

Catering for Non-Catering Managers

Solving The Kitchen Conundrum

- There are so many experts, did you hire a 'Master Chef?'
- Too scared to go into the kitchen?
- Does your Catering department really make money?
- Do you know what questions to ask to get to the heart of your catering concerns?
- The food looks good but are you going broke one meal at a time?
- To Outsource or not to Outsource? What are the real costs?
- Let's have these conversations in Plain English...

Service and kitchen wages, food costs and wastage controls can blow out despite what management thinks should be done to bring these costs down.

This landscape becomes more challenging, especially for managers who have no 'Back of House' work history. Some staff will 'sense' a lack of confidence and experience from their manager when dealing with BOH issues and push new boundaries.

As a manager, you must be able to see the whole picture. If you would like to answer any of the questions posed then you should try this comprehensive one day course.

This course is packed with information to empower you with knowledge to cut through catering jargon, lower costs, and increase profit for an improved bottom line.

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

**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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