

professional development.

November 2018

Plan your future – 2019 business strategy workshop

Colin Gardner, Business growth Consultant


As we head into the end of the year, this is the perfect time to be planning for 2019. This 90-minute workshop will help restaurant owners build a practical plan for their business.

This workshop will cover:

- Focusing on your strategies and action plans for the forthcoming 12 months.
- Documenting your strategies and action plans in your personal workbook
- Forming your practical business plan

During this workshop, you will get to share and discuss ideas and objectives of common interest with your fellow restaurateurs, with an additional 30 minutes of discussion time.

With over 40 years' experience Colin Gardner is passionate about helping SME business owners build their ideal business by improving their profitability, time freedom and scalability.

date Monday 5 November 
time 10am – 12pm
venue Taste, 45 Normanby Road, Mt Eden
price \$55.20 incl gst – Member rate
\$86.25 incl gst – General industry rate

Building Resilience Workshop

Peyton Wolfgramm, Lifeline Aotearoa

This workshop is about identifying and understanding our own unique triggers and reactions to stress and distress, as well as what this can look like in those around us. What you will learn:

- What stress can mean for us physiologically.
- Identify specific skills we can develop to combat the negative effects of chronic stress build-up.
- Development purposeful healthy coping strategies.

It provides an essential space to 'push the pause button' and increase awareness. It also provides an opportunity to encourage early conversations that identify people around us who are there if we need them for support.

**Each attendee will cover the cost of four calls to Lifeline or one potentially life-saving call. So, come and make a direct impact on a Kiwi's life!*

date Monday 12 November
time 10am – 12pm
venue Taste, 45 Normanby Road, Mt Eden
price \$185 incl gst – Member rate
\$210 incl gst – General industry rate

Established Managers - Auckland

Krishna Botica, Xuxu, Saan and Café Hanoi


Following demand for our Emerging Managers programme, the Restaurant Association is proud to bring this addition to our professional development series.

This seminar takes a more detailed look at:

- Hospitality management techniques styles and systems
- Conflict management and resolutions
- Motivating your staff and successful systems.

This advanced programme is perfect for those who have attended 'Emerging Managers' or for front of house and kitchen managers looking to develop their skills further.

This is a great follow on from the Emerging Managers course presented by Krishna in October.

date Monday 19 November 
time 10am – 12pm
venue Taste, 45 Normanby Road, Mt Eden
price \$55.20 incl gst – Member rate
\$86.25 incl gst – General industry rate

Missed a webinar from a previous calendar?

You can order a recording from our catalogue by emailing bookings@restaurantnz.co.nz

Managing restructure and redundancy
Sam Houlston, Hesketh Henry

Attracting the best Talent
Angela Besant, Hello Monday

Real answers for real profits
James O'Connell & Liz Perkins,
The Hospitality Company

Employment Law – The first 100 days
Alison Maelzer, Hesketh Henry

Managing Harassment in the workplace
Angela Besant, Hello Monday

Course overviews can be found on our website under Shop – Webinars.

price \$40.25 incl gst – Member rate
\$74.75 incl gst – General industry rate



= Join the session by livestreaming where it's convenient for you.



Taste.

The perfect venue for
your holiday function!

- Seminars for up to 45 people.
- To launch new products.
- Test out new menus.
- Conduct staff training.
- Host corporate dinners up to 36 people.
- Networking functions for up to 110 people.

This is a fully licensed venue that offers you a fantastic, intimate experience. Whether you want to dry hire the venue, or hand over all the details to our **taste**. co-ordinator – the choice is yours.

Restaurant Association members also receive added benefits with **taste**. including discounted room hire rates.

**Book early to secure your preferred date!*

Contact email: bookings@restaurantnz.co.nz
Or phone: 09 632 1408