

Pub Food Management - Help I need to know how to manage my pub food operation.

Duration: 12 days over 10 weeks

Course Dates: 13th September - 23rd November 2011

Price: €1980 (up to 30% funding available)



If you are a publican who is serving food or who would like to add food to the business, this is the course for you.

The course content includes Menu planning, Food costing/pricing, Kitchen management systems, Front of house systems for food service, Service skills and techniques for floor staff, Personal presentation and dress. Training skills for management, Kitchen management for managers, Food quality consistency presentation, Managing chefs and Work life balance.



How Does the Process Work?

A 20% deposit required to secure a place, balance due before course starts.

Places limited to 12. Courses run from 9am - 5pm. Price includes all course materials, light lunch, tea and coffee.

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.



For more information on these and other short courses call Blathnaid Bergin on +353 (0) 87 679 0854 or email: experts@restaurantmanagement.ie www.restaurantmanagement.ie



SCHOOL OF
RESTAURANT
& KITCHEN
MANAGEMENT

SHORT COURSES 2011

SAVING
you lots of.....



Service Excellence in the 21st Century.

Duration: 8 days over 11 weeks

Course Dates: 27th -September -
24th November 2011

Price: €1320 (30% funding available)



The Sharpest Service Skills and Techniques. The Smartest Appearance. The Most Thorough Product Knowledge. The Most Charming Customer Care.

Become supremely professional. "Service is all about exceeding the guests expectations, its all about the little things that add up to the total package."

The course content involves: Getting the right look for your business, Sharp spotless management and staff, Stylish contemporary dress, Hygiene. Generating lifetime customers, Product knowledge, Knowing the product and selling it with passion, Service skills and techniques, Learn how to serve customers efficiently and professionally.



Kitchen Management Bootcamp
Help - I need to know what's going on in my kitchen.

Duration: 7 days over 9 weeks

Course Dates: Spring 2012



If you are an **owner/manager for whom the kitchen holds particular challenges**. If you would like to be able to manage the kitchen with your chef rather than delegate it entirely this course is for you. You will sleep soundly knowing that you know how the kitchen works.

If you are a **chef** who would like to manage your own kitchen someday, this course is for you, from ordering right through to service, systems, structures and organization.

Unravel the mysteries of the kitchen from the back door to the front and make significant daily savings.

This course runs over seven Tuesdays over a period of nine weeks.



Café Teashop Course
Help I want to open a tea shop or café and I don't have 12 weeks.

Duration: 15 days over 9 weeks

Course Dates: 14th September -
18th November 2011

Price: €2500

(up to 30% funding available)



This course is ideal for you if have decided to open a café or tea shop. This course covers menu planning, costing and pricing, Finding an assessing premises, Leasing agreements and obligations, Managing money, Kitchen design, Kitchen management, Sourcing and buying equipment, Interior design on a shoestring, Cash register systems, A-Z of Service excellence, Food hygiene certificate, Staff management, Training skills, Work life balance.

Over the nine week period we will draw up a plan for the future of your café teashop.

