

gistLondon 

2019

GIST|PRO

Advanced Management Courses

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, and here too, education is the foundation of all growth. 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

Over 5 days, **GIST|PRO** covers all the key areas for the successful management of a food & drink related business. In addition, the course includes 7 Level 2 assured compliance certificates.

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 or existing owners, growing and improving your business

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

GIST|PRO course is designed in modules allowing you to participate in part or whole of the course. The course covers Personal & Career Development, Practical Leadership, People and HR Management and Financial Literacy, Management and Reporting. You will also receive access to 7 e-learning courses in compliance areas (such as health and safety, licensing etc).



PROGRAMME

Day 1 | Professional Growth

- Your own Personality assessments (MEP)
- Emotional Intelligence in practice
- Leadership in hospitality
- Personal growth driver

Day 2 | Human Resources

- ACAS code for best practice
- Employment Law in Practice
- Employee life-cycle
- Performance Management

Day 3 | Finance I

- Key financial reports
- Forecasting sales
- Flexible scheduling
- Labour cost reports

Day 4 | Finance II

- Cost of Goods and GP
- Menu engineering
- Stock management
- Other Business Costs

Day 5 | What's Next

- Course recap
- Q&A
- Career development tools
- Business development tools
- Graduation

[Register Now](#)

[** Click here for Registration](#)

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 1 week. Monday - Friday. Intensive.

Weekly Course Delivered over 5 weeks. One day a week. Moderate.

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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. Flat Iron



MODULES & PRICES

		Early-Bird	Normal
Express February	18-22 February 2019	10% off	£799
Express April	22-26 April 2019	10% off	£799
Weekly May-June	27 May - 24 June 2019	10% off	£699
6 Months Coaching 1-2-1	On enrolment		£699
12 Months Coaching 1-2-1	On enrolment		£1099

**** [Click here for Registration](#)**

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