



CYMRU.
CYRCHFAN BWYD
WALES.
A FOOD DESTINATION



Workshops and Masterclasses for April 2021

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

1. **Menu refresh** 13 April 11am

Looking for a menu refresh ready to open again? 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** 14 April 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. **The best customer experience** 15 April 11am

As you prepare to welcome customers back after lockdown, join us for some top tips on how to offer the best customer experience possible.

4. **Local food & drink pairing** 19 April 2pm

The food is sorted – what about the drinks? Make sure you're sourcing a selection of local drinks to satisfy consumer demand by joining this masterclass which will also cover food and drink pairing.

5. **Create an authentic local eating experience** 20 April 11am

With ever increasing interest in local food 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).

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