

Leadership

baxter  bean

STRATEGIC DIRECTION & TRAINING

Lessons from Jamie Oliver's Kitchen

Call it a new way of training – mixing practical skills and process training in a 3-day leadership program based on Jamie Oliver's kitchen.

The program ties key learning points backed by examples from Oliver's success. In addition to classroom training, participants will have to create a meal – as a team.

Jamie Oliver is a well-known chef on the Food Network with shows such as The Naked Chef and Jamie's Kitchen. In 2002, Oliver set out to create a new restaurant called Fifteen. The premise of the project was to take 15 unemployed young people, train them as chefs and staff this hip eatery in London. The restaurant has become a huge success!

Utilizing the lessons learned in this incredible project, our leadership program is designed for managers and leaders who want to maximize their business potential.

The program covers five key learning points backed up by real examples from Oliver's journey and Baxter Bean's time proven processes.

The key learning points are:

1) Lead the way ... exploring the value of a clearly communicated vision

2) Show them how ... leadership visibility and action taking

3) Believe in them ... how to build loyalty

4) Deal with it ... taking responsibility regardless of the outcome

5) Learn and adapt ... utilizing a flexible plan

Under these points, participants study performance management, workplace diversity, effective hiring, how to develop a vision, teamwork skills and more in an experiential learning environment.



In addition, leadership skills are put to work – ***in the kitchen!*** *With Chef supervision*, the participants are required to create a gourmet meal. The goal for this task is to have everyone work as a member of a team in a unique and fun situation.

Available as "stand alone" or in a customized format.

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