

COURSE TITLE:

BUILDING STRONG BRIGADES

DESIGNED FOR: Head Chefs running a brigade of 6-60

ATTENDED BY: Head Chefs, heading to Head Chef – all hospitality contexts.

£395.00 +VAT

2 DAYS

WHAT IS IT?

The chef's job is 'physical', 'adrenaline-driven', 'inspiring', 'rewarding', 'high pressure' and for some 'the hardest thing you've done in your life' It takes a disciplined and committed leader to build a strong brigade.

A strong brigade is cohesive, flexible and able to deal with pressure. These are strengths founded on mutual trust, decentralised leadership, quality of relationships, clarity and flexibility.

As an audience, chefs are disciplined, confident and knowledgeable. From a management programme they want pace, workable ideas and involvement: A fast-moving, applicable, adult to adult process. One which is problem-solving in nature, challenging and includes a minimum of trainer-speak.

HOW IT WORKS

The programme is designed for pragmatists – there is very little theory, lots of activity and tools to put to immediate use.

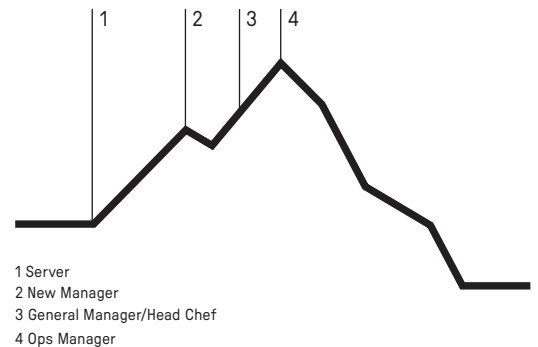
LEARNING OUTCOMES

On completion of the programme you will have a clear idea of exactly where each member of your brigade fits on a map of 6 levels of performance and be skilled in the 6 responses which apply to each.

- 01 Managing problem performers – some questions to ask yourself
- 02 Managing doubters – helping them connect to the team's purpose
- 03 Rookies – giving feedback which will lift their performance
- 04 High performers – taking a coaching approach
- 05 Losing energy/mojo – finding their route to reengagement via coaching
- 06 Relics – coaching to success in your brigade or elsewhere

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.