



**2014-2015 OFFICERS**

President  
 JOHN GOMEZ, CCM  
 Echo Lake Country Club  
 Box 399  
 Westfield, NJ 07090

Vice President  
 ALBERT COSTANTINI, CCM, CCE  
 Canoe Brook Country Club  
 1108 Morris Turnpike-PO box 240  
 Summit, NJ 07901

Treasurer/ Secretary  
 KARL HABIB, CCM  
 Spring Lake Golf Club  
 Box 32- Warren Avenue  
 Spring Lake, NJ 07762

Managing Director  
 ROSEMARY S. PANNO  
 Indian Trail Club  
 830 Franklin Lake Road  
 Franklin Lakes, NJ 07417

Past President  
 MICHAEL LUSK  
 Maplewood Country Club  
 28 Baker Street  
 Maplewood, NJ 07040-2619

Directors  
 MIKE AZBILL, CCM, CCE  
 Indian Trail Club  
 830 Franklin Lake Road  
 Franklin Lakes, NJ 07417

RYAN BRENNAN, CCM  
 Manasquan River Golf Club  
 843 Riverview Drive  
 Brielle, NJ 08730

ANTHONY CASTALDO  
 Metedeconk National Golf Club  
 50 Hannah Hill Road  
 Jackson, NJ 08527

JACKIE GRAZIANO  
 Morris County Golf Club  
 36 Punchbowl Road  
 Morristown, N 07960

JUDITH MANN  
 Baltusrol Golf Club  
 PO Box 9-Shunpike Road  
 Springfield, NJ 07081

DAN MCHUGH, CCM

GAVIN INGLIS, CCM, CCE  
 Knickerbocker Country Club  
 188 Knickerbocker Road  
 Tenafly, NJ 07670

THOMAS PETRUZZIELLO, CCM  
 North Jersey Country Club  
 594 Hamburg Turnpike  
 Wayne, NJ 07470

MICHAEL POLLACK, CCM, CCE  
 Deal Golf & Country Club  
 One Golf Lane  
 Deal, NJ 07723

**OSHA-AED**  
**How and Why OSHA shows?**  
**and a 2015 OSHA Regulatory Update**  
 Presented by Alan Achatz, CCM, CHE  
 Club Safety Solutions, LLC

and

**Food & Beverage Profitability; Working with Club Boards**

Presented by Charles Dorn, CCM

**Tuesday, April 21, 2015**

Rumson Country Club  
 163 Rumson Road  
 Rumson, NJ 07460  
 732-842-3273

Host Managers: Michael Kurtas, CCM, CCE-Cindy Williams, CCM  
 Peter DeMarco-Maureen Shaugnessey

2:30 p.m. Registration  
 3:00 p.m.-4:00 p.m. Alan Achatz, CCM, CHE  
 4:00 p.m.- 6:00 p.m. Charles Dorn, CCM  
 6:00-8:00 p.m. Network /Hors D'oeuvres/Cocktails

**3 Credits**

Register online at [www.njcma.org](http://www.njcma.org)

*You are requested to wear your name badge  
 \$50.00 per person staying for reception  
 NO charge for those attending the session only.*

**See other side for program information**

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**Please mail form and check made payable for \$50.00 per person to Rumson Country  
 by April 14th: Rumson Country Club, 163 Rumson Road, Rumson, NJ 07760**

**NAME** \_\_\_\_\_

**CLUB** \_\_\_\_\_

**GUESTS** \_\_\_\_\_

**Number of People attending session only at NO charge:** \_\_\_\_\_

**Number of People attending Program/Network Reception:** \_\_\_\_\_

**Number of People attending session and reception:** \_\_\_\_\_

**OSHA-AED**  
**2015 OSHA Regulatory Update**  
**Alan E. Achatz, CCM, CHE**



Alan is a former club manager who helps raise awareness with club safety issues. He has been an OSHA General Industry Outreach Trainer since 1997.

He assists the club industry with employee education, safety team enhancement, safety policy implementation, emergency action plan development and also conducts simulated OSHA site assessments.

Over the years he has written over 100 articles for various club publications and a safety book for CMAA's Premier Club Services. He also served on CMAA and OSHA Alliance Implementation team from 2003-2009.

He was recently certified by New York State as a Health and Safety Specialist guiding businesses that have experienced large worker's compensation losses with the development of their needed safety programs.

This seminar focuses awareness of newer OSHA regulations that will potentially impact your operation. The items he will cover are:

- Recordkeeping Requirements
- Temporary Workers
- Hazard Communication Requirements
- Written Policies that your club may need
- Frequently Cited OSHA standards at Clubs



**Food & Beverage Profitability; Working with Club Boards**

Club F&B Programs are by their nature, complex and difficult operations to develop, run and control. As Club professionals, we all know this. However, our Boards and Committees do not seem to know this and often disagree with our thinking. As a member of the management team of a Club, you are faced with the daunting responsibility of being the boss and answering to every member, board member, and committee member. Each seems to think they know more than you and purports to be a self-proclaimed expert. Is there a restaurateur on your Board? Someone who owned a Snack Bar or deli and knows it all? This program is designed to give ideas and concepts on how to work with members and show them how and why we think and act the way we do. The goal is simple... bring them around to understand our point of view.

Charles D. Dorn, CCM

Charles D. Dorn, CCM is the Managing Director of The Dorn Group, Ltd. in Rye, New York. Prior to founding his company in 2005, Dorn served as General Manager of the Union Club of the City of New York for more than 13 years. Dorn served as General Manager of The Chemists' Club in New York City earlier.

Mr. Dorn has completed consulting projects for various clients throughout the world. Clients have included Windows on The World, Madison Square Garden, Lantana Beach Club in Bermuda, Plantation Bay Hotel and Casino in Aruba and Fiesta Americana's Coral Beach Hotel in Cancun.

Dorn received a Bachelor of Science degree from The Conrad N. Hilton College of Hotel and Restaurant Management at the University of Houston and attended The Lawrenceville School in Lawrenceville, New Jersey. Dorn has continued his education at The Culinary Institute of America and at Beringer Vineyards.