

# A RESTAURANT COACHING AND MENTORING PROGRAM

9.30am – 1.30pm

R&CSA Offices – 10 Kingston Avenue Richmond

Mon 17 Feb 2014 • Mon 14 April 2014 • Mon 16 June 2014

***D**o you wish you sometimes had someone to talk to about your business, someone who would be unbiased, will listen and provide you with some knowledge to make your business work better?*

Restaurant and Catering SA together with the Office of the Small Business Commissioner have put together this program to help restaurateurs and small food business owners plan to improve your business.

The mentor will provide tools and guide you to review and assess your business in the following areas:


- > We want to grow our business but are not sure where to start?
- > How can we improve the profitability of our business?
- > How do I create the most profit from my business?

The program consists of a 4 hour group session (maximum 6 participants) combined with 2 hours of individual coaching/mentoring. The 4 hour group session has been specifically designed for restaurant and catering businesses and their leaders with tools, insights and strategic planning to build their business.

Following the session a two hour one-on-one mentoring session with the facilitator will help you to work through your action plan.

Usually \$1200, members will only pay \$200. So whether you have just opened your business or have been operating for a number of years this program has been designed to guide and advise you in your development to reach your goals with your business.

This program will be led by Max Franchitto, Principal and Managing Director of MGF Consulting Group.



Research shows that up to 43% of small to medium sized businesses face a difficult time sometime during their first three years of operation (sometimes longer). Difficult times that may even cast a doubt in the proprietors mind as to whether they made the right choice, or even worse, whether they are suited to own and manage such a business.

In all business, just like in sport, if you want to succeed you have to subscribe to some basic principles if you are to overcome the temporary downturns that come your way.

Therefore at MGFCG we mentor our small business clients into effectively applying:

- 1. Patience**
- 2. Persistence**
- 3. Consistency**
- 4. Discipline**
- 5. Talent**

What's more, we mentor you and your business into becoming more successful by applying these principles in that very order along with common sense business solutions.

MGFCG advice includes:

- > Business Planning & Operational implementation
- > Business Growth strategies
- > People development & staffing
- > Marketing Strategy & Implementation
- > Financial management & restructuring

### **Max Franchitto, BA.MBA.Grad.Dip.Legal St. PC.Arb.**

Max Franchitto is the Founder and Managing Principal of MGF Consulting Group (est. 1999) with its office firstly in Sydney and since 2003 relocated to Adelaide. MGFCG will help you implement management techniques that give lasting results, rather than short term fixes. We have the tools and experience to help you work on your business while you are working in your business. Adopting our techniques will be like having an additional person helping you grow the business.

We work with small business clients who want to receive total solutions advice on how to gain greater market share, retain customers and increase overall Growth & Profit.

**Visit: [www.mgf.com.au](http://www.mgf.com.au)**





# A RESTAURANT COACHING AND MENTORING PROGRAM



9.30am – 1.30pm

R&CSA Offices – 10 Kingston Avenue Richmond

Mon 17 Feb 2014 • Mon 14 April 2014 • Mon 16 June 2014



## REGISTRATION FORM

### PERSONAL DETAILS

First Name: \_\_\_\_\_ Surname: \_\_\_\_\_

Address: \_\_\_\_\_ Suburb: \_\_\_\_\_

Postcode: \_\_\_\_\_ Establishment Name (if applicable): \_\_\_\_\_

Phone: \_\_\_\_\_ Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

☐ Monday 17 February 2014

☐ Monday 14 April 2014

☐ Monday 16 June 2014

### CANCELLATION POLICY

Please note that to secure your booking, payment is required prior to the program. Cancellation must be advised at least 48 hours prior to the workshop. A refund will be granted less a \$50.00 administration fee if the cancellation is advised at least 48 hours prior. A refund will not be granted if the registrant fails to attend or cancels with 48 hours of the program

### TAX INVOICE

This document becomes a tax invoice for taxation purposes upon completion and payment.  
Please photocopy and maintain for your records.

### PAYMENT DETAILS

I wish to pay EFT (BSB: 105 010 Account #: 071517540 (please include your name)

I enclose: \$200 ☐ Visa ☐ MasterCard ☐ Amex ☐ Diners

Credit Card No: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ Expiry Date: \_\_\_\_ / \_\_\_\_

Cardholder Name: \_\_\_\_\_ Signature: \_\_\_\_\_

Cheque (payable to Restaurant and Catering SA – please enclose)

How did you hear about this program?

☐ The Advertiser ☐ Social Media ☐ R&CSA Website ☐ Word of Mouth ☐ Other \_\_\_\_\_

