



WINTER 2018-2019

# **GIST|PRO**

Advanced Management Courses

**RESTAURANTS**

**BARS**

**COFFEE SHOPS**

**FOOD & BEVERAGE**



# 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!

”

1

# ON THE MENU

Page 3

## The Brief

Page 4

## Modules

Page 5

## Deliveries

Page 6

## Reviews

Page 6

## Pricing plans

# THE BRIEF

## What

Over 7 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).



## Day 1 | Career Development

- Food & Drinks industry overview
- Foundations in Personal Development
- Careers in Hospitality workshop
- Career planning
- Networking opportunities

## Day 2 | Leadership in Hospitality

- MEP Personal Assessments
- MEP Analysis
- Leadership and Management in Practice
- Emotional Intelligence

## Day 3 | People & HR I

- Basics of Human Resources
- Employer-Employee relations
- Contracts & Performance Management

## Day 4 | People & HR II

- Building a great team
- Team retention
- Employee life-cycle
- Interview skills

## Day 5 | Financial Reporting

- Introduction to P&L
- Major costs sections in a business
- Fixed and non-variable costs
- New business opening costs

## Day 6 | Labour Cost

- Projecting sales
- Preparing a payroll budget
- Flexible scheduling (rota)
- Productivity ratio

## Day 7 | GP & COGS

- Understanding COst of Goods
- Calculating Gross Profit
- Menu planning
- Periodical reporting
- Costs Management

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



**\*\* [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 2 consecutive weeks. Monday -Thursday. Intensive.

**Weekly Course** Delivered over 7 weeks. One day a week. 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. Flat Iron



# MODULES & PRICES

		Early-Bird	Normal
Career Development	22-23 October 2018	£199	£249
HR & People Management	24-25 October 2018	£299	£349
Leadership in Hospitality	22-25 October 2018	£499	£599
Financial Management	29-31 October 2018	£499	£599
GistPro Advanced Management	22-31 October 2018	£999	£1099

**\*\* Click here for Registration**

