

THE BUSINESS of FOOD



SCHOOL OF RESTAURANT & KITCHEN MANAGEMENT

Testimonials

“I will go away with a road map, with a very strong system in place. Now I feel I have the tools to do it, I feel empowered. The evolved attitude to work life balance was liberating. The quality of the lecturers was second to none.
 For anybody thinking of going into the food business, this course is pivotal. It is a magnificent investment, as you want to reduce the things that can go wrong.”
 Caroline Gray Greystones, Wicklow, 12 Week Certificate Course Graduate 2010

“Do it , Do it- You get the groundwork. You learn how to do it right, you wont make the same mistakes others do.”
 Craig O’Shea, - Durban, South Africa, 12 Week Certificate Course Graduate 2010

“Blathnaid Bergin has lectured our Certificate students on “The Business of Food” for the past 14 years. The response from our students has been universally positive.”
 Darina Allen, Ballymaloe Cookery School

Where is the Course Held?

Abbeyleix, Co. Laois, Ireland. A beautiful Heritage town easily reached by all routes - 45 minutes from Dublin, 1hr 30 minutes from Cork.
www.abbeyleix.ie

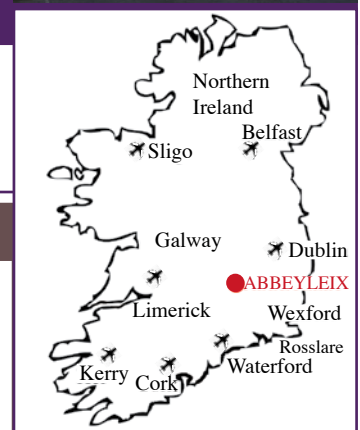


Where in Abbeyleix?

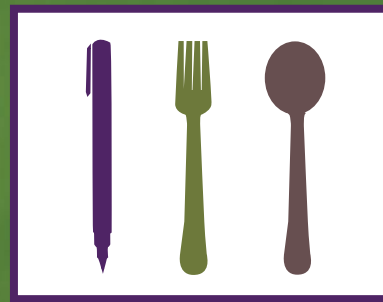
Abbeyleix Manor Hotel Business Centre with all its facilities and amenities. Easy access from M7 and N7; ample parking; special accommodation rates.

How do I Book?

You can book online through our website:
experts@restaurantmanagement.ie
www.restaurantmanagement.ie
 or through Blathnaid Bergin +353 (0)87 679 0854



Design by Robyn Allen
www.robynallendesign.com



For booking and more information:
www.restaurantmanagement.ie



Short Courses

HELP!

Kitchen Management Bootcamp – I need to know what is going on in my kitchen.

I want to open a **Teashop/Cafe** quickly.

Culinary Scene Investigation – C.S.I.

– my restaurant is leaking money.

My **Pub Food** is Losing money.

Way Beyond Train the Trainer – I need to train with pzazz.

For more courses and information see our website: www.restaurantmanagement.ie

12 Month Mentoring Programme

The School of Restaurant and Kitchen Management also provides a monthly mentoring programme over a one year period to help and advise in implementing your plan.

Who is Involved?

Blathnaid Bergin with a team of highly skilled experts.

Blathnaid has a M.Sc. in Hospitality Management (Hons), Diploma in Adult Learning, Diploma in Hotel Management (Hons) - Shannon College of Hotel Management.

She has 25 years experience advising, training and working with people in the hospitality industry. Blathnaid and her team look forward to welcoming those with a hospitality dream and making it a reality.

www.therestaurantadvisor.ie

Twelve Week Certificate Course

Managing a Five Star Food Service Business From a Teashop to a Pub to a Restaurant



SCHOOL OF RESTAURANT AND KITCHEN MANAGEMENT

Course Start Dates: 28th February 2011, 29th August 2011



Who needs this Course?



You do if you are;

Ready to start a food service business.

Already in hospitality or food service and would like restaurant and kitchen management skills.

A chef who would like to own/manage a food service business.

A publican who would like to add food to your business.

Interested in starting a catering business.

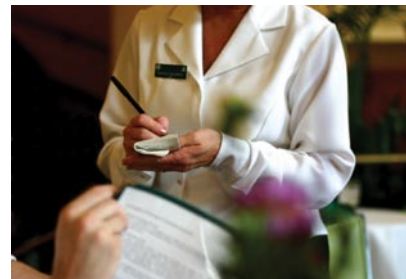
www.restaurantmanagement.ie

Our Vision

To give our students a practical learning experience with a complete toolkit for opening and managing a food service business. To bring back management and operations excellence, passion and enjoyment to the food service industry.



Blathnaid Bergin



Knowledge and Skills when Finished

Practical Business Plan

Accounting and Finance Toolkit

Management of Food Hygiene Certificate

Creative and Practical Marketing Plan

Health and Safety Toolkit

Employment Toolkit

Legal Toolkit

Kitchen Management Toolkit

Restaurant Management Toolkit

Training Skills

Service Skills

Social Media Toolkit



Included in the Course

Workshops, 'Live' case studies, discussion and field trips.

5 day cookery course in Ballymaloe Cookery School including accommodation at the Cookery School.

Site visits to some of the best food service businesses in Ireland.

Lunch and tea/coffee breaks.

Accommodation during the course is not included.