

AA Training Courses in 2013

These interactive day courses provide the perfect opportunity for attendees to increase their knowledge of the AA Rosette scheme and improve their understanding of the criteria by which the AA assesses quality.

Rosette Academy

Ideal for chefs, food and beverage managers and general managers, this course features a range of modules which demonstrate and provide advice on a host of topics including industry best practice, increasing your revenue, menu terminology, seasonality and locality, flavour and blind tastings.

Food & Beverage Workshop

The Food and Beverage Workshop is suitable for all levels of the front of house team, from Room Service to Breakfast; we discuss best practise and relate this to the AA Star rating process. Detail is focused towards hospitality aspects, how the customer chooses, the dining experience and food service styles.

The fee for either the Rosette Academy or Food & Beverage Workshop is £170+VAT. If delegates book both the fee is £285 + VAT (£342 Incl VAT).



Courses are run in the following locations:

| Date | Course | Location | |
|------------|-----------------|----------------------|-------------|
| 16/09/2013 | F&B Workshop | Close House Hotel | Newcastle |
| 17/09/2013 | Rosette Academy | Close House Hotel | Newcastle |
| 02/10/2013 | F&B Academy | Macdonald Ansty Hall | Coventry |
| 03/10/2013 | Rosette Academy | Macdonald Ansty Hall | Coventry |
| 15/10/2013 | F&B Workshop | Alveston House Hotel | Bristol |
| 16/10/2013 | Rosette Academy | Alveston House Hotel | Bristol |
| 04/11/2013 | F&B Academy | Novotel, London West | Hammersmith |
| 05/11/2013 | Rosette Academy | Novotel, London West | Hammersmith |
| 12/11/2013 | F&B Academy | Apex International | Edinburgh |
| 13/11/2013 | Rosette Academy | Apex International | Edinburgh |

Reserve your space today!