



**Finance for Chefs**  
**Thursday 9<sup>th</sup> October, 2014**  
**10 am – 4 pm**  
**Holywell Park Conference Centre**  
**Loughborough University**  
**£235**

### **Why should you attend?**

Our customers demand ever increasing standards from us, reflecting their experiences in the commercial marketplace. In order to meet these demands we have to continually 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 key features of the seminar.

### **Who should attend?**

The seminar is suitable for chefs of all levels who need a better understanding of financial control.

### **Course Content**

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

### **What will we get out of the day?**

At the end of this session, delegates will be able to:

- Identify the key components of the supply/demand chain
- Describe current market forces
- Identify the key factors for cost control
- Identify and understand financial boundaries and establish pricing structures
- Have confidence in implementing financial awareness in your kitchen
- Have an opportunity to share and debate experiences with Andrew Bennett MBE, David McKown and other delegates

### **How do we book on this course?**

Online bookings can now be made at the UHS website [www.universityhospitality.co.uk/seminars](http://www.universityhospitality.co.uk/seminars). Please submit your booking by **Wednesday 25<sup>th</sup> September, 2014**. If you experience any issues with the online booking system, please contact Diane Davies at [information@universityhospitality.co.uk](mailto:information@universityhospitality.co.uk) or call 0114 222 8983 and we will be happy to help you further.

## Trainer – Andrew Bennett MBE



Andrew Bennett MBE 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. In 2009, Andrew was awarded the MBE for services to the hospitality industry and skills training.

He currently works internationally as a trainer for the Food & Beverage Academy operated by Starwood Hotels.

## Trainer – David McKown



David McKown FIH is Head of Training & Quality at the University of Sheffield.

Prior to joining the University, David spent 7 years at the Hotel and Catering Training Board. His career also includes spells in contract catering and restaurants.

David is a qualified and highly experienced trainer and further education teacher who regularly delivers training to the commercial sector, in this country and internationally.

## Venue

This course will be held at Holywell Park, Loughborough University. Further information can be found at <http://www.holywell-park.co.uk/>

If you require overnight accommodation you can contact:

**The Imago Sales Office on 0845 036 4624.** Subject to availability, they have rooms at their nearby Burleigh Court Conference Centre or in their Link Hotel.

[www.travelodge.co.uk](http://www.travelodge.co.uk). There are two Travelodges 6 miles away at Junctions 22 and 23a of the M1.

[www.premierinn.com](http://www.premierinn.com). There is a Premier Inn 6 miles away at Junction 23a, and another 10 miles away at the A42/A512 Junction at Ashby De La Zouch.

## The timings

Registration will be from 9.30 am, ready for a prompt start at 10 am. Lunch and refreshments will be served throughout the day, and the seminar will close at 4 pm.