

New NRA/NRAEF Officers Assume Roles

New officers of the National Restaurant Association Board of Directors and the National Restaurant Association Educational Association Board of Trustees assumed their roles this month at the NRA/NRAEF winter board meetings.

The new NRA officers are Sally Smith, chairman; Rosalyn "Roz" Mallet, vice chairman; and Phil Hickey Jr., treasurer. The new NRAEF officers are Carlton Curtis, chairman; Xavier Teixido, vice chairman; and Denise Marie Fugo, treasurer.

Smith is president and CEO; Buffalo Wild Wings Grill and Bar. The Minneapolis, Minn.-based company operates 610 restaurants in 41 states.



Sally Smith

Smith developed her business acumen at KPMG Peat Marwick and national franchise company Dahlberg Inc. (now Miracle-Ear Inc.), where she was chief financial officer.

Smith has been a member of the NRA Board of Directors since 2002.

Mallet is president and CEO of Phase/Next Hospitality in Plano, Texas, a franchise operating company.

Mallet is recognized within the industry for her innovative approaches, financial and organizational development results, the ability to build sustainable talent pipelines and a commitment to impacting her industry and community.



Roz Mallett

Previously, she was president and interim CEO of Caribou Coffee. She also held leadership positions at Applebee's, TGI Friday's and la Madeleine Bistro/Café.

Hickey is chairman of O'Charley's, a Nashville, Tenn.-based multi-concept public restaurant company. He operates a consulting



Phil Hickey

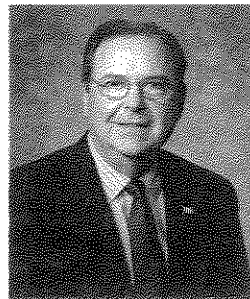
company that specializes in hospitality. He was chairman and CEO of RARE Hospitality International until 2007.

Atlanta-based RARE Hospitality employed more than 20,000 people and served more than 55 million guests a year at 300 restaurants, including Longhorn Steakhouse and the Capital Grille.

From 1997 to 2007, Hickey and his team grew RARE Hospitality's market capitalization from \$90 million to \$1.3 billion.

Curtis is vice president of industry affairs for Coca-Cola North America's foodservice and hospitality division.

Since 1972, he has held several leadership positions at The Coca-Cola Co., including vice president of corporate communication and corporate public relations; vice president and director of worldwide educational marketing; vice president and executive assistant to the president of Coca-Cola USA; and vice president and executive assistant to the president of The Coca-Cola Co.



Carlton Curtis

Teixido was chairman of the National Restaurant Association in 2002-2003 and is a former president of the Delaware Restaurant Association.

Teixido served as chef and general manager at the Frog and Commissary restaurants in Philadelphia and managing director in Commander's Palace in New Orleans before



Xavier Teixido

cofounding the 1492 Hospitality Group in Delaware.

The group included Harry's Savoy Grill, which he bought outright in 1993. Since then, he has expanded to include Harry's Savoy Ballroom and Harry's Seafood Grill.

Fugo was National Restaurant Association chairman in 2000-2001.

She and her husband Ralph DiOrio operate Sammy's, a Cleveland company that specializes in banquet, concession and restaurant management for cultural, academic and corporate venues throughout northeast Ohio. A 2010 licensing agreement with Sammy's by Heathland.com will allow expansion throughout the continental United States. Last year, the NRAEF named Fugo to its College of Diplomats.



Denise Marie Fugo

NRA Releases New POS Tool

A new National Restaurant Association member benefit will help operators better understand how to buy or lease a point-of-sale system.

The Association's "8 Essential Elements of POS System Ownership" and the companion "POS Tool Kit," aim to help restaurateurs make informed decisions on POS-system acquisition. The tools can help operators identify components, costs, vendors and hidden fees associated with the most expensive technology purchase in their restaurants.

"Point of sale systems are one of the most critical tools for restaurant owners, and a fast, secure, and reliable system is crucial for a restaurant to conduct business," said NRA Chief Operating Officer David Gilbert. "But POS systems are extremely complex, including vendor contracts, fee structures and payment-processing."