

# ELEMENTS OF SERVICE

*Deliver an exceptional dining experience every time*

- *What your customers really want...the answer may surprise you!*
- *Learn how to outservice your competitors.*
- *Secrets of the service cycle and the key moment your guests won't forget.*

**Class Dates: May 15th**

## REGISTER YOUR TEAM MEMBERS TODAY!!!

*Setting your Service Expectations*

**All Classes run from 5:00 - 8:00pm**

THE ART OF

# MAXIMIZING SALES

*How to increase your profit with every customer*

- *Learn the 7 keys to maximizing server sales (Bonus Audio for all participants).*
- *How to create the triple win - Guests, Restaurants and Staff.*
- *Specific language and techniques that will leave your guests mouths watering.*

**Class Dates: May 22nd**

**WHO SHOULD ATTEND.**

**ENROLL NOW!!!**

- Wait Staff
- Host/Hostess
- Bartender
- Managers/Owners

**PARTICIPANTS  
RECEIVE**

- 2 Workbooks
- Audio Books
- Online Access

**\$59\***  
per session

**REGISTER  
ONLINE**

[www.4remarkable.com](http://www.4remarkable.com)

**LOCATION**

Le Cordon Bleu Culinary School  
1315 Mendota Heights Road  
Mendota Heights, MN. 55120



**4 Remarkable Service**