

ADVANCED

Catering for Non-Catering Managers

Welcome back to the kitchen!

Designed to complement the catering management topics from Catering for Non-Catering Managers (Part 1).

This course completes the foodservice picture by offering additional content to further drive your Club's food offer, popularity, and profitability.

- Do you offer a common or creative menu? Understand the language, psychology, and profitability of well written menus.
- The Club's function and events business should be a foodservice "Gold Mine!" Learn more about menu costings, event contracts and business yield.
- Kitchen design fundamentals for managers looks at foodservice layouts, kitchen productivity and commercial catering equipment selection. Ideal for Club's considering new equipment or undertaking kitchen renovations.
- Why is food safety compliance so important? Do you know what is required to keep your customers (and business) safe?
- Let's talk marketing and promotion of your food offer. Is your message getting across and are you really getting a return on investment?
- Your on-line reputation means serious business! Does your team manage food reviews favourably and professionally?
- The rise and popularity of food delivery platforms cannot be overlooked. Are they worth the time, effort and cost? Do you know who is what and what is best?

These questions and further topics are covered in this comprehensive one-day course.

It is suitable for Food and Beverage Managers, Operations Managers, Chief Executive Officers and Secretary Managers, Catering Managers, Restaurant and Event Management Staff.

PLEASE NOTE: Participants must complete *Catering for Non-Catering Managers (Part 1)* before undertaking this course.

**CMAA
Members**

☆ \$480 inc GST

**Non
Members**

☆ \$680 inc GST

ACCM POINTS

CMAA Members & CMDA Affiliates earn 12 points for successful completion of this course.

 **REGISTER**

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