



The Independent Management School for Independent Bar & Restaurant Businesses

## **BUILDING STRONG BRIGADES**

Developing High Performance Teams in High Pressure Environments

Three days over three weeks

£595.00 +VAT

### **SUMMARY**

**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

### **OUTLINE TIMETABLE**

#### **Day 1 The Strong Brigade: Managing Performance**

- Being a head chef in the 2020's
- Creative exercise: skills wheel
- The military today - a series of practices
- Managing pressure via TGROW
- The three gaps, The effects gap, the alignment gap and the knowledge gap.

#### **Day 2: The Head Chef as Coach**

- Key questions for planning.
- Building trust via briefing and the APTHUS frame
- Briefing exercises
- Focusing energy via purpose statements

