

LIMITED SPACES
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CATERING RESULTS BOOSTER WORKSHOP

Wed 3rd June 2020 10am – 3.30pm – Finkley Down Farm, Hampshire, SP11 6NF

ABOUT THE WORKSHOP

Find out how to improve your catering offer while improving your margins and enhancing the customer journey.

This informative, lively and interactive workshop is led by Turpin Smale Catering Consultants.

The workshop will focus on topics including:

- Measuring performance and the key ratios
- Profit and why you shouldn't sell confectionary
- How do your menu prices compare
- Quality and why it is worth pursuing
- Food and drink menus - lessons to learn
- Brilliant birthday parties and kids food
- Labour cost and the Living Wage
- Innovation and trends
- Busting queues and service system
- 'Buy with Your Eyes' presentation
- Who does it well

You'll learn invaluable knowledge to implement back at your attraction.

FINKLEY DOWN FARM



Finkley Down Farm's catering has benefited hugely from Chris Brown's guidance. Queue time has been reduced, cake displays

& food quality has improved and most importantly profit margins have increased. Finkley cooks fresh food everyday using local suppliers to serve their customers and their onsite children's nursery.

ABOUT TURPIN SMALE



Turpin Smale Catering Consultants is one of the UK's leading catering consultancies.

The workshop will be led by Director Chris Brown, also author of the award-winning Great Cafes Blog.

PRICE

Price includes lunch and refreshments during the day.
£85pp + VAT.

WORKSHOP ADDRESS

Finkley Down Farm, Andover,
Hampshire, SP11 6NF.

HOW TO BOOK

It's simple, book and pay online by credit card at
www.farmattractions.net

Limited places available, book today!