

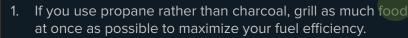
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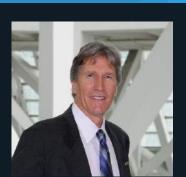
GREEN TIPS

FOR CELEBRATING LABOR DAY!



- Propane & electric grills burn cleaner than charcoal grills.
- 2. When it comes to grilling, did you know vegetables have the lowest carbon footprint? But if you are serving meat, seek locally raised product.
- 3. Use natural bug repellants with citronella plants, oil or candles & avoid harmful chemical sprays.
- 4. Using reusable dinnerware is a no-brainer but step it up by using reusable napkins too.

Have a happy and safe holiday everyone!



BRAD'S BLOG

All of you have been through AEG Encore, our customer service training that we launched last year here at the LACC. I think it's important to cover Encore in this month's blog because I feel it is a very important program that helps us provide excellent customer service required to be a truly world class convention center. I witness our great employees living the Encore culture every day here at the LACC. I want to share one example that happened just recently that I feel is a perfect display of Encore.

On August 19th we played host to the monthly Naturalization Ceremony where several thousand new citizens were sworn in. with their family and friends in attendance. Typically ceremonies have 8,000-10,000 in attendance. Through experience we have learned that many in attendance are elderly and disabled. August 19th was no exception.

That morning as Sharon Dean, our Administrative Office receptionist, was arriving to work she saw a family with one of their members wheelchair bound standing at the entrance to the West Lobby from the West Garage looking very anxious and perplexed. We had inadvertently locked off this entrance and placed a sign indicating "No Access" to accommodate a film shoot that was taking place later that morning, and they had no easy way of getting to the South Hall where the ceremony was taking place. Sharon took personal responsibility to ask them if they needed help, and upon learning more about their dilemma, offered to escort them through the back entrance of the Administrative Office to the West Lobby elevator. The guests were relieved and appreciative, and they made their ceremony on time.

It's that type of service that exemplifies the spirit of Encore. 1. Exceed expectations of every guest, every time. Provide excellent service at every touch point. See service through the eyes of the guest (which were probably filled with tears this time), and create experiences to give the world a reason to cheer.

Sharon did just that, and this month I wanted to acknowledge her for the great service she provided, and ask all of you to use this as an example of Encore, and look for opportunities like this to enhance our guest's experience. Encore guest service will take us from Good to Great!

AND THE Winner IS...

Congrats Brad Gessner!

August 2015 Photo Contest Winner



rip it out of the ground. You can see exposed roots upon close inspection. Despite that, it continued to fight and grow!

This little tree

was cut down

and someone

attempted to

#NeverStopTrying









EMPLOYEE OF THE MONTH:

CONGRATULATIONS KELLEN LOVE!



Position at LACC: Event Services Assistant

1. What brought you to LA?

2. What is your dream job now?

· A sports and entertainment mogul; would love to own choose the Miami Heat.

3. Dream vacation?

4. What is your biggest fear?

5. What would you sing at Karaoke night?

6. Which of the 5 senses would you say is your strongest?

taste - I do líke to eat... A LOT!

7. What is the one thing you will never do again?

8. Who do you admire most in your life?

9. What cheers you up?

10. What food can you eat anytime of day?

Labor Day Recipe **SPICE UP YOUR POTATO SALAD!**

SMASHED FINGERLINGS WITH JALAPEÑOS



Ingredients

Servings: 8

- 3 pounds fingerling potatoes, halved crosswise if large
- ½ cup olive oil, divided
- Kosher salt and freshly ground black pepper
- 1/4 cup Sherry vinegar or red wine vinegar
- 1 tablespoon whole grain mustard
- 1 jalapeño, thinly sliced into rounds, seeds removed if desired
- 1/4 cup (lightly packed) torn flat-leaf parsley leaves

Preparation

Preheat oven to 450°. Toss potatoes with ¼ cup oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing once, until golden brown and tender, 30-35 minutes. Let cool slightly, then lightly flatten.

Meanwhile, whisk vinegar and mustard in a large bowl. Gradually whisk in remaining ¼ cup oil until emulsified; season with salt and pepper. Add potatoes, jalapeño, and parsley and toss; season with salt and pepper.









EMPLOYEE SPOTLIGHT: Meet JEFFREY TABISOLA (JT)!



Position at LACC: Manager of Event Technology for Encore

1. Where are you from?

2. What is the strangest food you've ever eaten??

3. Do you enjoy watching sports? If so, which ones?

4. What motivates you to work hard?

ers, I need to set the example.

5. If you could live anywhere, where would it be?

6. What was the last movie you saw? Thoughts?

7. If you could only keep 5 possessions at home, what would they

8. What are your top 3 favorite books and why?

these 3 books.

9. If you had to change your first name, what would you

change it to?

10. What's the biggest personal change you've ever made?



PAT RIGALI, BUILDING SUPER-INTENDENT RETIRES FROM LACC

We'll miss you, Pat!

















September Encore Service Spotlight: SYNERGY

- Work together to ensure every quest returns for an Encore!
- Collaborate with team members
- Be counted on to do the job right
- Ask for help when you need it & help your co-workers when they need it
- Pass on information to co-workers & supervisors that will help us deliver excellent service

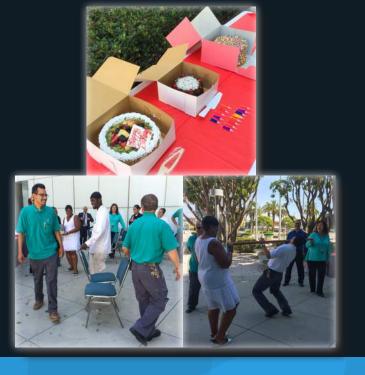
July & August Birthday Celebrations

Security Dept. hosted the July birthday extravaganza complete with an absolutely impossible movie quiz!





the hosted the fugust birthday celebration with an all-time record number of 3 cakes, plus musical chairs, a hula hoop competition, and limbo!



EMPLOYEE SPOTLIGHT: Meet Jeff Leidy



Position at LACC: Director of Operations for Taste of LA by Levy Restaurants

- 1. Where are you from?
- 2. What is your absolute favorite food?

Do you prefer your own cooking?

Do you have a signature dish?

- 3. If you could hop on a plane right now and travel anywhere, where would you go?
- 4. What is your favorite childhood memory?
- 5. Do you have any hobbies?
- 6. What are your must-have items this year?
- 7. If you could meet anyone living or dead, who would you meet?
- 8. What are your top 3 TV shows or movies of all time?
- 9. What superhuman power do you wish you had?
- 10. Any pet peeves or general dislikes?







