



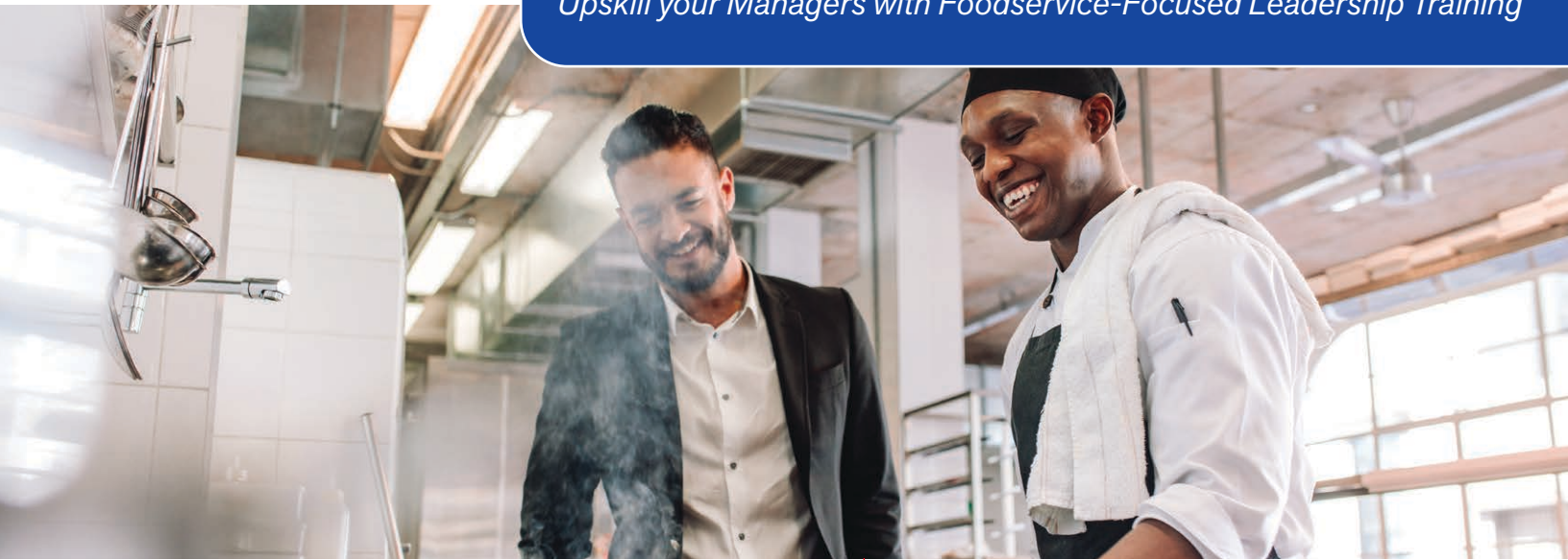
Manager Success University™

UPSKILL YOUR MANAGERS WITH
FOODSERVICE-FOCUSED LEADERSHIP TRAINING

Best Value!

Manager University package
includes 10+ Courses for up to
10 Owner/Managers for only
\$499/year

Book all courses at cfetraining.com



Develop Managers who Stand Apart

GET IT DONE 100% ONLINE

Manager Success University™ includes a cultivated series of leadership-focused content and is an ever-growing library of course assets. These flexible, interactive micro-courses will raise your management staff to a standard of excellence that can help your business stand apart.

Great managers know how to be proactive *and* reactive. This content helps your management staff both anticipate and respond to your business needs. Our unique approach addresses key issues for the foodservice and hospitality industry. Managers will learn leadership skills that yield organizational results, gain market insight for differentiation and understand strategies for increased profitability. This suite provides easily accessible coaching and critical operations resources *directly* to managers and owners.

Current Menu

- **Unique Concept eStart™**
(Strategies to Differentiate your Concept)
- **Integrated Marketing eStart™** (How to Effectively Use Low/No Cost, Social Media & Paid Marketing to Increase Profitability)
- **Manager eStart™**
(Establishing a Blueprint for Manager Efficacy & Efficiency)
- **Best Staff eStart™**
(Hiring the Best Staff to Power your Operation)
- **Sexual Harassment eStart™**
(Manager)
- **Anti-Bias eStart™**
- **Zero Waste eStart™**
(Food Waste & Sustainability Training)
- **Healthy Habits eStart™**
(Infectious Disease & COVID-19 Training)
- **Smart Tactics eStart™**
(Mask De-escalation Training)

Key Takeaways:

Good leadership isn't about stagnation; it's about moving ahead. With implementation of Manager Success University™, your Managers will:

- Facilitate and implement strategies for increased profitability.
- Understand how to lead staff to become a high performing team engaged in continuous improvement.
- Develop problem-solving skills and key process improvement perspective.
- Screen & hire high quality candidates to continually improve the staff of your operation.
- Utilize key low-cost marketing strategies to better optimize your operation's visibility and level of business.
- Develop operational objectives for the critical safety issues facing the foodservice industry during the COVID-19 pandemic.

How It Works

- 1. Sign up and receive access for up to 10 managers for a full year for \$499.**
- 2. Have your Managers self-register and access the training from a laptop, iPad at home or their smartphone – any mobile device.**
- 3. Manage training progress & compliance, generate reports by student, course or date range and print individual Certificates through our robust LMS.**



The Leading Educator for Foodservice and Event Professionals for 28 Years

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