



RESTAURANT
LOSS PREVENTION & SECURITY
ASSOCIATION

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Dave & Buster's President and COO Dolf Berle to Keynote Restaurant Loss Prevention & Security Association Annual Convention

The Restaurant Loss Prevention and Security Association (RLPSA) is pleased to announce that Dolf Berle, President and COO, Dave & Buster's, will serve as the opening keynote at its 36th Annual Conference, August 2-5, in Las Vegas. RLPSA is the leading trade association for loss prevention, security, safety and risk management professionals in the QSR and chain restaurant industry.

Mr. Berle has served as President and COO since 2011. Previously, he had been Executive Vice President of Hospitality and Business and Sports Club Division Head for ClubCorp USA, Inc., the largest owner and operator of golf, country club and business clubs. Prior, Mr. Berle served as President of Lucky Strike Entertainment, an upscale chain of bowling alleys, and Chief Operating Officer of House of Blues Entertainment, Inc., a chain of live music/restaurant venues. Earlier in his career he served in a number of operating, strategic and marketing roles at Diedrich Coffee, Pepsico International Restaurants, and Waste Management, Inc. Prior to attending business school he served as a consultant at Booz-Allen & Hamilton. Mr. Berle earned an AB in history and literature from Harvard College, an MA in African History from the University of Zimbabwe, and an MBA from Harvard University. He is a Board member for the Make-A-Wish North Texas Chapter and a world class participant in Masters age group Track and Field in the decathlon event. Dave and Busters was founded in Dallas, TX in 1982 and today owns and operates 73 unique entertainment and dining restaurants in the U.S. and Canada

"We very much look forward to Mr. Berle's insights on restaurant security and his thoughts on the risks that lie ahead for our members," said Jim Forlenza, Executive Director, RLPSA. "Mr. Berle's presentation is extremely relevant to the trends shaping our industry and provides insight into how to successfully move forward."

"Our members will greatly appreciate the knowledge that Mr. Berle will share," added Vince Vittatoe, Bob Evans Farms and RLPSA President. "He will bring valuable perspective about the rapidly changing security risks our members face each day. We are honored to have him as part of our conference."

RLPSA will host its 36th Annual Conference, August 2-5, 2015, at the M Hotel Spa and Casino, in Las Vegas. In addition to keynote presenters, the event features educational sessions and workshops, roundtables, exhibits, scheduled practitioner/vendor meetings, and a host of entertaining networking functions. Topics will range from professional development and safety programs to fraud and active shooter demonstration. The education program will highlight speakers from the restaurant and food service industry, presenting real-world topics and best

practices, offering a host of solutions and insights for everyday situations. RLPSA will be announcing other major industry speakers over the next several months.

RLPSA is the nation's only trade association dedicated to loss prevention, security and risk management professionals in the restaurant industry. The RLPSA Annual Conference runs August 2-5, at the M Hotel Spa and Casino in Las Vegas. For up to date speaker and conference details, or other event info, please visit, www.RLPSA.com. For more information about RLPSA membership or the annual conference, please contact Jim Forlenza, Executive Director, jim.forlenza@rlpsa.com, or at 240-252-5542.

About RLPSA

The Restaurant Loss Prevention and Security Association brings together loss prevention, security and risk management professionals from the casual dining and quick service restaurant chains for educational networking, benchmarking and professional development opportunities. The mission of RLPSA is to educate and inform its members on those topics that help improve and enhance the safety and security of their employees and customers, while being an advocate for the food service industry.