

Chicago Tour 2017

15th , 16th & 17th May



Produced by

Kevin Dunn



JAPANESE FOOD SERVICE EXECUTIVES CHICAGO TOUR OBJECTIVES

1.EXPLORE FUTURE BUSINESS GROWTH OPPORTUNITIES IN THE USA AND JAPAN.

米国及び日本での将来のビジネス事業成長の機会を探る

2.VISIT A DISTRIBUTION CENTER TO BENCHMARK AND SEE IF THERE ARE ANY SYNERGIES.

DCを訪問し、ベンチマークし、日本との相乗効果として活用できるかを探る

3.VISIT A MEAT & FISH SUPPLIER TO SEE IF THERE ARE GROWTH OPPORTUNITIES IN THE USA OR GLOBALLY.

加工食品サプライヤーを訪問し、米国及び世界に成長の機会があるかを探る

4.VISIT A USA COMPANY TO OBSERVE LOGISTICS INTEGRATION PROCESS AND HOW THEY EXECUTE FUTURE INNOVATION IDEAS.

米国の統合物流ロジスティクスプロセスを確認し、どのように未来に革新アイデアを実行するかを探る

5.VISIT RESTAURANT CHAINS TO SEE IF THERE ARE FRANCHISING OPPORTUNITIES IN USA AND JAPAN MARKETS.

レストランチェーンを視察し、米国と日本の市場にフランチャイズの機会があるかを探る

6.EXPLORE HOW TO APPROACH USA MARKETS WITH THEIR PRODUCTS AND CREATE ANY OPPORTUNITIES TO MARKET PRODUCTS IN JAPAN.

日本製品がどのように米国市場にアプローチできるか、また、日本で米国製品を販売する機会が生み出せるかを探る

The Schedule Chicago Tour

14 - 17 May 2017

14th :18:00 Welcome at Embassy Suites Atrium(2nd Floor)

Free Breakfast at the Atrium

15th : 8:00 Basil's (the lobby floor) with Kevin Dunn

9:00 Leave Hotel and visit Armada Corporate

12:00 Lunch at Patio

14:00 Visit McDonald's Hamburger University

Visit Caputo's(grocery store)

19:00 Dinner at Gibsons Bar & Stakehouse

16th : 8:30 Hotel lobby and visit OSI

12:00 Lunch at Portillo's

14:00 Visit GSF

Visit Mariano's(grocery store)

19:00 Dinner at Hugo's Frog Bar & Fish House

17th 10:00 Restaurants Tour for the applicants only



Tour Companies profile



Chicago Tour 2017

Armada Group

Armada creates innovative, fully integrated supply chain solutions that deliver competitive advantages and improve business performance for our clients. World-class brands are utilizing Armada's supply chain management model of transparency and integrity. At Armada, we believe that there's a better way to manage supply chains — a better way rooted in simplicity, transparency and extraordinary service.



Hamburger University McDonald's

Training facility of McDonald's
Located in Oak Brook, Illinois, a western suburb of Chicago. This corporate university was designed to instruct personnel employed by McDonald's in the various aspects of restaurant management. More than 80,000 restaurant managers, mid-managers and owner/operators have graduated from this facility including Tanabe san, Togo and Kevin Dunn.



OSI Group

As a premier global food provider, the OSI Group partners with the world's leading foodservice and retail food brands to provide concept-to-table solutions that delight consumers around the globe.

With the infrastructure and financial resources of one of the largest privately held food providers, we offer you extensive capabilities to source, develop, produce and distribute custom food solutions anywhere in the world.



Golden State Foods

One of the largest diversified suppliers to the Quick Service Restaurant and retail industries.

Logistics

Distribution, Warehousing, Equipment Leasing and Freight Management

Produce

Golden State Foods is one of the largest suppliers of produce to the food service and retail industries.

Protein Products

GSF's Protein Products division has produced high quality beef patties for the QSR industry for more than 65 years. The award-winning company excels in quality, food safety, assured supply, innovative R&D and exceptional customer responsiveness.

Liquid Products

With its innovative array of [sauces, dressings and condiments](#), [syrups and toppings](#), [dairy-based beverages and ice cream](#),

We provides quality-rich liquid products to a variety of leading customers worldwide.



Caputo's

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Smithfield

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Portillo's

Portillo's

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Portillo's 101

Our Story

History of Portillo's

At Portillo's, we attribute much of our success to our hard-working employees and to you, our loyal customers. Thank you for your support.

Portillo's Restaurant

1963 **Dog House**

The first Portillo's hot dog stand known as "The Dog House" opens in 1963 on North Avenue in Villa Park. Owner and founder Dick Portillo invests \$1,100 into a 4' x 12' trailer without a bathroom or running water. To get the water he needs, he runs 250 feet of garden hose from a nearby building into the trailer.

Dinner Plan 16th May Hugo's Frog Bar & Fish House / Casino



Hotel Embassy Suites Chicago O'Hare Rosemont



Personal profile
Our Staff
Chicago Tour 2017

Personal profile
Kevin Dunn
Producer of Chicago Tour 2017

Kevin Dunn

Has over thirty-five years of restaurant experience. Prior to establishing his own franchise consulting company, Kevin was President of McDonald's \$4 billion Great Lakes Division, which encompassed 525 franchisees and 2,600 restaurants, with 130,000 staff and restaurant employees serving a combined total of 2.8 million customers every day. Kevin is an adjunct professor at Roosevelt University in Chicago, IL and a member of the Character Education Partnership Board in Washington, DC and the Salvation Army Disaster Relief Board of Chicago.



Dunn Enterprises

Business Consulting

Why don't competitors' customers choose you? Consumers' ever-changing needs and expectations are transforming business. Your brand's most underdeveloped strength may well be your people, and their ability to bring the brand to life for customers. Companies must turn their people into a competitive advantage by creating a work environment that taps their people's creativity and desire to succeed, and developing it into prosperity for the entire organization.



Personal profile

Hiroshi Takase

Chicago Restaurants Tour Conductor

TRYNAC LLC, Food Service Consultant

会社概要

社名 TRYNAC LLC, (トライナック)
 設立 2016年3月8日
 代表者 高瀬 浩
 所在地 4112 Crimson Dr, Hoffman Estates,
 IL 60192 U.S.A (アメリカ、イリノイ州)
 E-MAIL info@trynac.com

代表者プロフィール

竹中工務店子会社にて店舗・集合住宅・オフィス等の設備設計図を3年担当。

1991年に日本マクドナルド㈱へ入社、店長経験を経て本社機器開発部へ異動。
 2003年から2006年まで米国マクドナルドコーポレーション（イリノイ州）へ出向、
 グローバルの厨房機器及びオペレーション開発に携わり、帰国後は部長として厨房
 機器開発、オペレーション開発、POSシステム開発のマネジメントを行う。

2011年にはマクドナルドAPMEA（アジアパシフィック）へ転籍、部長としてアジア
 37ヶ国、8,800店舗の機器開発サポートに携わる。

2012年末より㈱すかいらくへ入社、店舗開発本部とオペレーションサポート本部
 の副本部長を兼務しながら3,000店舗のリモデル陣頭指揮を執り、厨房レイアウト
 最適化やオペレーションマニュアル整備を行う。

2016年にアメリカ、イリノイ州にてTRYNACを設立。

業務内容

- 厨房機器コンサルティング
- 厨房レイアウトコンサルティング
- 外食チェーンオペレーションコンサルティング
- 米国企業とのコミュニケーションサポート
- 米国市場調査
- 米国視察・展示会サポート
- 企業米国研修サポート
- 厨房機器輸入サポート



社長 高瀬 浩

Hiroshi Takase

Personal profile

Motoshige Togo

Coordinator of Chicago Tour 2017

Quality Rescue Corporation

We support you to create safe & secure Food Quality Assurance System

Quality Rescue Corporation supports food industries to make visible food safety system in order to achieve the traceability from Farm to Table. We pursue food safety management system with HACCP.

Motoshige Togo

