

**When an organization wants to achieve its goals, it needs a vision. Effective leadership starts at the top, with the ability to recognize and outline goals and inspire others to follow. Check out some of the resources below to define your goals and make a plan to achieve them.**

### **READ**

#### **BOOKS**

[The New One Minute Manager](#) by Ken Blanchard, PhD & Spencer Johnson, MD

[Monday Morning Leadership: 8 Mentoring Sessions You Can't Afford to Miss](#) by David Cottrell

[It's Okay to Be the Boss: The Step-by-Step Guide to Becoming the Manager Your Employees Need](#) by Bruce Tulgan

[You Don't Need a Title to Be a Leader: How Anyone, Anywhere, Can Make a Positive Difference](#) by Mark Sanborn

[Triggers: Creating Behavior That Lasts--Becoming the Person You Want to Be](#) by Marshall Goldsmith and Mark Reiter

#### **MAGAZINES**

[RestaurantOwner.com](#) (includes [Restaurant Startup & Growth Magazine](#))

[Food Service & Hospitality Magazine](#)

[Hotel Business](#)

[The World of Hospitality](#)

[Luxury Hospitality](#)

[Hospitality Upgrade](#)

[Hospitality Technology | Smart Hotels & Restaurants](#)

[Hospitality Net](#)

[Hospitality Design](#)

### ARTICLES

#### Finding Employees

[5 Ways to Woo Workers](#) (National Restaurant Association)

[Becoming an Employer of "Choice"](#) (Benevity)

[Job Applications Longer than 15 Minutes Lose Candidate Interest](#) (HR Dive)

#### Management Skills

[Bad Managers are Pushing Out Key Talent](#) (HR Dive)

[Don't Let a Bad Manager Make Your Staffing Situation Worse](#) (Restaurant Owner)

#### Employee Retention

[Why Employees Stay](#) (Harvard Business Review)

[Maximizing Hospitality Industry Talent Retention](#) (Grant Thornton)

[8 Ways to Onboard New Hires so they Want to Stay](#) (National Restaurant Association)

[These Programs will Improve your Restaurant's Retention Rate](#) (National Restaurant Association)

[Consumers Now Care More About How Employees Are Treated](#) (Restaurant Business)

[10 Ways Managers Can Support Employee Career Growth](#) (Forbes)

[Four of the Most Important Workplace Learning and Development Programs](#) (HR Dive)

[Workers Want Training & Development, but Few Say Their Employers Provide It](#) (HR Dive)

#### Interviews

[Exit Interview Do's and Don'ts](#) (Forbes)

[12 Strategies for Conducting Effective Stay Interviews](#) (Forbes)

#### Positive Workplaces

[20 Best Things about Working in a Hotel](#) (HCareers)

[Building Diversity and Inclusion in the Workplace](#) (Corporate Wellness Magazine)

[Taking Pride in Finding the Right Employees](#) (National Restaurant Association)

[6 Steps to Combat Workplace Harassment](#) (BenefitsPRO)

[How To Create a Flexible Work Schedules Policy, Plus Free Template](#) (Time Doctor)

### *LISTEN*

#### **PODCASTS**

National Restaurant Association

[Order Up Podcast](#) and the [Fast Casual Insider](#)

[I Meet Hotel: The Hoteliers Podcast](#)

I Meet Hotel is a podcast connecting you to the future of travel and hospitality. Their mission is to deep-dive into what matters most to our Hoteliers community, bringing you weekly updates on the state of the industry, the experts who directly influence them, and delving into the issues that affect hospitality, history, and what the future looks like.

[Secret Sauce: Restaurant Marketing Podcast](#)

With already nearly 100 episodes, Secret Sauce covers everything from how to handle SEO to social media, coupons, and menu engineering. The podcast boasts it can help you increase turnover and profits and decrease the amount of time you spend working.

[Restaurant Unstoppable](#)

Host Eric Cacciatore interviews experts and restaurant veterans to hear their stories, ideas, knowledge, values, energy, and recommendations so you too can apply their knowledge to your eatery.

[Relationship Restaurant with the Relational Experts Poppy and Geoff Spencer](#)

This podcast is focused on people in the workplace. Listening to the Relationship Restaurant Podcast on your commute will nourish you with heart-healthy communication with your partner, child or co-worker.

[Restaurant Rockstars](#)

This podcast is your one-stop source to learn how to deal with all facets of your business. Find out how to build a booming brand and cut costs by 12 percent, and get answers to questions like “do you really need to take reservations?”

[Gastropod](#)

If you got into the restaurant business for the food, this podcast is for you. Gastropod dives into the history and science behind certain foods that could be key ingredients in your next special.

[Smart Pizza Marketing](#)

Smart Pizza Marketing is not just for pizzerias. This podcast has nearly 250 episodes of insight on how to grow your business using social media, as well as tips for running your restaurant. Hosted by Bruce Irving, the podcast discusses topics such as how to take over your family restaurant and growing to multiple locations.

### WATCH

[The Real Reason People Stay in Their Jobs](#) (The Ken Coleman Show)

[Top 5 Tips for Running a Proper Restaurant](#) (Gordon Ramsay)

[The Restaurant Boss](#)

YouTube channel for restaurant owners, managers, and operators get tips on how to increase restaurant profits, control restaurant costs, improve restaurant marketing, lower food costs, find more time in your busy day, general restaurant business operations, and more.

[Bar & Restaurant Success](#)

YouTube Channel for bar & restaurant owners about marketing & promotions.

[Restaurant Systems Pro](#)

YouTube Channel about systematic approaches to restaurant business management and other topics.

### HIRING OPPORTUNITIES

[RIHospitalityJobs](#)

[BridgeUSA: J-1 Visa Programs](#)

[U.S. Citizenship and Immigrations Services: H-2A, H-2B, H-3 Visas](#)