



How to Grab that Job and Go! Lessons from a Top Recruiter

Food & Consumer Science Professionals
April 8, 10:30am - 1:00pm

Learn how to secure a position, be effective in the position and continually learn and grow! Whether you are a student looking for a job after college, a member re-positioning yourself in the workplace after a lay-off or happily employed and wishing to be more effective in your current position, the goal is for everyone, especially students and young professionals, to walk away with top tips to success in the job search: Andrea's talking points:

- Interview tips
- Current employment cultures and dynamics
- Exceeding expectations of yourself and your employer
- Communication tips

Please come with questions for Andrea on the following topics:

- Interviewing
- Managing questions regarding salary and benefits
- Employer expectations
- How to succeed and exceed expectations
- Communication (Verbal, written, and social media)



Andrea Pollari, Founder of Key Search and Consulting, assists numerous companies in hiring exceptional talent and building dynamic, engaged teams. As well, her firm coaches organizations on effectiveness and retention through Executive Search, Consulting and Coaching. www.keysearchandconsulting.com. Ms. Pollari's career began over 25 years ago with a locally-owned search firm. The company grew to become a full-service employment firm and franchisor, and was ultimately acquired by an international company. Ms. Pollari's passion has always been to help organizations grow through the development of talent, leadership, and strong,

consistent business practices. Whether conducting a search or consulting, Andrea thoroughly enjoys interacting, sharing her experiences and expertise with students!

Schedule:

10:30 - 11:00am name badge pickup, order lunch, MIXX & MINGLE

11:00 - 12:00am learning and working with Andrea Pollari, founder of Key Search and Consulting

12:00 - 1:00pm lunch, organizational announcements, MIXX & MINGLE

Menu:

Choice of assorted burgers (100% certified Angus Beef, bison, salmon, turkey, beach-bun free, vegetarian). All burgers are served with lettuce, tomato, pickle and red onion with chipotle aioli. Includes a side of fries and non-alcoholic beverage.

Pricing: Students \$16.00 Members \$22.00 Guests \$28.00

RSVP by noon on April 5. No refunds after noon, April 5. Refunds requested prior to 04/05/2017 will be issued by check, or the registration fee may be applied to a future meeting.

Location:

Banquet Room at Burger Moe's (handicap accessible)
242 7th Street W St. Paul, MN 55102 - 2 blocks east of Xcel Energy Center
www.burgermoes.com Phone - 651-222-3100
Complimentary parking on east side of Burger Moe's

Picture taking is permissible and encouraged! Continuing Education: PDU and CEU credits will be available.

If you have any questions regarding this meeting or FCS Professionals, ask HELLO@FCSPProfessionals.org

Save the Date-Future FCS Professionals Program
May 23, 5:30pm-Angie Weber, Tena.cious Marketing Director & FCS Professionals Annual meeting-
Urban Eatery at Calhoun Beach Club, Minneapolis.

Thank You!
Verna Ludvigson, President
FCS Professionals