

How to Best Use Social Media and Marketing for Restaurants

Wednesday, February 3rd, 2021

Small Business Development Center At Yavapai College







Today's Presenters



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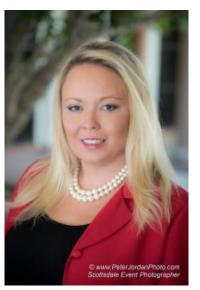


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Agenda



- Marketing Priorities
- Creative Content
- Retarget Your Customers
- Digital Resources
- Rework the Kitchen
- Ideas from a Chef
- Success Stories
- Questions



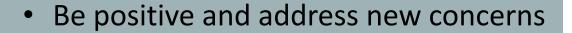






Prioritize:





Communicate how your business is BETTER

Showcase any pivots, show creativity and innovation

Build consumer confidence

Maintain a well-trained, well prepared staff

 Prioritize Safe. Clean. Ready. Campaign (visitsedona.com/safe-clean-ready/)

• Showcase new initiatives, protocols, products and services







Tone



- Authenticity –
 Telling your new story, better
- Approachability –
 Raw, real photos and video
- Adaptability Pivots and changes to your menu and services









Creative Content





- High quality images
- Mouth-watering text
- Safety guidelines and COVID Safe language
- Update across platforms
 - Visual connection







Retarget Your Customers



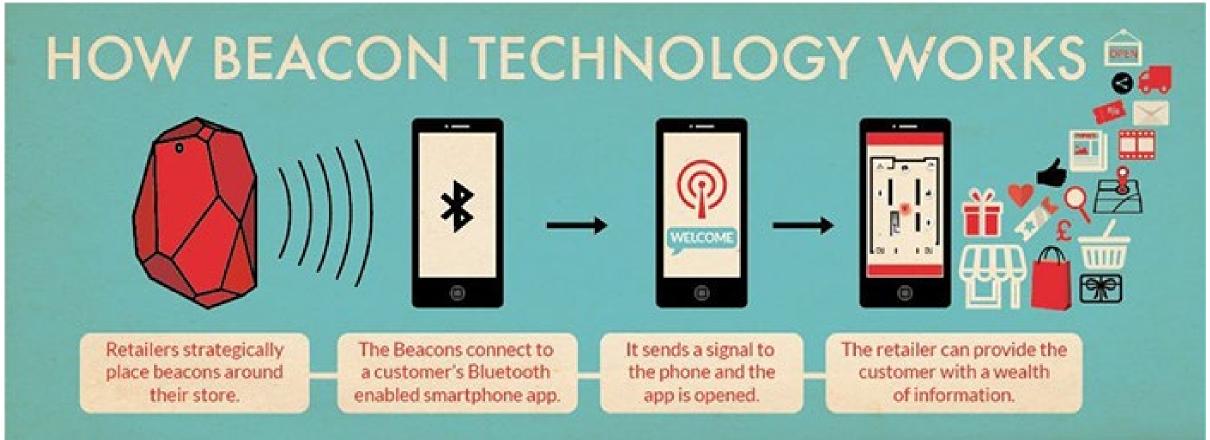


Image part of an article: A Beginner's Guide to Beacon Marketing in 2018







Retarget Your Customers



GEOTARGETING









Retarget Your Customers





QR Code Benefits:

- Touchless Ordering
- Touchless Payments
- Enables Retargeting
- Manage Customer
 Data



Near Field Communication (NFC) System Benefits:

- Stickers on order
- Program the tag to push to a coupon or checkout area



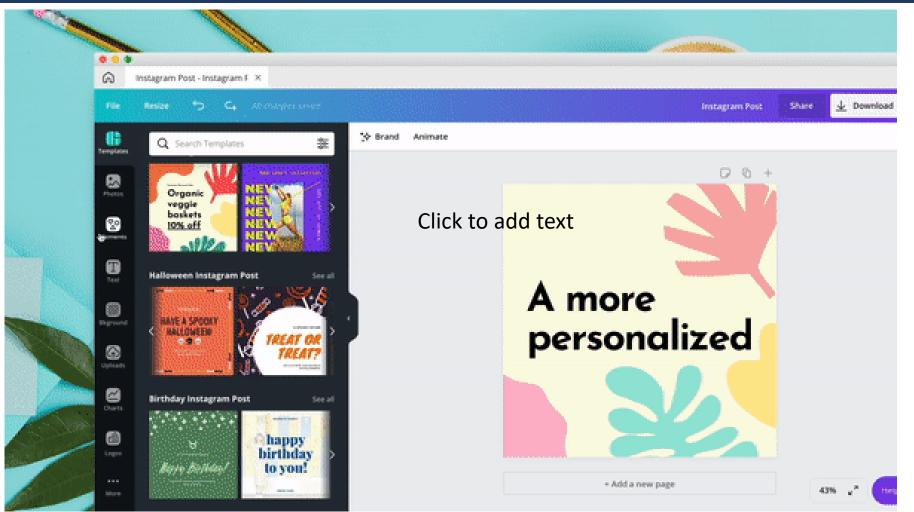






Other Digital Resources







- Personalized Social Posts
- New Banners
- Consistent messaging
- Digital Menu







Rework the Kitchen





- BOGOs
- Cook with the Chef via Zoom
- Meal in a Box for pick-up or delivery
- Outdoor Dining
- Space Reuse or Space Share
- Ghost Kitchens
- BOPUS (Buy online, pick up in store)







Ideas From a Chef













Ideas From a Chef















Thank You

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Questions







