

The Restaurant Challenge

For Leadership Development

Business Challenge

Businesses struggle to ensure that leadership development is transferred back into the work place. A great deal of investment is made in leadership development with often very little tangible results. Leaders return from training courses full of motivation for change and new ideas then gradually slide back into old patterns of behaviour.

Understanding

We understand that leaders learn, develop and change through experience and not by attending courses. To enable development leaders need to be challenged by situations where their existing world view and working practices are no longer adequate. This can happen within the business with challenging assignments but the risk of failure is high, which could have an adverse impact on the leader and the success of the organisation. Business simulations are another option, however, some leaders feel that they are not sufficiently 'real' to enable the required development. With this in mind, Creative Edge Consulting is partnering with Food@Work to deliver its flagship leadership development solution, 'The Restaurant Challenge', which provides leaders with the real life challenge of setting up and running a restaurant. It enables leaders to realise sustainable development which is immediately transferrable to the work place.

Solution

The Restaurant Challenge is a business focused experiential leadership development programme involving setting up and managing a successful restaurant. The aim of the programme is to challenge and extend the capabilities of senior managers, for them to realise their full leadership potential and spearhead the future growth of their organisations. We align the programme with clients' corporate leadership development objectives and strategies. Real life experiences within an engaging and robust "restaurant" context are used to optimally challenge participants, including restaurant concept design and marketing strategy, acquiring funding, operational planning, opening night (actual cooking & service of a gourmet dinner to invited guests). The programme focuses on developing core capabilities essential for successful leadership today, including Emotional Intelligence, Leadership Thinking, Leading Complexity, Business Performance and Gaining Followers. Content and structure can be mapped to client's own leadership competency frameworks if needed. 'The Restaurant Challenge' is modular in design and can be tailored to suit client requirements i.e., integrated within clients' existing leadership programmes or delivered as a standalone programme.

Business Benefits

The Restaurant Challenge combines an optimum blend of executive facilitation and coaching with complex, powerful, engaging and real life business challenges to create the ideal environment for effective and lasting leadership development. It challenges leaders to work beyond their existing capability and provides the right level of support that facilitates learning and development. Leaders are able to experiment, make mistakes, and learn with no risk to their own business. This learning and development is sustainable and transferable to their business.

The Restaurant Challenge



Food@Work has extensive experience of developing executive capabilities through the engaging medium of food and cooking, and an exceptional reputation with 100+ corporate clients, including Tesco, HSBC, Nokia, GlaxoSmithKline, and PWC. Their focus is clearly on delivering real and lasting business value for our clients and exceeding their expectations. They are dynamic, innovative and never complacent!

Food@Work[®]



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