



Times are tough and businesses must adapt, innovate and re imagine how to operate. Hospitality is reeling from the effects of the current pandemic. Our courses are designed to equip those entering the business for the first time to do it right first time, and to give those already in the business the knowledge and skills to improve efficiencies and eliminate waste across every facet of the business. Learn how to use lean tools to increase bottom line profits and create efficiency right across the business.

Our courses are now conducted online through Zoom so that you can take part wherever you may be. We look forward to working with you.



Making your Business Lean & Efficient in the Post Covid World

www.thebusinessoffood.ie

The Business of Food

80 ONLINE HOURS OVER 3 MONTHS

This is our renowned course which has been completed by students from all over the world, many of whom are now running their own successful businesses. This course comprehensively covers the most important aspects of setting up and managing a viable food service business. Our next course begins on February 1st 2021 and will run on Monday afternoons from 1.30-5.45pm and Tuesday mornings from 9.00-1.15pm. €3,700.00

Train the Trainer

48 HOURS OVER 12 WEEKS

Training is a learned skill. Training should also be fun for both the trainer and trainee. Bring confidence, ease, fun and excellence to your training. Learn how to correctly train others so that they acquire the skills and knowledge first time. Next course begins on Friday February 5th 2021 from 9.00am-1.15pm and every Friday morning thereafter for 12 weeks. €1,650.00

Hidden Costs

16 HOURS OVER 4 WEEKS

Get to the root cause of hidden costs which drain away profits. Week on week, find, eliminate and replace with cost saving systems and business efficiencies. Become a lean business. €890.00

The Business of Catering

24 HOURS OVER 6 WEEKS

How to set up a catering business. Next course begins March 24th 2021. €1,300.00

The Business of Staying in Business

24 HOURS OVER SIX WEEKS

learn to review, examine, discuss and improve your business processes and procedures. Discover how to use Lean tools to maximise efficiencies and reduce waste. €1,300.00

Please get in touch by email or phone to
enquire about new online courses



info@thebusinessoffood.ie
+353 (87) 6790854