

To: All ECO Members

Re: Video Training Film

Dear Member:

YOUR Association has a Video Library of training films available for your use at no cost to you. All you have to do is give us a call (330-494-2302) and we will send the videos to you. We do ask that after receiving these videos that you do return them within a five (5) day period.

THE VIDEO TRAINING FILMS AVAILABLE ARE:

1. A FACE FOR EVERY PACKAGE (MEAT)
2. BEATING THE MARKETING LOSS CLOCK (MEAT)
3. BEEF VARIETY MARKETING
4. CREATIVE MERCHANDISING
5. SHOPLIFTING: AWARENESS=PREVENTION
6. SHOPLIFTING: MAKING THE CALL
7. SHOPLIFTING: TECHNIQUES OF SHOPLIFTERS
8. SHOPLIFTING: OBSERVATION & DETENTION
9. FLORAL OPERATIONS
10. FRUIT BASKET CONSTRUCTION
11. IMPORTANCE OF FRONT END
12. MONEY HANDLING
13. PRODUCE CARE
14. PRODUCE DISPLAYS
15. PRODUCE PREPARATION
16. PROPER BAGGING TECHNIQUES
17. PROPER PRICE MARKING
18. SALAD BAR MERCHANDISING
19. SHELF MERCHANDISING
20. CASE OPENING-PRICE MARKING-STOCKING
21. SHOPLIFTING
22. SIGN MAKING
23. THE CARE OF HANDLING FRESH FLOWERS
24. THE FUTURE IS NOW: ENTREPRENEURIAL SPIRIT
25. THE FUTURE OF THE SUPERMARKET INDUSTRY
26. TOMORROW'S TECHNOLOGY TODAY
27. UPDATE BEEF COOKERY
28. DSD RECEIVING
29. THE PLAYING FIELD OF THE 90'S
30. BAKERY SKILLS OVERVIEW
31. DELI SKILLS OVERVIEW
32. LOSS PREVENTION: RECEIVING
33. SHRINKING SHRINK
34. PRINCIPLES OF BAGGING
35. THE SERVICE BAKERY FOCUS ON SELLING
36. DISPLAY BUILDING
37. STRATEGIC PLANNING
38. WORK PLACE SAFETY TRAINING
39. RIGHT TO KNOW (OSHA)
40. ERGONOMICS AND YOU
41. LEADER GUIDE SESSION
42. SERVICE LEADERSHIP
43. SESSION #1. KEEPING THE CUSTOMER #1 IN A WIN-WIN SITUATION
44. SESSION #2. YOU AND YOUR ROLE IN CUSTOMER SATISFACTION
45. SESSION #3. CREATING A POSITIVE ENVIRONMENT - THE CUSTOMER IS THE KEY
46. SESSION #4. OPPORTUNITIES THAT IMPROVE CUSTOMER SATISFACTION IN THE BUYING CYCLE
47. SESSION #5. RESPONDING EFFECTIVELY TO THE UPSET CUSTOMER
48. SESSION #6. USING THE TELEPHONE AS A CUSTOMER RELATIONS TOOL
49. KEEPING THE CUSTOMER #1
-Cassette Tapes
50. PERSONAL PERFORMANCE-EMPOWERING YOUR LIFE AND YOUR CAREER
-Cassette Tapes
51. GETTING THE RIGHT THINGS DONE
-Cassette Tapes
52. ORIENTATION TO THE ECONOMICS OF SUPERMARKETS
53. TECHNIQUES OF ALCOHOL MANAGEMENT
54. CHANGING WORK FORCE - THE HUMAN FACTOR
55. COUPON HANDLING PRACTICES
56. PRODUCE RECEIVING & STORAGE
57. PRODUCE MERCHANDISING & MAINTENANCE
58. SERVICE MEAT FOCUS ON SELLING
59. THE SERVICE DELI FOCUS ON SELLING
60. BAG IT RIGHT
61. FOOD FOR THOUGHT
62. PROPER CLEANING & SANITIZING
63. A CLASSIC GUIDE TO CUSTOMER DELI TRAYS
64. CUSTOMER RELATIONS #1 & 2

