

# Food Business Training

**“Absolutely Brilliant! Everyone in or setting up a food business should do this course”** *June 2016 course attendee*

- Date:** Tuesday 2<sup>nd</sup> May 2017
- Time:** 10.30am – 4.30pm
- Venue:** Arc House Venue, Harrow-on-the-Hill
- Cost:** £10 but we will refund to unwaged
- Booking:** <https://harrowfoodbusiness.eventbrite.co.uk>

Running your own food business is an incredibly challenging role. You're expected to be a chef, business person, promotions specialist and accountant all at the same time with never enough time to do it all! This course will show you easy and clear ways to make changes that can have a real impact on the health and sustainability of not only your business and profits, but also of the food you sell

You will learn:

- Key principles of menu planning which maximise the financial opportunity of sustainable and healthy food
- Menu planning and production systems which reduce chef time and save money
- How to source and manage relevant suppliers that save time and money
- The principles of financial management
- How to promote your business effectively
- Practical tools to implement the above

If you are interested in attending this course, please book following the link above or for more info contact:

Mel Taylor on 0208 2694880 or [mel@gcda.org.uk](mailto:mel@gcda.org.uk)

