



Date	Instructor Name	Session Name
Module I: Introduction		
24.02.2020	Dr. Michel Naguib	Introduction to the course: Business Plan Preparation
25.02.2020	Hisham Khalafallah	Introduction to Entrepreneurship Management Are You An Entrepreneur?
26.02.2020	Ali Haddad	Laws & Regulations for Restaurant Operations in the UAE
01.03.2020	Manna Al Suwaidi	Fundamental of Franchise
02.03.2020	Hamid Al Ali	How to Start Your Business Step by Step
Module II		
03.03.2020	Ahmed Amin	Kitchen and Restaurant Design
04.03.2020	Ahmed Amin	Menu Analysis and Engineering
08.03.2020	Ahmed Amin	The Food Service Industry; Environment in the UAE
Module III		
09.03.2020	Ahmed Amin	Planning and Developing a Restaurant Concept
10.03.2020	Dr. Michel Naguib	Mastering Hospitality Finances - 1
11.03.2020	Dr. Michel Naguib	Mastering Hospitality Finances - 2
Module IV		
16.03.2020	Executive Chef Micheal Kitts & Restaurant Manager Sarah Belengar	Kitchen & Restaurant Pratical Exposure Session - Part 1 *
17.03.2020	Ahmed Amin	Understanding Restaurant Profit and Loss Accounts
18.03.2020	Ahmed Amin	Standard Food Costs and Pricing Strategies
Module V		
23.03.2020	Dr. Michel Naguib	Feasibility Studies for Restaurants (2) - Balance Sheet Feasibility Studies for Restaurants (3) - Income Statement & ROI
24.03.2020	Dr. Michel Naguib	Feasibility Studies for Restaurants (4) - Food Costing Feasibility Studies for Restaurants (5) - Payroll
25.03.2020	Executive Chef Micheal Kitts & Restaurant Manager Sarah Belengar	Kitchen & Restaurant Pratical Exposure Session - Part 2 *



Date	Instructor Name	Session Name
Module VI		
29.03.2020	Dr. Michel Naguib	Business Plan Preparation
30.03.2020	Dr. Michel Naguib	Business Plan Finance Exercises
31.03.2020	Dr. Michel Naguib	Business Plan Revision
Module VII		
06.04.2020	Ahmed Amin	Site Visit to Professional F&B Concept Development (OPTIONAL) *
07.04.2020	Ahmed Amin	Food and Beverage Marketing
Module IIX		
13.04.2020	Ahmed Amin	Food Safety and Determining Standards
14.04.2020	Ahmed Amin	Staff Planning and Scheduling
15.04.2020	Ahmed Amin	Enhancing Guest Experience
POST COURSE PROJECT		
After Eid Holiday	Dr. Michel Naguib & Ahmed Amin	One-on-One Business Plan Review - 1
After Eid Holiday	Dr. Michel Naguib & Ahmed Amin	One-on-One Business Plan Review - 2

REGISTRATION CRITERIA

- The applicant must have a business idea that he/she seeks to transform into an actual project.
- Candidates should attend at least **88** training hours from a total of **100** to be eligible for the certificate.
- Active participation in the training sessions is compulsory.
- Applicants must have a "business Idea" in Hospitality and Restaurant Field.

For Registration & More Information

0561046000
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Date
Time
Language
Fees
Location

Feb. 24th - April 15th, 2020
05:00 - 09:00 PM
English
AED 4,045 (Including VAT)
(30% Discount for UAE Nationals "AED 2,830")
Business Village, Building B, Deira
*** & Emirates Academy of Hospitality Management**