

Friday 21 February 2020

Delegate will have the opportunity to network with likeminded delegates from UK Universities and will experience a full day of training in fine dining cooking and presentation

Itinerary:

1000: Delegate arrival and registration

1030: Development Day to begin

During this development day the coach will cover: service styles and etiquettes, equipment overview, menu knowledge, salesmanship, social skills, leaving a lasting impression and raising the fine dining experience standards.

- Enhance working skills and knowledge delivering a fine dining experience
- Understand fine dining and where their role fits in to the overall culinary experience of clients
- Develop service styles and etiquettes
- Understand new equipment
- Improve menu knowledge
- Work on how to leave a lasting impression and raising the fine dining experience standards

1300: Lunch

1330: Development Day to continue

1600: End of course