

# Finance for Chefs

Our customers demand ever increasing standards from us, reflecting their experiences in the commercial marketplace. In order to meet these demands we have continually to review our approach to financial control within the kitchen environment.

This one day seminar is for any chef who would like to build their confidence in financial control. The programme will include how to cost menus for the student market, fine dining and large scale banqueting. A "hands on" practical approach to calculating margins and an introduction to studying key financial information will be a feature of the course. Andrew Bennett and David Mckown first worked together for UhS in January 2008 and have established a reputation for being approachable and entertaining as well as excellent tutors. This is the third time they have presented "Finance for Chefs". Comments from their last seminar included: "The tutors were excellent, found this very worthwhile. The group events worked very well", "Very good course" and "Fantastic!".

## Objectives

- Identify the key components of the demand/supply chain
- Describe current market forces
- Describe the key factors for cost control
- Identify financial boundaries and establishing pricing structures

## Content

The seminar will:-

- Explore the "sales mix" and its impact on the development of menus
- Provide information on goods receiving controls, recipe costings and par stock levels
- Provide advice on inventory management, fraud/theft and yield management
- Encourage creative thinking and how to apply financial awareness to your kitchen

Participants will be provided with notes and workshop handouts.

## Presenters

### Andrew Bennett

Andrew Bennett is Executive Chef at The Park Lane, Sheraton Hotel in London. His career includes the achievement of a Michelin Star and recognition as Banqueting Chef of The Year by the Craft Guild of Chefs.

Andrew was awarded the MBE for services to the hospitality industry and skills training in 2009. He is currently working internationally as a trainer for the Food and Beverage Academy operated by Starwood Hotels.

### David Mckown

David Mckown FIH is Training and Development Manager at the University of Sheffield. Before joining the university he spent seven years at the Hotel and Catering Training Board. His career also includes spells in contract catering and restaurants. He is a qualified trainer and further education teacher who delivers training regularly to the commercial sector in this country and also internationally.

## Date and Venue

Thursday 17 November 2011; registration is from 0900. The seminar starts at 0930 and ends at 1600. It will be held at University College, High Street, Oxford. There are good train services from London, Birmingham and Reading as well as a frequent coach service from London Victoria. Car parking in Oxford is very difficult but there are five Park and Ride services from strategic points around the city. Full access information will be sent to participants. There is more information at [http://www.univ.ox.ac.uk/visiting\\_the\\_college/map\\_and\\_directions/](http://www.univ.ox.ac.uk/visiting_the_college/map_and_directions/).

## Fee

The fee for this non-residential seminar is £225.00 plus vat, which includes seminar materials, training costs, refreshments and lunch. . If you require overnight accommodation and are driving the most convenient option may be the Travelodge at Pear Tree Park and Ride to the north of the city, [www.travelodge.co.uk](http://www.travelodge.co.uk).

To make a seminar reservation please go back to our booking form which may be completed on-line or off-line. May we respectfully draw your attention to the UhS business terms, which are on the seminars page of our web site and on the booking form?