

COURSE TITLE:

MANAGING YOUR FRIENDS: OWNING YOUR LEADERSHIP STYLE

DESIGNED FOR: Anyone in hospitality new to management.

ATTENDED BY: Floor supervisors, kitchen supervisors, chefs and head chefs, assistant managers, AGMs, specialist functions, founders moving from a different sector.

£90.00 +VAT

1/2 DAY

WHAT IS IT?

Everyone has a management style already, but if you're stepping up for the first time, there's a good chance you don't know what it is yet. Team members, especially today, respond to authentic human beings, not "managers by the book". Finding, understanding and then harnessing your style will make you a leader who is accessible, consistent and empathetic.

HOW IT WORKS

We've researched and curated four sessions across the four key traits we believe make up the best shift leaders: *Handling Challenging Conversations*, *Finding Your Voice*, *The Culture I Create* and this workshop *Owning Your Leadership Style*.

These sessions have been designed to stand alone and can be booked as and when you think they suit the new managers in your business and their personal development areas.

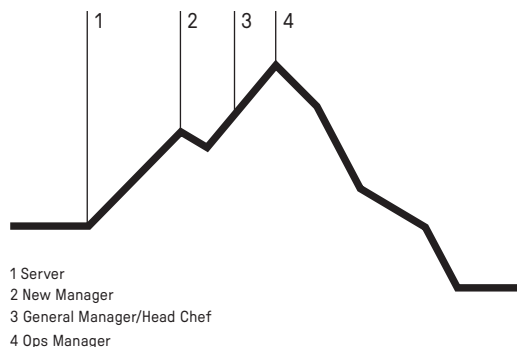
LEARNING OUTCOMES

On completion of the workshop participants will:

- Have a greater understanding of how self-knowledge is a must-have building block for leading others.
- Understand at greater depth how your biography impacts on your leadership style more often than not, without you realising it.
- Know how much mental energy you are using when you're in one of four thinking modes: creative, logical, disciplined and humanistic.
- Have encountered and practiced a simple coaching framework.

ABOUT WATERSHED

We think some 'step-ups' in hospitality management are steeper than others – those where you have to change the way you work, not just how you work. That's why we've curated courses and programmes designed to support bar & restaurant managers exactly when they need it most.



1-2 MANAGING YOUR FRIENDS

For team members stepping up for the first time. Because being a "friend" one day and a "manager" the next is a really hard balance to strike.

2-3 GOOD TO GREAT

For those new to line management. Because managing a team to deliver long term results requires a manager who can create a high performing culture, delegate, coach and give feedback skilfully.

2-3 BUILDING STRONG BRIGADES

For chefs taking charge of the brigade for the first time. Because managing people isn't like following the spec sheet.

3-4 MOVING INTO MULTISITE

For those responsible for more than one location. Because not being the "doer" at the coal face of the business anymore is unnerving.

We bring talented leaders and potential leaders from mixed independent hospitality businesses together to enable authentic learning in an informal and responsive environment.

Our style is not an "expert" opinion delivered by a trainer but a truly collaborative approach to the day that encourages sharing of best practice, buy-in and practical application. It's an approach with proven lasting impact on participants, their teams and their organisations.