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CEO Kelnhofer Named to Global Top 100 Food & Beverage Leaders

Westerville, OH—Return On Ingredients’ CEO Mark Kelnhofer has been named as part of the 2021 Global Summit on All-Things Food (GSAF) global Top 100 Food and Beverage Leaders. Kelnhofer will be recognized at the summit being conducted April 27-29, 2021 at the MGM Grand in Las Vegas, Nevada. The GSAF summit is being conducted in simultaneously with several other industry specific events conducted by Prism Events.

Mark Kelnhofer is the founder of Return On Ingredients LLC in 2009 and Restaurant Institute LLC in 2012. Return On Ingredients is a consulting company specializing in recipe documentation, accurate recipe costing, menu engineering, and cost control systems. Restaurant Institute is an educational company that services the hospitality and restaurant industry as a book and periodical publisher, (*Food, Beverage, & Labor Cost Control Quarterly*), as well as an annual conference provider (Food, Beverage, & Labor Cost Management Summit).

Kelnhofer is well known as an international speaker and as a hospitality educator. He has been recognized by the National Restaurant Association (NRA) in 2020 as one of the industry thought leaders through their #BestOfRest social media campaign on Linked In, Instagram, and Twitter. He has been a featured international speaker at over 125 events of foodservice, hospitality, restaurants, and financial conventions and tradeshow regarding food and beverage cost management. Additionally, he instructs food, beverage, and labor cost management for The Ohio State University’s Hospitality Management program as well as Georgetown University’s Master’s in Global Hospitality Leadership (GHL) program. He has many articles published in various industry publications in several languages as well as two books, *Return On Ingredients: Controlling Food & Beverage Costs to Improve Efficiencies & Profits* and *The Culinary Pocket Resource of Yields, Weights, Densities, and Measures*.

Prism Events has fostered growth for leaders, influencers, brands, investors, and veterans across the globe. In a span of less than three years, more than 7 niche-specific conferences have been created that aim to build a conducive ecosystem where opportunities can flourish. Conferences organized by Prism Events have been instrumental in empowering more than 2,500 brands in finding their voice and preparing for the future. Thousands of industry experts and domain-enthusiasts have witnessed the

brilliance of innovation and gained insights into the deepest realms of subjects' specificity. Prism Events has disrupted the events space with its signature conferences and strengthened the roots of a solution-driven approach to real-time issues faced by the industries.

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Reference Websites:

Return On Ingredients | returnoningredients.com

Restaurant Institute | restaurantinstitute.com

[FB&L] Food, Beverage, & Labor Cost Control Quarterly | fblmag.com

Global Summit on All-Things Food (GSAF) | gsaf.world

Prism Events | prismevents.co