

gistLondon 

OCTOBER 2017

GIST|PRO

Advanced Management Course

RESTAURANTS

BARS

COFFEE SHOPS

FOOD & BEVERAGE

London | Saunderton | In-House

@gistlondon
www.gistlondon.co.uk



MESSAGE FROM THE FOUNDER

“A career in restaurant management is one of the most fulfilling career choices one can make.

Daily human interaction, flexible working patterns, and great social life are but a few of the reasons you **choose** to do it. Education is the foundation of all growth, and I invite you to **invest in your growth** and education with me.

GIST|PRO had been designed to deliver fast, continuous personal growth in this great career choice!

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THE BRIEF

What

Our approach is **360°** education. We cover every mental, emotional and practical skill necessary to a successful career in restaurants, food and drinks businesses

Who

GIST|PRO advanced management course was designed for restaurant managers, general managers and new owners. Ideally, we recommend at least 2 years management experience

Why

You want to take **GIST|PRO** course if you wish to advance your career in restaurants or any food and drinks related business. Very relevant to new owners with little or no experience in the industry

How

This course is delivered in a mixture of lecture, small group and practical work, as well as real 'field' experiences. We have also listed a number of industry experts in their field, to deliver key topics

COURSE MODULES

MEP NAVIGATION GIST|PRO Advanced Management Course is designed to improve your skills in every area - **M**ental, **E**motional and **P**ractical. Whilst we have a set list of modules to be delivered, each course is at the same time personal. It starts with your own MEP assessment, and by the end of the course, you will be able to demonstrate considerable growth in each part.



Day 1 Introduction

- Industry overview in numbers and key players
- Careers and progression in the industry
- Course overview, method and deliverables
- Specialised and compliance knowledge
- The role of a Manager

Day 3 People Skills P1

- Designing the perfect team
- Employee relations guide ACAS
- Employee life-cycle and retention
- Effective recruitment
- Team management and motivation

Day 5 Financial Skills P1

- Know your P&L report
- Forecasting and budget planning
- Gross Profit and stock management
- Menu engineering
- Cost control

Day 7 Practical Management

- Presentation, speaking and pitching
- Planning & journal keeping
- Problem solving & innovation process
- Business plan / Deck
- Digital reputation & marketing

Day 2 Personality Skills

- Personal growth drivers
- Personal MEP analysis
- Goal Setting
- Self-education
- Emotional Intelligence

Day 4 People Skills P2

- Human resources and the Law
- Conflict Management & resolution
- Coaching on the job
- Effective interview methods

Day 6 Financial Skills P2

- Labour Cost management
- Sales forecast and rota planning
- Increments and the flexible rota
- Payroll cost workshop
- Agency workers and other solutions

Day 8 Career Design

- Social networking
- Events, awards and causes
- Career design
- Assessments
- Graduation

DELIVERIES



DELIVERY STYLE

Round table

Most of the course will be delivered to the group, of up to 10 students, in a round-table format. It is an informal style, allowing open conversation and a progress at a pace that suits everybody

Small groups

Some of the modules will be delivered in a small-group discussion format. 2-3 students will team up and develop a concept or idea together

Individual work

Where we work through personality skills and assessments, and where additional work is required at home, the students will work individually and present their work to the team

Experts talks

We have listed key industry experts to deliver modules in which they specialise. From marketing to recruitment and technology integration in the business - you'll get to hear it from those who do it!

DELIVERY OPTIONS

Express Course Delivered in 2 consecutive weeks. Monday -Thursday. Intensive.

Monthly Course Delivered over 8 months. One day a month. Gradual progress.

STUDENT REVIEWS

"People management and financial skills were key to my decision to open my own restaurant business. GistLondon has given me all the skills and confidence I needed"

Paolo Vernetti. Morso-London



"Great practical advice. Really boosted my career. I have continued to climb up the ranks, doing the job I love"

Yacine Bezegouche. Cafe Royal



"I loved every part of this course. It made a huge difference to my career and life. Emotional intelligence, leadership and financial training! all in one"

Magda Da'Silva. Park Plaza



"gistLondon teaches a different way of thinking. You feel very inspired after the course. Definitely helped me realise my goals"

Adrian Marinescu. Top 1 Forever



DATES & PRICES

	Early-Bird	Normal
Express 20-23, 27-30 November 2017 Saunderton	N/A	£699
Monthly From 8 December 2017 London	N/A	£899
Express 22-25, 29-1 January-February 2018 London	£799	£899
Monthly From Thursday 11 January 2018 Saunderton	£649	£699

Spaces are limited. To book your place email learn@gistlondon.co.uk