

**‘Aspiring Executive Chefs’
Residential Seminar
Tuesday 6 & Wednesday 7 November 2018
Jonas Hotel, Sheffield
£545 + VAT CUBO Members rate
£681 + VAT General rate**

An innovative new training and learning support programme for ambitious University chefs is offered by University Hospitality Seminars.

Aspiring Executive Chefs has been specially designed for highly-motivated chefs who strive to develop and progress their careers to a Head Chef or Executive Chef position within university hospitality.

The programme, to be held on 5 & 6 November 2018, will offer a small cohort of 16 delegates’ exclusive access to coaching and mentoring from a handful of renowned chefs in a closed-group environment, helping them to develop their own tailored personal development plan.

Offering an engaging mix of presentations, workshops, discussions and networking, that focus on how to be a successful leader of the modern kitchen, delegates will enjoy an exhilarating and hugely rewarding two days.

With a specific emphasis on the operational challenges within universities, the programme will deliver highly effective coaching techniques to develop essential leadership skills, and provide tools for how to influence others and create beneficial relationships by understanding the needs of individuals and other teams.

At the end of the programme delegates will emerge more capable, confident and, most importantly, sought after, with a clear plan for achieving career success.

With experts from across the hospitality sector sharing their experience, the event promises to be extremely popular.

David McKown, Director of University Hospitality Seminars, feels that Aspiring Executive Chefs offers the sector something unique. “We wanted to create a high impact course that brings together chefs from the sector to learn from hugely respected and inspirational leaders, and support the development and nurturing of talent from within our universities.

The core content of the programme includes maximising the performance of the culinary team, selecting staff for senior positions in the kitchen, managing the modern kitchen, financial controls, selling the business, handling difficult conversations and building relationships with stakeholders.

Presenters

Andrew Bennett MBE, Food & Beverage Consultant



Now retired from the Sheraton Park Lane Hotel, his career included 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, 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 who regularly delivers training to the commercial sector, in this country and internationally. In 2015, David won a coveted "Catey", recognised as the Oscars of the Hospitality Industry.

How Do We Book On This Course?

To register your interest, please contact University Hospitality Seminars on 0114 222 8983/28907 or email information@universityhospitality.co.uk

The Venue

This training event will be held at Halifax Hall Hotel, Endcliffe Vale Road, Sheffield S10 3ER. Further information about the Hotel can be found at:-

<http://www.halifaxhall.co.uk/about-us/>

This training session will start at 11.30 am (registration from 11.00 am) on Day 1 and close at 4.30pm on Day 2.