



Finance for Chefs
Andrew Bennett MBE & David McKown FIH
Tuesday 1 November 2016
Sheraton Grand London Park Lane Hotel
CUBO Rate £235 + VAT or General Rate £282 + VAT

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. Please submit your booking by **Wednesday 19 October 2016**. If you experience any issues with the online booking system, please contact Lynn Kenny at information@universityhospitality.co.uk or call 0114 222 8983 and we will be happy to assist.

The Trainers

Andrew Bennett MBE



Andrew Bennett MBE, Director of Food & Beverage 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.

David Mckown, FIH



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.

The Venue

This training event will be held at The Sheraton Grand London Park Lane. More information about the Hotel can be found at: www.sheratonparklane.com

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.