



PRODUCTIVE MENU



We offer an A La Carte menu of training, speaking and coaching services that are customised to your team or organisation. Ask one of our consultants for help, they are always happy to serve. What kind of restaurant are we? Our focus is PRODUCTIVITY and INFLUENCING AT WORK. Full descriptions of our courses can be downloaded on our website and all courses can be served online or face to face.

CHOOSE FROM OUR FAMOUS DISHES

PRODUCTIVITY

- Master Your Inbox
- Time & Email Management with Outlook
- Collaborating with Office 365
- Effective meetings
- Productivity in the New Normal

INFLUENCE

- Presenting Like a TED Pro
- Effective Communication
- Managing Conflict in the Workplace
- Developing EQ in the Workplace
- Diversity & Inclusion

CREATE YOUR OWN DISH - ENTREE, MAIN OR DESSERT

ENTREE

- LUNCHTIME LEARNING SESSION
- 90 MINUTE MASTER CLASSES
- ONE ON ONE COACHING

(1hr)

DESSERT

- Post Training, follow up coaching
- Refresher programs 3 months post training

MAIN MEAL

Main courses can be ordered as half (days) or full (day) serves

- FULL DAY COACHING
- KEYNOTE PRESENTATIONS
- 3 MONTH COACHING PROGRAMS