



## Workshops and Masterclasses for March 2021

Want to freshen up your menu or improve your USP (unique selling point), these mouth watering courses could be the answer.

- 1. Refreshing your menu 17 March 11am This session will cover the best way to plan an appealing, balanced menu. We will help you cater for all diets and show you how to feature local food and drink.
- 2. Waking Up to Inspiration 18 March 11am If you're looking for Breakfast Menu inspiration, join us for a practical demonstration of exciting new recipes utilising local food and drink.
- 3. Create an authentic local eating experience 24 March 11am With ever increasing interest in local foods and drink, this session focuses on how to source these products. We explore what is new and importantly how to include in your business USP (unique selling point).
- 4. The best customer experience 25 March 1.30pm As you prepare to welcome customers back after lockdown, join us for some top tips on how to offer the best customer experience possible.
- 5. A picture paints a thousand words 31 March 11am & 1.30pm Social Media should be an important part of your marketing strategy. This session helps you to improve your social media following, through professional and stylised images of your signature dishes with local food and drink.

## Booking

All courses are fully funded for any business who sources, serves and sells Welsh Food and will be delivered virtually.

Please **click here** to register



