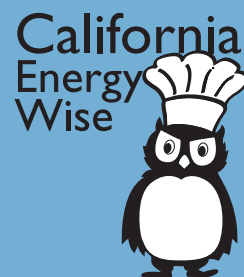


CALIFORNIA UTILITIES PARTNERING FOR ENERGY EFFICIENCY

2015 Calendar

California Energy Wise Foodservice Seminars



Energy-Efficient Equipment Demonstrations | Informative Educational Seminars | Valuable Rebates



A Sempra Energy utility



Pacific Gas and Electric Company®



An EDISON INTERNATIONAL® Company



A Sempra Energy utility™

2015 CALIFORNIA ENERGY WISE SEMINARS

Use this quick reference guide to find a seminar



SoCalGas® Food Service Equipment Center

9240 Firestone Blvd.
Downey, CA 90241

seminars.socalgas.com

January

01/21 - 2015 Foodservice Trends
9 a.m. - noon

February

02/10 - Back of the House Operations
9 a.m. - noon

02/13 - Fast, Fresh, Fun School Meals
9 a.m. - noon

March

03/10 - Foodservice Equipment Maintenance
9 a.m. - noon

03/18 - Better Fried Food - The Fryer Challenge
9 a.m. - noon

April

04/28 - For the Love of Pizza
9 a.m. - noon

May

05/05 - Sustainable Seafood
9 a.m. - noon

June

06/03 - Greener Restaurants
9 a.m. - noon

06/09 - What's New in Water Heating Technologies
9 a.m. - noon

July

07/21 - Eat Local, Serve Local Locavore Foodservice
9 a.m. - noon

August

08/11 - More Yield, Better Quality Combi Cooking
9 a.m. - noon

September

09/16 - Food Safety Essentials
9 a.m. - noon

09/30 - The Art of Artisan Baking
9 a.m. - noon

October

10/20 & 10/21 - SoCalGas Foodservice Equipment Expo
10 a.m. - 3 p.m.

November

11/03 - Kitchen Ventilation: Demand Control & Title 24
9 a.m. - noon

11/17 - Accommodating Customers with Food Allergies
9 a.m. - noon



..... 2 LOCATIONS

Southern California Edison Energy Education Center

6090 Irwindale Ave.
Irwindale, CA 91702

sce.com/energycenters



March

03/12 - Hot Rebates, Cool Savings
10 a.m. - 1:30 p.m.

April

04/16 - Kitchen Ventilation Tips, Tricks and Technologies
10 a.m. - 1:30 p.m.

04/16 - Kitchen Ventilation Demand Control Systems
2 p.m. - 5 p.m.

May

05/28 - Go Beyond the Bulb? New Lighting Practices for Foodservice
10 a.m. - 1:30 p.m.

August

08/27 - Hot Rebates, Cool Savings
10 a.m. - 1:30 p.m.

September

09/16 - Cool Your Energy Costs with Smarter Ice Technologies
10 a.m. - 1:30 p.m.

October

10/14 - Title 24 for Foodservice
10 a.m. - 1:30 p.m.

November

11/18 - Advanced Refrigeration Technologies
10 a.m. - 1:30 p.m.

Southern California Edison Energy Education Center

4175 S. Laspina St.
Tulare, CA 93274

sce.com/energycenters



March

03/12 - Hot Rebates, Cool Savings (Broadcast live from Irwindale)
10 a.m. - 1:30 p.m.

April

04/16 - Kitchen Ventilation Tips, Tricks and Technologies (Broadcast live from Irwindale)
10 a.m. - 1:30 p.m.

04/16 - Kitchen Ventilation Demand Control Systems (Broadcast live from Irwindale)
2 p.m. - 5 p.m.

May

05/28 - Go Beyond the Bulb? New Lighting Practices for Foodservice (Broadcast live from Irwindale)
10 a.m. - 1:30 p.m.

August

08/27 - Hot Rebates, Cool Savings (Broadcast live from Irwindale)
10 a.m. - 1:30 p.m.

September

09/16 - Smarter Ice Technologies (Broadcast live from Irwindale)
10 a.m. - 1:30 p.m.

October

10/15 - Title 24 for Foodservice
8:30 a.m. - 1 p.m.

November

11/17 - Advanced Refrigeration Technologies
10 a.m. - 1:30 p.m.

For a complete list of California Energy Wise Seminars and Descriptions visit: fishnick.com/energywise

SEMINARS LISTED BY ENERGY CENTER

Free foodservice seminar at your Energy Center



Pacific Gas and Electric Company[®]

Pacific Gas & Electric Food Service Technology Center

12949 Alcosta Blvd, Ste 101
San Ramon, CA 94583

fishnick.com/seminars



San Diego Gas & Electric[®] Energy Innovation Center

4760 Clairemont Mesa Blvd.
San Diego, CA 92117

seminars.sdge.com

January

01/29 - 2015 Foodservice Forecast
9 a.m. - noon

March

03/24 - Greener Restaurants
9 a.m. - noon

April

04/02 - Go Beyond the Bulb? New Lighting Practices for Foodservice
9 a.m. - noon

04/22 - Better Fried Food - The Fryer Challenge
9 a.m. - noon

May

05/07 - Finding Dollars from the Front of the House to the Back of the House
9 a.m. - 11 a.m.

05/28 - What's New in Water Heating Technologies
9 a.m. - noon

June

06/18 - Water Costs You Three Ways - Stop Throwing Money Down the Drain
9 a.m. - 11 a.m.

July

07/23 - Keeping the Heat Out: Refrigeration & Ice Machine 101
9 a.m. - noon

August

08/06 - Advanced Refrigeration Technologies
9 a.m. - noon

08/20 - Fast, Small & Flexible - Maximizing your Kitchen Space
9 a.m. - noon

September

09/22 - Pizza 360
9 a.m. - noon

October

10/20 - Survey Your Kitchen for Cost Savings
9 a.m. - noon

10/20 - Beyond the Sticker Price: Calculating Lifecycle Costs
1 p.m. - 3 p.m.

November

11/05 - Dirty Facts From The Dishroom: What You Should Know About The Operation and Maintenance of Your Dish Machine
9 a.m. - noon

December

12/16 - Sub-Metering 101: Field Guide for Finding Big Ticket Energy Waste
9 a.m. - noon

January

01/20 - Survey Your Kitchen for Cost Savings
9 a.m. - 11 a.m.

February

02/03 - Industry Trends in Foodservice
9 a.m. - 11 a.m.

March

03/24 - Title 24 for Foodservice
11 a.m. - 1 p.m.

April

04/14 - LEED[®] for Foodservice Professionals
9 a.m. - 11 a.m.

04/28 - Go Beyond the Bulb: New Lighting Practices for Foodservice
9 a.m. - 11 a.m.

May

05/06 - Greener Restaurants
9 a.m. - noon

05/12 - Refrigeration Maintenance 101
9 a.m. - 11 a.m.

June

06/23 - Reengineering Your Menu for Success
9 a.m. - 11 a.m.

July

07/21 - Boost Profits with Precise Recipe Costing
9 a.m. - 11 a.m.

August

08/25 - Better Fried Food - The Fryer Challenge
9 a.m. - 11 a.m.

September

09/15 - Cool Your Energy Costs with Smarter Ice Technologies
9 a.m. - 11 a.m.

October

10/22 - Beyond the Sticker Price: Calculating Lifecycle Costs
9 a.m. - 11 a.m.

November

11/10 - Holiday Baking that Saves Time & Money
9 a.m. - 11 a.m.



Why you should attend Foodservice Seminars

The California Energy Wise seminars for commercial foodservice customers are filled with practical information and tips to help you save energy and money. Whether operating a restaurant, school or hospital cafeteria, or starting a new location, the monthly foodservice seminars have a variety of topics and engaging speakers to choose from. Keep yourself and your facility current with these learning opportunities. Register today!

"The Food Service Equipment Center and its programs are essential to the success of my business because it keeps me current."

Mike Baldwin,

Kitchen Designer, Kitchen Professionals

"One of the greatest take-aways from attending these seminars is learning about energy-efficient equipment and rebate program incentives."

Jose Gonzales

Panda Restaurant Group, Operations

"I love the Energy Innovation Center and what they bring to the business community. Not only can you test drive energy-efficient equipment, which is an amazing opportunity, but they also hold free educational seminars. All foodservice professionals should keep the innovation center in mind when looking at anything that has to do with energy for your business. Energy audits, free classes and test driving equipment...what could be better?"

Jeff Rossman

Chef/Owner, Terra Hospitality Group



California Utilities Partnering with: **AIA BOC BOMA CRA FCSI RFMA USGBC**

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Programs: Program content and speakers are subject to change without notice. Space is limited and all programs are offered on a space-available basis. SoCalGas, PG&E, SCE and SDG&E reserve the right to cancel any program. In the event of such a cancellation, SoCalGas, PG&E, SCE and SDG&E have no responsibility for nonrefundable or other costs incurred by registrants in anticipation of any program. Registrants must be 16 years of age or older and casual business attire is requested. Written or verbal notice of cancellation by registrants should be received at least 72 hours prior to the start of the program.

Content of seminars and other program information is general in nature and not guaranteed or warranted to provide solutions to any specific situation. Programs are for informational purposes only. SoCalGas, PG&E, SCE and SDG&E are not responsible for views, interpretation, or recommendations made in any program which reflect the positions of the presenters. SoCalGas, PG&E, SCE and SDG&E do not endorse any particular product, manufacturer, or service discussed and do not represent that any goods or service are fit for any purpose or use.

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