

Credit and Business Management Network

Topic: Generational Differences and Relationships

Our next Credit Business Management Network gathering will take place on February 19th. Back by popular demand, the topic will be Generational Differences and Relationships. This topic was previously done in 2015 and has been requested again by your peers. Baby boomers, Generation X, and Millennials are examples of some generations that we have heard of, and our workplaces and customers can consist of individuals within numerous generations. We will examine what makes each generation unique, how to overcome differences, and other knowledge to help us understand and work collaboratively with these different generations. This can add value to your daily work with customers and Sales relationships.

Judy Ruhl from Fox Valley Technical College will be our presenter on this topic. Judy is a trainer/consultant with the Management Development Department of FVTC and has a proven track record in helping leaders, regardless of industry, meet their full potential. Her enthusiastic style keeps the training session moving while focusing on skill building. Her experience and flexibility ensure that each participant gains specific action items to get results. Particular areas of expertise include: Leadership (especially people skills), Train-the-Trainer, Myers-Briggs, Time Management, Generational Collaboration, Team Building and Strategic Planning.

[Details are below and we hope to see you!](#)

[Join us on LinkedIn at Credit and Business Management Network- Northeast and Central WI.](#)

Place: Best Western Bridgewood (Ground Round)
1000 Cameron Way
Neenah, WI
920-720-8000

Time: **Monday, February 19th**
5:00pm- Meet and greet in Ground Round
5:30pm- Dinner
6:00pm- Meeting and Speaker Presentation

Dinner: **Please choose from one of the following**

Filet of Sirloin

Premier center cut, grilled to perfection and topped with tangy hollandaise. Gluten free.

Mediterranean Garlic Chicken

Airline chicken breast marinated in rosemary, garlic, and lemon. A light, low carb, citrus and herb flavor.

Rainbow Tortellini Stuffed Pepper Primavera

Fresh garden vegetables tossed in a Boursin sauce and served over rainbow tortellini bursting from a sweet bell pepper cornucopia.

All plated dinners include choice of salad, rolls & butter, choice of potato or rice, seasonal vegetable selected by our Executive Chef, coffee, iced tea and milk.

RSVP: senneri@msn.com
Call James Rennes
920-366-6387

Payable To: **CBMN**
Please bring check to meeting or contact James for mailings.

Cost: **\$25 for all participants and includes dinner**
No cancellations after February 14th as we need to order food in advance

Name: _____
Company: _____