



**We believe a foodservice
business thrives only
when the people who
work there thrive.**

fair kitchens

What is #FairKitchens?

#FairKitchens is a movement fighting for a more resilient and sustainable industry, calling for change by showing that a healthier culture makes for a healthier business. It strives to make the industry a fairer, more inclusive and happier place to be to keep the talent we have today and attract the talent we need for the future.

How does it work?

#FairKitchens connects the hospitality industry to open up a conversation around unhealthy working conditions. It inspires change by sharing stories, training and tools from organisations, businesses and operators around the world who live the #FairKitchens values with their teams, with success. The most recent training resource is a free, online video series: 'Leading a Fair Kitchen'.



#FairKitchens needs **you!**

We need to work together to make the change we want to see. Share your support in 3 ways:

1 Follow us on social media

 /wearefairkitchens
 @wearefairkitchens
 #FairKitchens

2 Check out the resources on our website: fairkitchens.com

3 'Become a Friend' via our website and use the digital toolkit to spread the word further

Change starts from the top.



Leading A Fair Kitchen: Free Online Leadership Training
Launches 6th September 2021

What is it?

- Online educational series about leadership
- 6 x 30min modules
- Available for free globally

Why have we developed it?

- Many managers become leaders without training
- There is no recognised standard for leadership training
- Staffing and retention continues to be a challenge: developing talent from within will be key

Who is it for?

- Any current Head Chef or Kitchen Leader
- Any team member interested in leadership
- Any jobseeker looking to make their skills stand out

What is the benefit?

- Participants earn a Certificate of Completion from the Culinary Institute of America
- FREE & QUALITY leadership training backed by the industry

Who is involved?



What can I do?

- Share it with your customers as a resource to help them regroup, rebuild and stay competitive.
- Use the assets provided to spread the word!

Fairkitchens.com/leadership

The detail.

Leading a Fair Kitchen: Presented by Unilever Food Solutions and The Culinary Institute of America



Module 1	What is leadership	Why leadership training is important
		What are the qualities of a good leader in foodservice and hospitality

Module 2	Self Awareness and Self Management	Why a good culture starts from the top
		How to practise self awareness
		How to build resilience
		Managing the impact you have on the team
		Action for Participant: Turbo 360

Module 3	Communication	Why is communication important
		Establishing shared goals and ways of working
		Open communication
		Direct and compassionate feedback
		Back of House and Front of House
		Action for Participant: An Hour for Us

Module 4	Recruitment and Onboarding	Why is recruitment and onboarding important
		What makes a good recruitment process
		How do you find the right fit for the team
		What does a good onboarding process look like
		Action for Participant: SWOT analysis

Module 5	Building Diverse Talent and Teams	Why is diversity important
		Helping individual team members to grow
		Creating high performing teams
		Performance reviews
		Exciting passion and creativity
		Action for Participant: Creating a strong team

Module 6	Wellbeing	Work life balance
		How to recognise the signs
		How to conduct a wellbeing check
		Action for Participant: Conduct a wellbeing check for your team

Module 7	Crisis Management	How to prepare
		How to deal with crisis in the moment
		How to deal with the ongoing impact with the team
		Action for Participant: Download tips on being prepared for a Crisis