



Total Business Audit

Financial measurement and controls alone will not lead to sustainable growth of a business; in today's competitive environment a long term, balanced approach is required. In this one day workshop Restaurateurs will identify the key factors for success, develop a 'balanced scorecard' that will help them measure their success, and use cascading key performance indicators to drive their business forward and motivate the team. The programme will emphasise the importance of self-assessment and continuous improvement.

Learning Outcomes:

On completion of this course, participants will be able to:

- Understand the concept of the balanced scorecard approach
- Ensure that financial reports are being interpreted correctly and thereby recognise profitable and unprofitable parts of the business
- Identify and apply key financial and non financial performance indicators for your restaurant
- Develop a scorecard and checklist to ensure the necessary systems and records are in place
- Take a more strategic approach to managing the business

Pre Course Action:

In order to successfully participate, we recommend participants assess their restaurants current financial performance against budget, familiarising themselves with all reporting systems used, including non financial indicators.

Course Content:

- What do you need to know?
- The balanced scorecard approach
- Setting meaningful objectives and cascading them through the team
- Applying, monitoring and responding to Key Performance indicators
- Self-assessment a pathway to continuous improvement
- Benchmarking opportunities



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Accel is an initiative of the Department of Enterprise, Trade & Employment and is managed by Skillnets SERVICES Ltd.