

**'Aspiring Executive Chefs'  
Residential Seminar**

**Tuesday 6 & Wednesday 7 November 2018**

**Jonas Hotel, Sheffield**

**£545 + VAT CUBO Members rate**

**£681 + VAT General rate**

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 6 & 7 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.

## **Programme**

### **Tuesday 6 November**

This training session will start at 11.00am (registration and refreshments from 10.30 am) on Day 1 and close at 4.30pm on Day 2.

11.00 am **Session 1: David McKown and Andrew Bennett**

The Qualities, Values and Behaviours of an Executive Chef

12.30 pm Lunch

1.30 pm **Session 2: David McKown and Andrew Bennett**

Staff Motivation

Management Style: Old Style –v- New Style

Relationships with Senior Management

The Elevator Pitch

3.00 pm Afternoon refreshment break

3.30pm **Session 3:**

**Mark Houghton, Executive Chef at The University of Birmingham**

Compare and Contrast

Challenges

Leadership

Getting that next role.

4.30 pm **Session 4**

**Introduction to Case Study**

5.30 pm Close of Day 1

7.00 pm     Drinks Reception followed by Dinner

9.30 pm     Close

## **Wednesday 7 November**

9.00 am     **Session 5: David McKown and Andrew Bennett**

Review of Day 1

9.45 am     **Session 6:**

Aspirations and Inspiration for your role  
The Art of Delegation in the Kitchen

10.45 am     Break

11.15 am     **Session 7: David McKown and Andrew Bennett**

Case Study Round 1

11.45 am     **Session 8: David McKown and Andrew Bennett**

Case Study Round 2: Planning Presentations

12.45 pm     Lunch

1.30 pm     Group Presentations

3.00 pm     Break

3.15 pm     **Session 9: David McKown and Andrew Bennett**

Managing Confrontation

3.45 pm     **Session 10**

Personal Reflection Exercise

4.30 pm     Close of Event

## Presenters

### **Andrew Bennett MBE, Food & Beverage Consultant**



Andrew is the Chair of the Craft Guild of Chefs and associate consultant for University Hospitality Seminars. His previous role was Food & Beverage Director and Executive Chef at 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.

### **Mark Houghton, Executive Chef, The University of Birmingham**



Mark Houghton is a highly respected Executive Chef having worked in the private and public sector of the hospitality industry for over 30 years. A highlight of his career was working alongside Raymond Blanc OBE at Les Quat' Saisons, achieving two Michelin Stars for the restaurant. His first Chef Des Cuisine post was at the renowned Bear Hotel at Woodstock. In 1990, Mark became the Executive Head Chef at the Solihull Moat House and was actively involved in the planning and opening of the hotel.

The restaurant was awarded two AA rosettes and he assisted the hotel in becoming the premier four star hotel in the region. Mark then became the Executive Head Chef at Combe Abbey Park in 1995 before joining the University of Birmingham in 2000. Mark is responsible for all food production across the university.

Campus, providing services for 35,000 students and 7500 staff, three nurseries, all event catering, conferencing , weddings and high profile fine dining occasions.

Mark has recently designed the kitchens for a new hotel and Conference Centre that will open on campus in September 2018 with 230 bedrooms and extensive catering with a predicted turnover of £8million which is in addition to the annual turnover of catering at £13.5 million.

Mark was the Chair of the Executive Management Committee for the British Culinary Federation during 2008 -2011 and Vice President since 2011.

### **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](mailto: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/>