Soar to the top!

HOSPITALITY MASTERCLASSES

Ever wondered what it takes to get to the top?

Why not come and hear the stories behind hospitality hotshots, Russell Brown, a Michelin-starred chef, World Class Bartender of the Year and Larder House owner James Fowler, and Des Burke, owner of Flavours School of Cookery who's worked with the Roux brothers and Masterchef's John Torode. Then find out how you can make it to the top with motivational speaker Mark Blunden.

There'll be a mix of presentations and fun demonstrations and we guarantee you'll leave brimming with ideas and inspiration.

And we'll be staging more inspirational Master Classes over the next few months, so watch this space!





If you're in hospitality our bespoke Master Classes are for you!



James Fowler

Owner of The Larder House, Southbourne. 2014 World Class UK Bartender of the Year.

The Larder House opened its doors in January 2011 and is continually evolving. The staff are all passionate about food and drink, everything on the menu has a story behind it. 'We don't just serve it, we really do live it!'

4th November 2-3 pm The Green House Hotel Bournemouth

Des Burke

Owner and resident chef Flavours School of cookery, Bournemouth.

Des started his journey training with Albert & Michel Roux completing a three year apprenticeship, then moving to The Savoy Hotel London. He then moved to Australia and cooked with MasterChef's John Torode.

10th November 11-12 noon The Cumberland Hotel Bournemouth

Places are limited, so let your manager know which events you're interested in and get booked in.

Confirm your place by contacting Lindsay Smith: lindsay.smith@coastaltourismacademy.co.uk 01202 962 073

Mark Blunden

A senior Sales and Marketing Director and motivational speaker.

Mark is an enthusiastic leader bursting with self-confidence and interpersonal skills who motivates teams to achieve their full potential. He is passionate about training others to reach the top of their game.

18th November 2-3 pm Royal Exeter Hotel Bournemouth

Russell Brown

Former owner of Michelin-starred restaurant Sienna, Dorchester, Russell now runs Creative about Cuisine.

Russell started as a commis chef, rising up to running his own Michelin-starred restaurant. He now operates Creative about Cuisine 'An amalgamation of all I have learnt and, most importantly, everything I am passionate about.'

1st December 11–12 noon Marsham Court Hotel Bournemouth