



FOOD & BEVERAGE MANAGEMENT

Programme Overview

- 📋 Analysing and understanding your current Food and Beverage operation
- 📋 Identifying what your Food and Beverage operation should look like
- 📋 Understanding and managing your resource and personnel requirements
- 📋 Managing the revenue and profitability of your food and beverage operation
- 📋 Effective stock management, controls and procedures
- 📋 Leading and growing your Food and Beverage business
- 📋 Providing exceptional service and customer experience

Who is this Certificate suitable for?

- 📋 Golf Club Managers
- 📋 Deputy Golf Club Managers / Operations Managers
- 📋 Food and Beverage / Clubhouse Managers who have already completed the CCL Training CMT 1 and 2 courses
- 📋 Honorary Secretaries

BOOK NOW >>

Next course: November 26-27 2024, Coventry

Rate: £625 GCMA members
£695 Associate Partner Members
£775 Non-members

Learning and Development Outcomes for YOU and YOUR CLUB

You will gain a thorough understanding of all individual elements of Food and Beverage operations from a management perspective. You will develop skills and knowledge that a high performing General Manager must be able to effectively lead upon within their role when overseeing a Food and Beverage Department.

You will gain a deep understanding of the current performance of your Food and Beverage operation and map out a Strategic Plan for high level food and beverage service delivery and performance that you and your club can implement immediately and for long term success.



in Golf Operations and Hospitality

- 📋 This Certificate forms part of the GCMA Advanced Management Award in Golf Operations and Hospitality

Other Certificates in this Award

- 📋 Marketing Strategy
- 📋 Sales & Service Delivery
- 📋 Golf Course Management for Golf Club Managers