

Finance for Chef - Managers

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 managing kitchen finances.

This one day seminar is for Chef - Managers who have responsibility for financial control. Andrew Bennett and David Mckown first worked together for UhS in January 2008. Comments from their seminar included: 'Fantastic, great day, very well put together and presented', 'Very good day and very good to have a highly respected Chef at the seminar', 'A really enjoyable day, picked up lots of interesting information to feed back to my team'.

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 business.

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. Andrew 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. David's style is lively, interactive and fun!

Date and Venue

Thursday 18 March 2010; registration is from 0930. The workshop starts at 1000 and ends by 1530. It will be held at Holywell Park, which is imago's corporate, non-residential training centre at Loughborough University. It is close to junction 23 of the M1 and also easily reached from Loughborough railway station. Full location and access details will be sent to participants. There is more information at www.welcometoimago.com.

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 it can be booked directly at the university's nearby Burleigh Court conference centre, subject to availability, by calling the imago sales office on 0845 036 4624. A single en-suite lodge room is £59.00 room only; full English breakfast is £14.00. A main building double or twin is £107.00 for bed and breakfast. All prices include vat. Please settle overnight accommodation charges directly with the university. There are two Travelodges six miles away at junctions 22 and 23a of M1, www.travelodge.co.uk. There is a Premier Inn ten miles away at the A42/A512 junction at Ashby De La Zouch, www.premierinn.com.

To make a workshop 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?