Get **ALL** your Staff **FULLY** Trained for only €170 per year.

(And don't pay for new hires)

Restaurant & Hospitality Skillnet

Fit2Trade
Retail Compliance Made Easy

Current training challenges for Restaurants

Existing face-to-face training can be costly, time-intensive and money wasted if staff leave

High labour turnover increases costs

Time spent training is costly

Employees are a risk until trained

Sending employees on courses is expensive

Paper-based records can be lost

Too much time chasing & checking

We now have the solution for you

A cost-effective training and risk-mitigation program for all your staff

We have secured a **Complete Online Training Program for Restaurants**

Online Courses are delivered to employees via a secure website

The website gives you evidence that everyone is trained and that you're compliant

The solution **significantly reduces training costs** and risk for restaurants

How it works for employees

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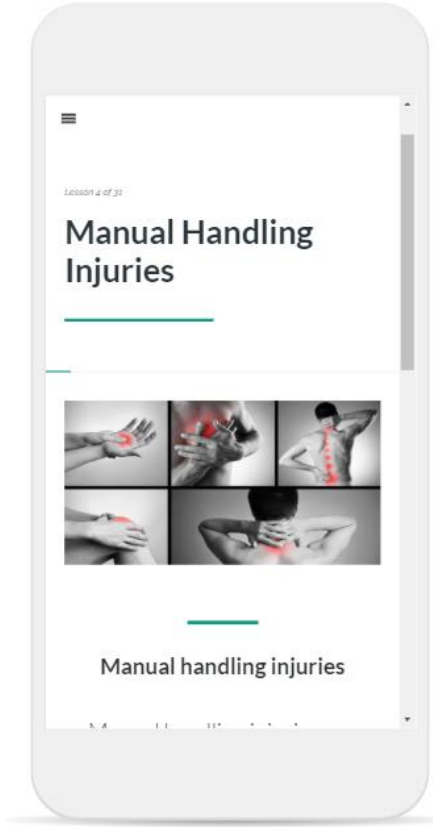
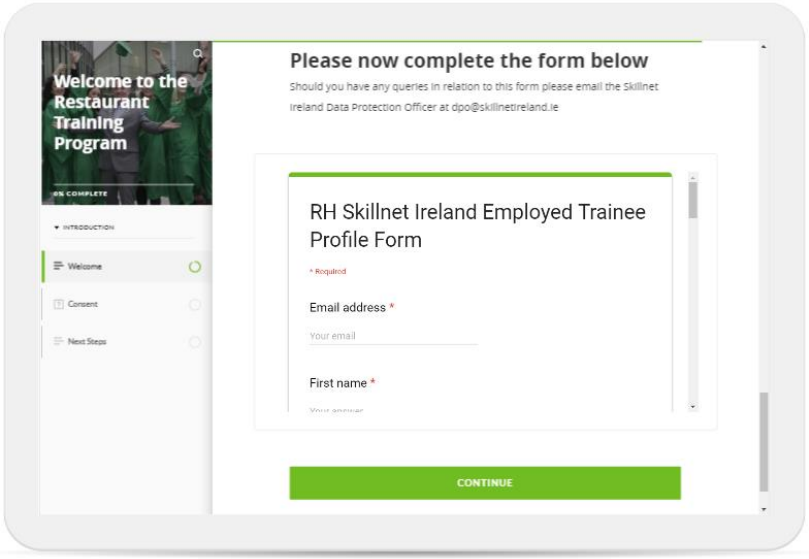
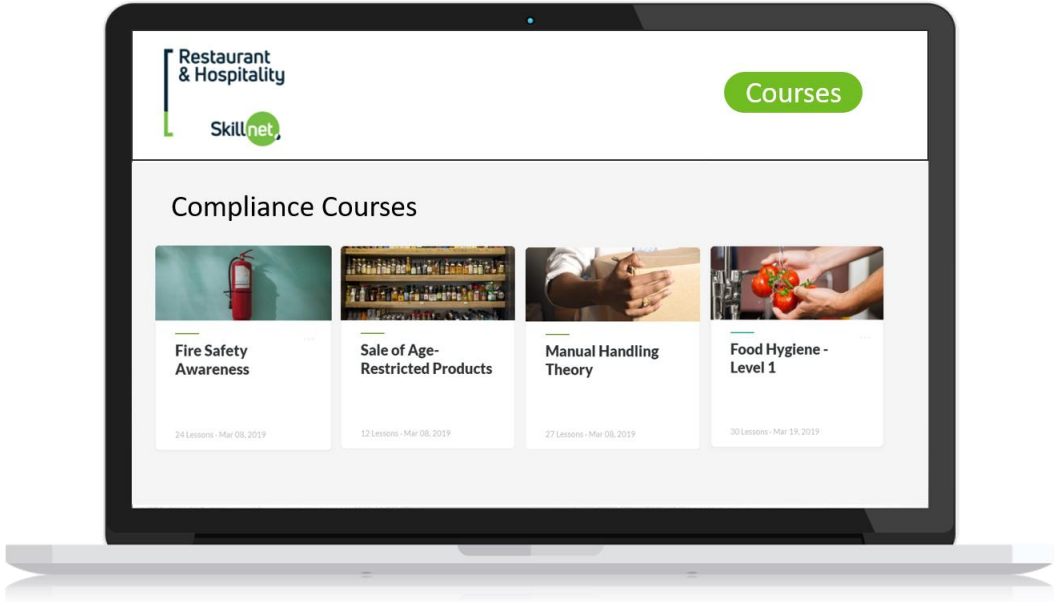
Employees complete their training online

They can watch on any device - Mobile. Tablet. Laptop.

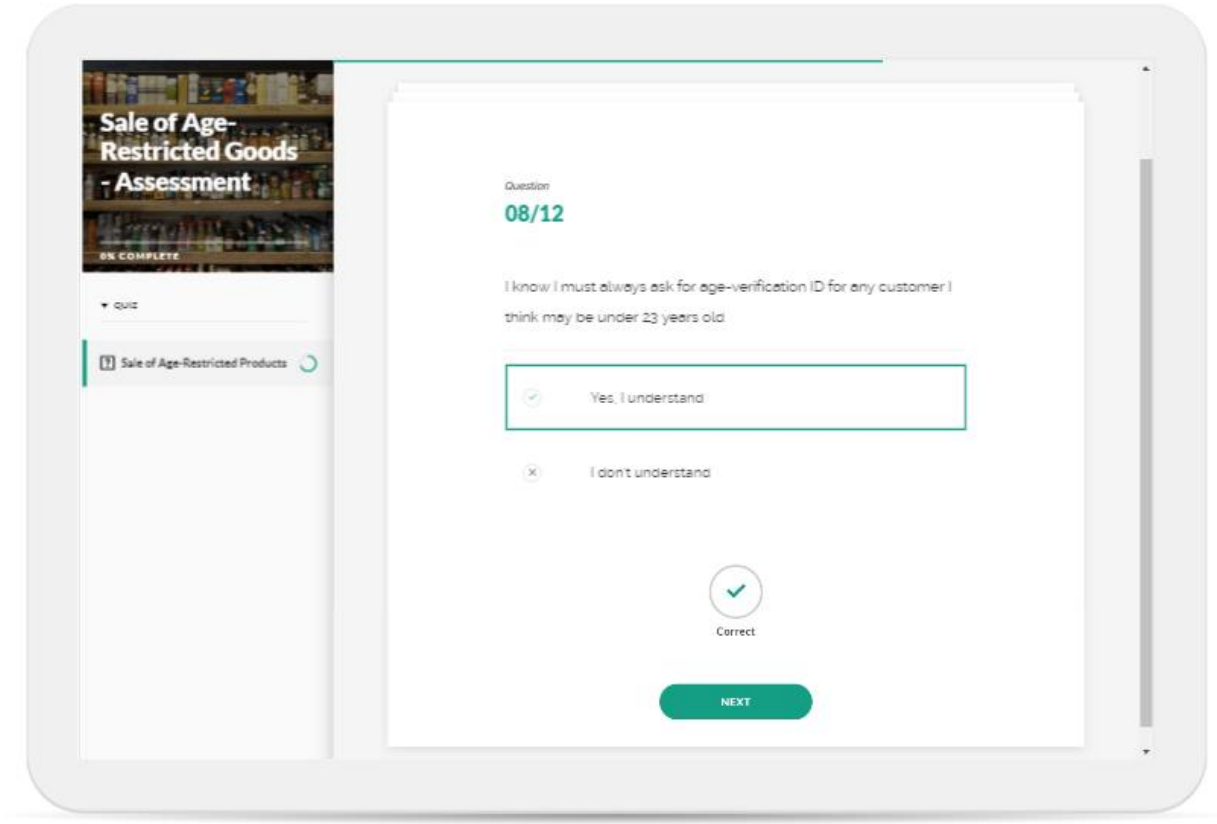






Employees take the online assessment

Employee’s get Certified when they pass each assessment



Compliance courses are quick and easy to follow

All Staff complete the 5 compliance courses, plus, the two that are relevant to their role

Compliance Course for everyone to complete

Fire Safety Awareness
30 minutes

Food Hygiene – Level 1
40 minutes

Health & Safety – Slips, Trips and Falls
20 minutes

Manual Handling Awareness
40 minutes

Robbery and Theft Prevention
20 minutes

Front of House Only

GDPR Overview for Employees
15 minutes

Sale of Age-Restricted Goods
20 minutes

Back of House Only

Food Hygiene – Level 2 - HACCP
30 minutes

Food Hygiene – Allergens
20 minutes

Knowledge courses increase skills

Front of house staff develop with bite-size modules and quizzes

Courses designed to increase your bottom line

Customer Service in Restaurants

20 minutes

Restaurant Selling Skills

20 minutes

Intro to Wine, Beer & Spirits

20 minutes

Essential Waiting Skills

30 minutes

How it works for owners

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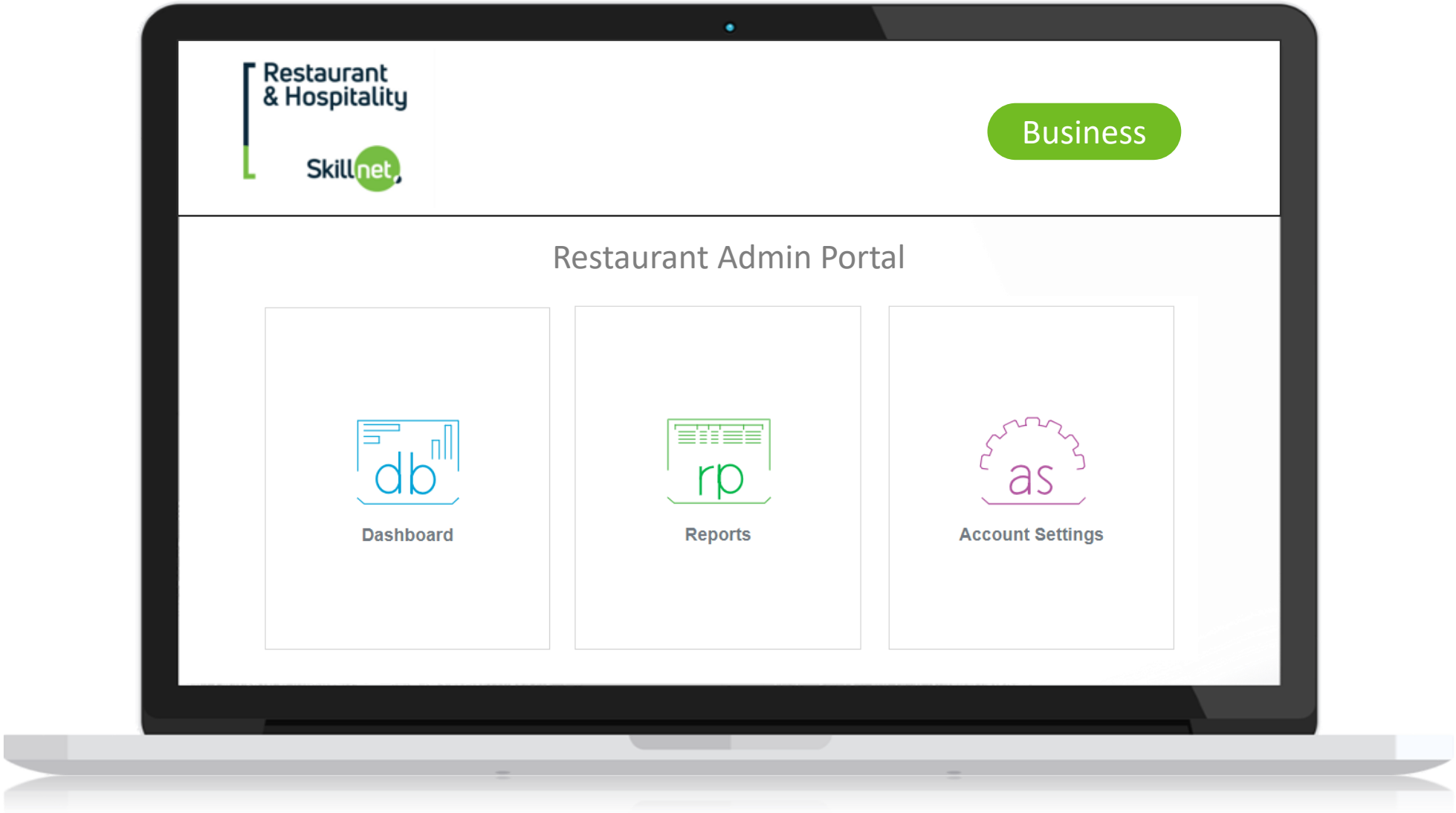
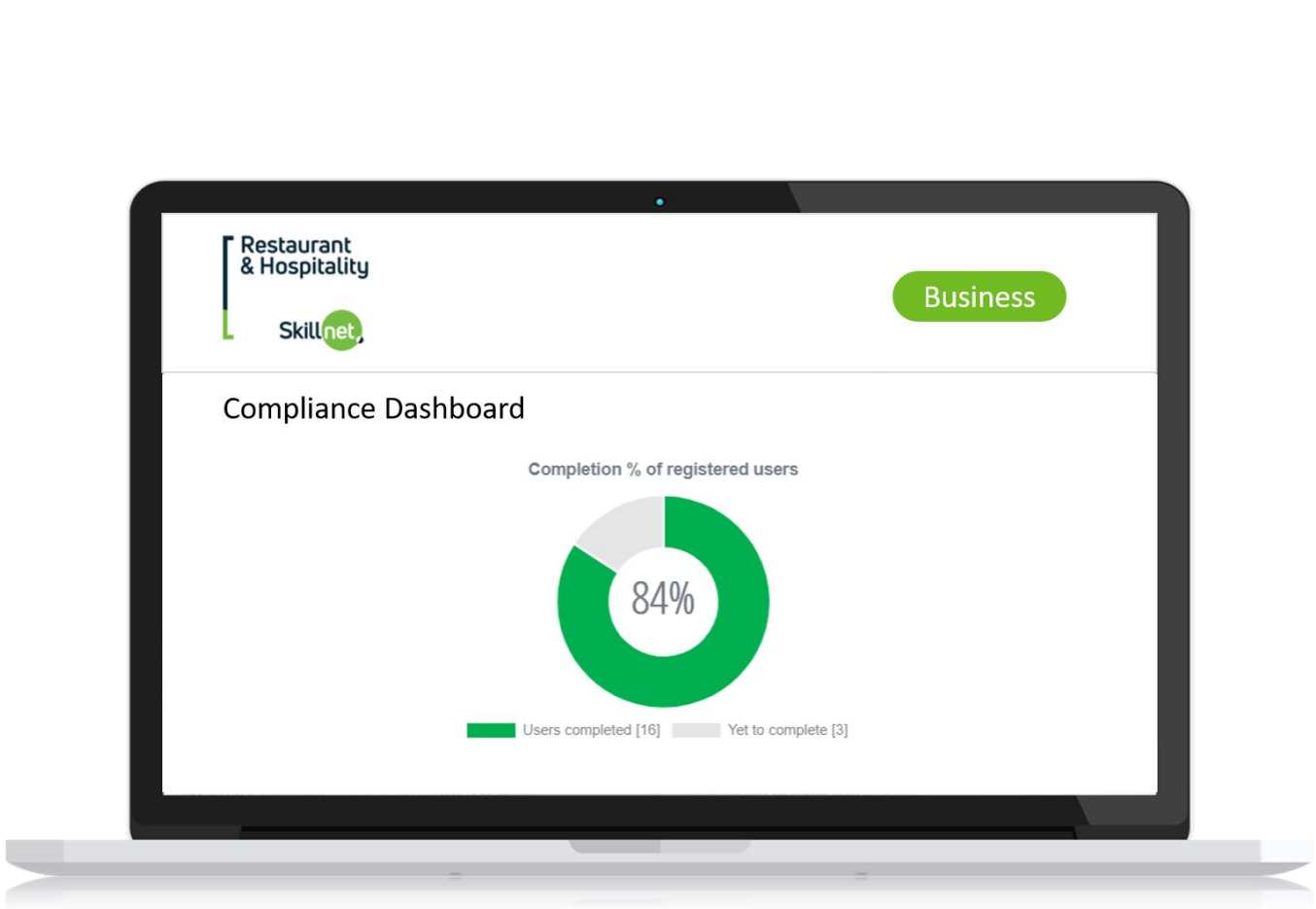
Owners / Managers get an ‘admin’ account

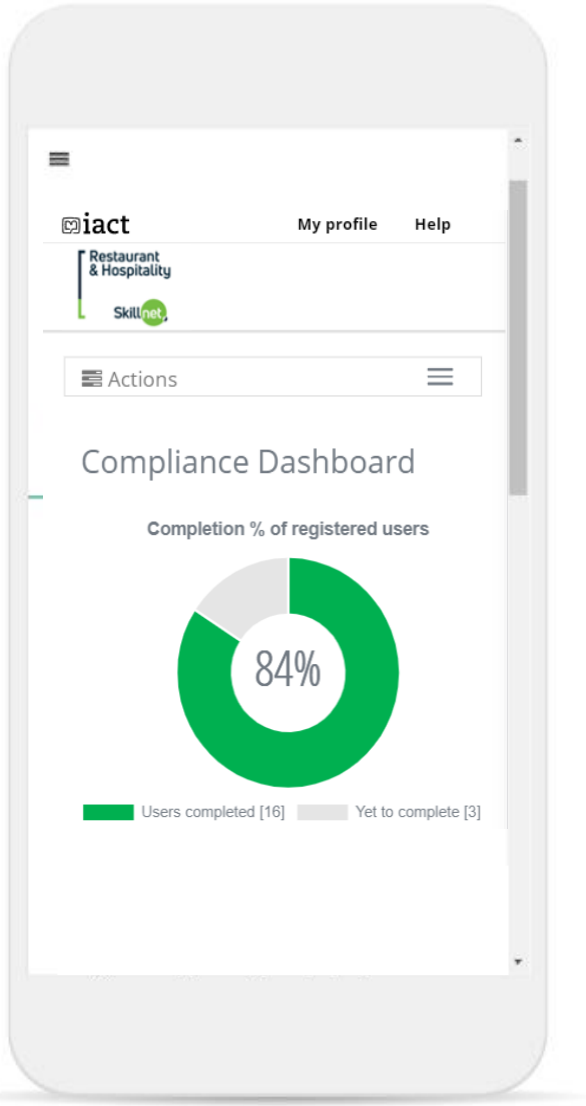
Easy and simple to use. View your compliance at a glance.



Your dashboard shows you your compliance

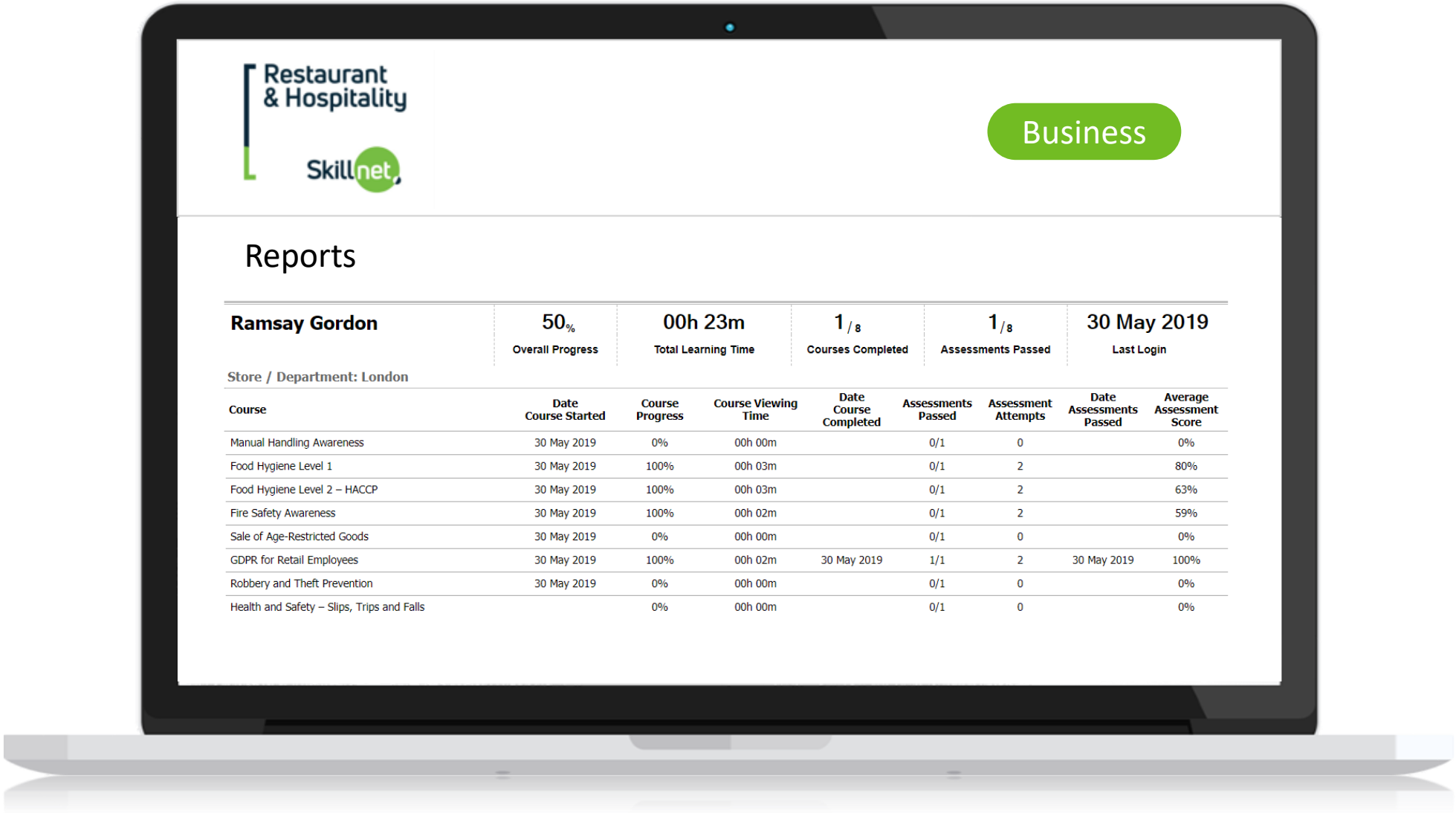
The portal make tracking compliance simple with Dashboards by Site or Course





Audit-ready reports show completion by employee

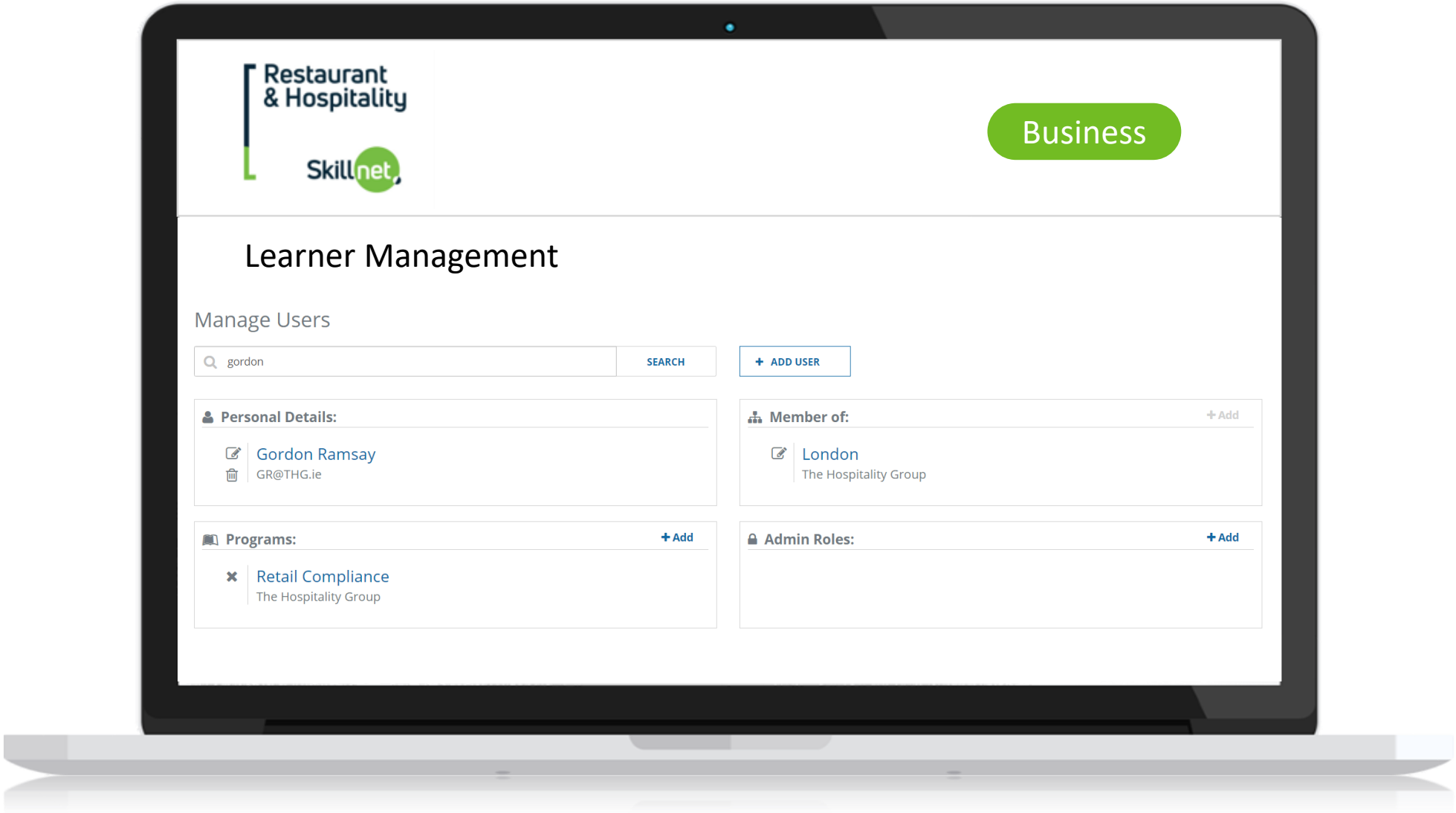
Great evidence that demonstrates training has happened



Course	Date Course Started	Course Progress	Course Viewing Time	Date Course Completed	Assessments Passed	Assessment Attempts	Date Assessments Passed	Average Assessment Score
Manual Handling Awareness	30 May 2019	0%	00h 00m		0/1	0		0%
Food Hygiene Level 1	30 May 2019	100%	00h 03m		0/1	2		80%
Food Hygiene Level 2 – HACCP	30 May 2019	100%	00h 03m		0/1	2		63%
Fire Safety Awareness	30 May 2019	100%	00h 02m		0/1	2		59%
Sale of Age-Restricted Goods	30 May 2019	0%	00h 00m		0/1	0		0%
GDPR for Retail Employees	30 May 2019	100%	00h 02m	30 May 2019	1/1	2	30 May 2019	100%
Robbery and Theft Prevention	30 May 2019	0%	00h 00m		0/1	0		0%
Health and Safety – Slips, Trips and Falls		0%	00h 00m		0/1	0		0%

Easy to add, amend and remove employees

No extra cost of training new employees



Costs

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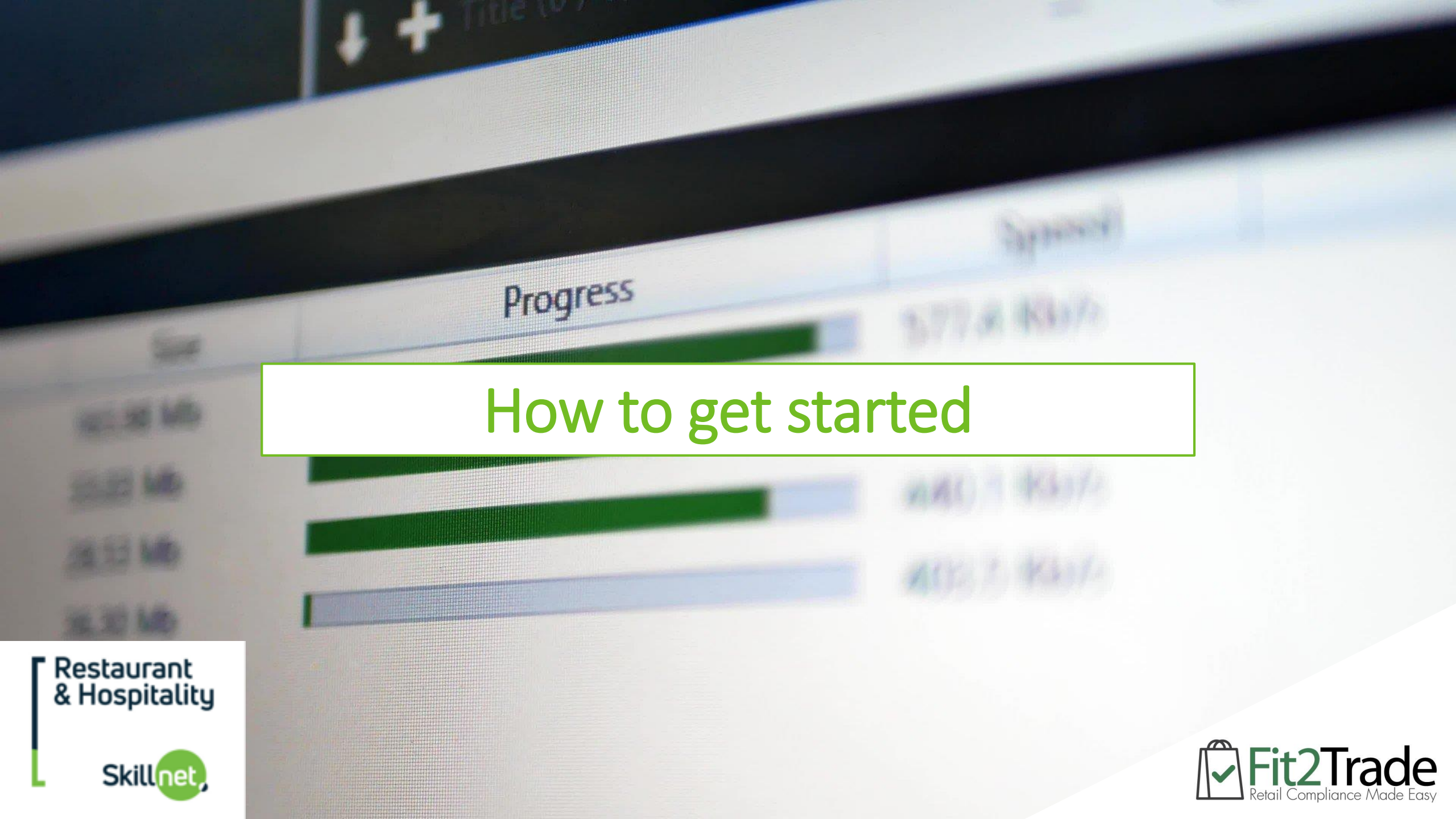
Pricing – for **all** staff to get **all** courses

Your price does not increase if people leave and you hire new staff: The annual fee stays the same.

	Small	Medium	Large
	1 to 10 staff	11 to 25 staff	26 to 50 staff
Standard Cost	~~€500 per year~~	~~€1,000 per year~~	~~€1,500 per year~~
RH Skillnet Member Discounted Price	€200 per year	€400 per year	€800 per year
15% RH Skillnet Funding	€30 per year	€60 per year	€120 per year
Your Total Cost	€170 per year	€340 per year	€680 per year
Your saving vs RRP	*€230 per year*	*€660 per year*	*€820 per year*



How to get started

Restaurant & Hospitality Skillnet

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For owners - Get started in 2 simple steps

You'll be up and running in less than 2 minutes

Step 1

Contact Niamh to claim your account

Niamh will join you to the program and the portal will send you an email

Step 2

Click the 'Create Password' link in the email .

That's it, you're good to go.

Get your staff started in 2 simple steps

They'll be up and running in less than 2 minutes

Niamh will send you a 1 page guide that contains a registration link for your staff

Step 1	Send the registration link to your staff. They register.
Step 2	When your staff start the courses, you'll see their progress.

Benefits for Restaurants

Better experience for employees

Saves time vs existing compliance training

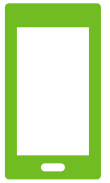
Audit-ready reports make tracking easy

Reduced risk as employees are trained

Reduced cost vs existing training solutions

Reduced printing costs

Content can be updated quickly



Employees consume content anywhere

Thank you

Please contact Niamh to claim your account

Restaurant & Hospitality Skillnet

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