool to very uncool, if not dumb. That's a bit of a foreshadowing about what's in store with all things clean and green. ■

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Industry's leading CIOs share best practices at FS/TEC '09

ORLANDO, FLA. — Career advice from the chief information officers of two of the world's largest foodservice organizations and operator insight into successful online ordering technologies are just two of the educational benefits for attendees to FS/TEC 2009 here Feb. 4-7.

The annual International Foodservice Technology Exposition is being staged at the Orange County Convention Center here. Organizers say scores of foodservice technology suppliers will show everything from software as a service to digital signage to cutting-edge point-of-sale systems.

A co-location agreement with the North American Association of Food Equipment Manufacturers gives FS/TEC registrants access to The NAFEM Show equipment and servicewares event running Feb. 5-7.

FS/TEC 2009 will feature a day of educational programming prior to the Feb. 5 opening of the FS/TEC-NAFEM Show exhibit hall, as well as later panels and a keynote speech by Peter Leyden. Nightly receptions will give participants networking opportunities during the event managed and produced by Nation's Restaurant News with Robert N. Grimes of Accuvia.

"Facing a tough year ahead, companies need to think long and hard about where they can get the most from their travel investments," said NRN publisher Tom Laranaga. "One obvious travel choice is Orlando, where the co-location of FS/TEC and NAFEM lets operators see under one roof the latest advancements in restaurant technology and equipment and benefit from peer-to-peer education."

The educational session, "What Top CIOs Know About Career Success," will feature Delaney Bellinger, CIO for Yum! Brands Inc. of Louisville, Ky., and Dan Sheehan, senior vice president and CIO for Dunkin' Brands Inc. of Canton, Mass. Yum is the parent of A&W, KFC, Long John Silver's, Pizza Hut and Taco Bell, operating or franchising nearly 36,000 restaurants worldwide. Dunkin' is parent to Dunkin' Donuts and Baskin-Robbins, which field about 13,900 franchises in 44 countries.

Sheehan also will take part in the popular "CIO Panel," which this year features Kathleen Chugh, vice president of information technology, or IT, for Bravo Development Inc. of Columbus, Ohio; David Starmer, vice president of IT for Back Bay Restaurant Group of Boston; Glenn West, senior vice president of information systems and e-commerce for Papa John's International Inc. of Louisville; and Dusty Williams, CIO for OSI Restaurant Partners LLC of Tampa, Fla. Following a moderated discussion about IT best practices and challenges, perceived trends, and department management, panelists will take questions.



The panelists for "Online Ordering & POS Integration: Is It Worth the Trouble?" are Joel Chrisman, executive director of IT and training, and Frank Daidone, director of IT infrastructure and compliance, both of Chipotle Mexican Grill Inc. of Denver; Mark Nance, director of e-commerce applications development for Papa John's International; and Paul Valle, CIO for Papa Gino's Inc. of Dedham, Mass.

The titles of other FS/TEC 2009 educational programs include "Web-Based Supply Chain Management: Beyond Subscription Fees - The Cost of Entry;" "Payment Card Security," "Distance Learning & Rich Media's Impact on Employee Training," "Data Center Insider," and "Is Web 2.0 the Real Deal or Another Diversion?" Another title is "Making the Case for IT Investment in a Tough Economy," a presentation by members of the National Restaurant Association's Management Information Systems Executive Study Group.

Operators, educators and other professionals participating in those panels and presentations include Will Anguish, vice president of IT, Darden Restaurants Inc., Orlando; Steve Brooks, director of mission control, Tumbleweed Southwest Grill, Louisville; Cihan Cobanoglu, associate professor, University of Delaware, Newark, Del.; David T. Denney, The Law Offices of David Denney, Dallas; Rob Ireland, director of IT, Tar Heel Capital, Boone, N.C.; and Mike Jaynes, vice president of sales and product development, Marco's Franchising LLC, Toledo, Ohio.

Other panelists and presenters: Stacey Kane, director of marketing, California Tortilla, Rockville, Md.; Peter Nyheim, instructor of technology, The Pennsylvania State University, University Park, Pa.; Joel Ortiz, global quality services - retail support, Whole Foods Market, Austin, Texas; Aftan Romanczak, director of research and development, purchasing and quality assurance, Steak-Out Franchising Inc., Norcross, Ga.; Charlotte Russell, executive vice president of franchise development, Frosts Smoothies, Hollywood, Fla.; and Alan Stukalsky, CIO, Church's Chicken, Atlanta. ■