



Site Management Essentials and Navigating Hospitality Operations, Compliance, and Safety

02 - 06 Jun 2024
Online



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Ref.: 15528_313544 **Date:** 02 - 06 Jun 2024 **Location:** Online **Fees:** 1500 **Euro**

Introduction:

In today's fast-paced hospitality industry, managing a site efficiently while ensuring compliance with governmental regulations and safety standards is paramount. This five-day training program is designed to equip participants with the necessary skills to operate a site seamlessly, including restaurants and cafes, while also navigating the intricacies of regulatory compliance and safety management.

Targeted Groups:

- Hospitality managers.
- Restaurant owners.
- Cafe operators.
- Regulatory compliance officers.

Course Objectives:

At the end of this course, the participants will be able to:

- Operate the site efficiently, including restaurants and cafes, ensuring smooth workflow and customer satisfaction.
- Ensure completion of all governmental procedures such as licensing and permits.
- Effectively manage security and safety administration to guarantee a secure environment for staff and customers.

Targeted Competencies:

- Operational Efficiency.
- Regulatory Compliance.
- Safety Management.

Course Content:

Unit 1: Site Operations Management and Workflow Optimization:

- Streamlining processes for efficient service delivery.
- Prioritizing tasks to maximize productivity.
- Customer Experience Enhancement.
- Implementing strategies to improve customer satisfaction.
- Handling customer complaints and feedback effectively.

Unit 2: Governmental Procedures Completion and Licensing and Permits Acquisition:

- Maintaining accurate records to ensure compliance with legal requirements.
- Developing systems for ongoing compliance monitoring.
- Understanding the regulatory requirements for operating a hospitality establishment
- Navigating the application process for licenses and permits Compliance Documentation Management.

Module 3: Security and Safety Administration:

- Maintaining accurate records to ensure compliance with legal requirements.
- Developing systems for ongoing compliance monitoring.

Unit 4: Risk Assessment and Mitigation:

- Identifying potential security and safety hazards in the workplace.
- Implementing measures to mitigate risks and ensure a safe environment.

Unit 5: Emergency Response Planning:

- Developing comprehensive plans for responding to emergencies such as fires, medical incidents, and security breaches.
- Conducting drills and training sessions to ensure staff readiness.



**Registration form on the :
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