



Manager Success University™

Upskill your Managers with Foodservice-Focused Leadership Training

<https://foodservicetrainingportal.com/manager>



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.

How It Works

- 1 Sign up and receive **access for up to 5 managers for \$299/year or up to 10 managers for \$499/year.**
- 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, generate reports by student, course or date range and print individual Certificates through our robust LMS.

Benefits

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.

Current Menu

- **Unique Concept eStart™** (*How to Develop Strategies to Differentiate your Concept*)
- **Integrated Marketing eStart™** (*How to Effectively Use Low/No Cost, Social Media & Paid Marketing to Increase Profitability*)
- **Manager eStart™** (*How to Establish a Blueprint for Manager Efficacy & Efficiency*)
- **Best Staff eStart™** (*How to Hire the Best Staff to Power your Operation*)
- **Sexual Harassment eStart™** (Manager)
- **Anti-Bias eStart™** (**Unconscious Bias Training**)
- **Zero Waste eStart™** (*Food Waste & Sustainability Training*)
- **MoneyWise Manager™** (*Financial Management Training Series*)
- **Restaurant Savings eStart™** (*How to Negotiate with Distributors for Free & Discounted Supplies*)

