

Modern Restaurant Management and Operations

Overview

The food service industry (restaurant industry) is very dynamic. Managing and operating one is not an easy task. Restaurateurs always have to think of ways on how to be able to adapt and cope with this fast-changing industry and business. Understanding the operation side of it is not always the key to success. With the advent of new technologies, globalization and new ideas always coming in one has to be kept abreast with what's new in the industry in order to be competitive and to stay on top.

Objectives

- This seminar aims to give attendees knowledge on how to use technologies to gain an upper hand in this highly competitive industry. It will also deal with understanding and using the menu as the focal point of the restaurant operations in order to be innovative, profitable and adaptable to the ever-changing food service industry. It will also discuss tools by which one can make operations much more effective and efficient.

Who Should Participate

- Those who would like to improve the way they manage and operate their restaurant business.
- Those who would like to venture into the dynamic restaurant business world.

Key Topics

- I. The Restaurant Industry Today and Tomorrow
 - A. Attributes of a good restaurant
 - B. Life Cycle of the Restaurant Industry
 - C. Trends in the Restaurant / Food Service Industry
- II. Menu: Focal Point of the Food Service
 - A. Menu Creation and Development
 - B. Menu Costing and Pricing
 - C. Menu Engineering and Forecasting
 - D. Menu as a Marketing Tool
 - E. Ergonomic and the Menu
 - F. Menu and the Kitchen Brigade
- III. Technology and Restaurant
 - A. POS
 - B. Mobile Food Ordering Systems / Application
 - C. Internet / Social Media Marketing
- IV. The Ultimate Customer Experience
 - A. Service Quality
 - B. Food Quality
- V. In and Out in the Millennial Restaurant Operations
 - A. Supplier - Buyer Relationship
 - B. Cost Volume Profit Analysis
 - C. Flow of Food in the Restaurant Operation

Reserve now! Call us at:

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Mobile Numbers: Globe: 0915-205-0133 / Smart: 0908-342-3162

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Website: www.businesscoachphil.com

Time

- 9:00 am - 4:00 pm

Venue

- Unit 201 Richbelt Tower, 17 Annapolis St., Greenhills, San Juan City, Metro Manila

Schedule

- Please check our website, or you may call any of our customer representatives.
- Schedule may change without prior notice. Please call to confirm. BusinessCoach, Inc. is not liable for any expense incurred by seminar registrant resulting from cancellation of any of its events.

Seminar Fee

- Php 3,500.00 per participant (inclusive of snacks, lunch, seminar kit, handouts, certificate of attendance)

Why Choose BusinessCoach Inc. - VALUE!

1. The small number of participants allows proper learning; just like having your own consultant at a bargain price!
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Discount

- Php 500.00 Discount if FULL AMOUNT is paid at least five (5) banking days before the event.

Reservation

- Please call to register or use the registration form below. Kindly fill-out and send to us through fax (8.727.8860 or 8.727.5628) or email. You will receive a confirmation within 48 hours.

Mode of Payment

- Deposit payment at Banco de Oro, Savings Account Name: BusinessCoach, Inc. Then kindly fax or email deposit slip (indicate name of participant and seminar title) to confirm reservation.
- On-site payment (CASH only)
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Seminar Title _____

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