

**‘Aspiring Executive Chefs’
Residential Seminar
Tuesday 29 November and Wednesday 30 November
Halifax Hall Hotel, Sheffield
£525 + VAT CUBO Members Rate
£630 + VAT General Rate
Fully inclusive of all meals and accommodation**

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 29 & 30 November, will offer a small cohort of 14 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. Programme speaker Graham Crump, Group Executive Chef at Warwick Conferences, believes that developing the next generation of leading chefs is critical to the continued success of the sector as a leader in hospitality innovation and creativity.

Andrew Wood, Food Development Manager at York University adds, “It is important that this sector is ambitious and future-looking. Chefs attending this course will learn from the best, enabling them to take a lead in shaping their own future for a successful career in university hospitality”.

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, sustainability, selling the business, handling difficult conversations and building relationships with stakeholders.

Presenters

Chantelle Nicholson

Chantelle Nicholson is a multi-award winning chef, restaurateur and author. She is the founder of Apricity restaurant, in Mayfair, which celebrates conscious cooking and joyful dining. Chantelle is the former chef-owner of now-closed Covent Garden restaurant, Tredwells (the recipient of a green Michelin star in 2021), and All’s Well, a ‘pandemic pop-up’. Chantelle is an advocate for seasonality and sustainability, championing veg-forward cooking through both her restaurants and her cookbook, Planted. Originally from NZ, and a trained lawyer, Chantelle is committed to creating a more sustainable future across her operations and activities, whilst also being an independent board member for ReLondon - moving London towards a more circular economy, and a member of City Harvest’s Food Council.

Andrew Wood, BEM, Food Development Manager, York University

Andrew Wood, was awarded the BEM for services to higher education and university catering in 2015, he joined the University of York in 2002. Andrew has also worked in Germany, at the London Ritz and as Head Chef at York’s Middlethorpe Hall.

Graham Crump, Consultant Chef

Graham Crump is a highly respected chef and with over 30 years’ experience in the Higher Education Sector he brings a wealth of knowledge to the seminar. Previously Group Executive Chef at Warwick Conferences.

Mark Houghton , Consultant Chef

Mark Houghton is a highly respected chef and with over 20 years’ experience in the Higher Education Sector. Previously Executive Chef at The University of Birmingham.

John Feeney, Culinary and Innovation Director, Griffith Foods

John Feeney presents across the Globe on culinary innovation. He is at the cutting edge of future food trends that will appeal across the sector. John will drive delegates to “think out of the box” and explore ways that Chefs can deliver exceptional food to meet the needs of their customer base.

David McKown, MBE, 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 and in 2019 he was awarded an MBE for services to training and Higher Education 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 11.00 am (registration from 10.30 am) on Day 1 and close at 4 pm on Day 2.