

bahamas

HOSPITALITY AND SERVICES

RESTAURANT
TRAINING PROGRAMS

Taining Classes



Food Handling



Coffee Machine Training



Service Engagement



Food Safety Supervisor



Menu Engineering Tips



Restaurant Target Food Cost



Restaurant Start Up Mistakes



Inventory Turn



Taining Classes



[How to Reduce Labor Costs](#)



[5 Ways Your Restaurant Can Maximize Table Turnover](#)



[How to Run a Successful Coupon Marketing Campaign](#)



[How to Reduce Food Costs](#)



[How to Reduce Overhead Costs](#)



[How to Set Up a Delivery Service For Your Restaurant](#)



[The Importance of Restaurant Music Playlists](#)



[How to Hire a Manager For Your Restaurant](#)



[Restaurant Accounting Tips](#)

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How to Buy a Restaurant



What is a Restaurant Profit and Loss Statement?



How to Obtain a Food Handling



How to Find a Chef



How to Increase Restaurant Sales



Interview Questions For Restaurant Servers and Hosts



The Complete Guide to Restaurant Food Safety



Fine Dining Etiquette for Servers



Restaurant Inventory Management

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How to Reduce Your Restaurant Employee Turnover Rate



How to Write a Menu Describing Your Food



Social Media Marketing for Restaurants



Protecting Your Recipes: Trade Secrets & Patents



Menu Psychology: The Science Behind Menu Engineering



Employee Dress Code Policy For Restaurants



Restaurant Management: How to Start a Restaurant



Interview Questions For Restaurant Servers and Hosts



How to Make A Restaurant Schedule

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Restaurant Cleaning Checklist



Restaurant Cleaning Checklist



Ways to Reduce Food Waste in Your Restaurant



Choosing a Restaurant Concept

Management Training

- Par Levels
- Food Wastage
- Gross Profit
- Staff Cost
- Menu Development
- Budgets
- Forecasting
- Consumable Control
- Kitchen Maintenance
- Stock Rotation
- P&L
- Risk Assessments
- Manual Handling
- Food Safety Checklists & Records
- Personal Hygiene
- Staff Control
- Induction to the workplace
- Staff files and records
- Staff turnover
- Rota planning
- Staff development plans
- Managing & motivating the team
- Disciplinary procedures

