

COMPANY PROFILE



INTERNATIONAL
SLEEK HOSPITALITY

We are hospitality!

**PROFESSIONAL HOSPITALITY TRAINERS
AND CONSULTANTS.**

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WHO WE ARE

INTERNATIONAL SLEEK HOSPITALITY

International Sleek hospitality is a leading Advisory and training Company based in Nairobi, Kenya. We offer holistic hospitality solutions to leading hotels, high-end restaurants, cafes, corporate catering, banquet and catering events, and non-governmental organization hospitality projects. We Provide attention to detail, professional Solutions for both local and international hospitality entities. Our strength is derived from highly skilled knowledgeable and experienced hospitality professionals.

MISSION

To provide hospitality professional expertise.

VISION

To be a world class hospitality outfit of excellence, professionalism and integrity.

VALUES

We are customer centred professionals with a strong bias to attentiveness.

WHAT WE DO

OUR SERVICES

1. PROFESSIONAL TRAINING & REFRESHER COURSES

FOOD & SAFETY

In many cases, food poisoning could be avoided with the proper food safety procedures put into place. Training is essential to ensure that staff understand their responsibilities in terms of food handling.

At International Sleek Hospitality, we offer training and refresher course for Food & safety. The training will help you protect your customers from health risks. Providing adequate food safety training to everyone who handles food in your business is essential to protecting your customers from food poisoning, allergic reactions and other health risks that could occur from eating contaminated food. An effective way to communicate this information is through food hygiene training, which teaches food handlers how to apply proper handling, storage, and cleaning techniques.

The training modules include:

- Employee personal hygiene and practices
- Food poisoning and prevention
- Food spoilage and preservation
- Procedures of keeping food safe; such as proper cooking temperatures & holding temperatures, procedures of cooling & storing food and procedures of thawing and reheating food.
- Kitchen premises and food safety
- Pest control
- HACCP and food safety management systems



PROFESSIONAL RESTAURANT SERVICE

In order to bridge between having the perfect restaurant set-up with great ambiance and great chefs producing the best food, every establishment requires the services of a professional restaurant service team. We offer training that will equip your team with vast knowledge in the following sections:

- Food and beverage service equipment.
- Handling restaurant equipment
- Food and beverage Department Organogram and job descriptions.
- Correct restaurant personality
- Restaurant set up - opening duties, service and closing down.
- Styles of service and sequence of service.
- Superior restaurant department.
- Restaurant hygiene and sanitation.
- Menu knowledge - beverage and food
- Handling guest complaints.
- Restaurant checklist

PROFESSIONAL CHEFS

A great cook is one who understands the basic food preparations. Giving quality time and care in basic preparations brings out the best dish prepared out of love. Many cooks have started this journey out of passion, so we come in to provide the skill needed in basic preparation.

The training the we offer includes basic food preparation as follows

- Stocks, Soups, Sauces
- Salads (both a la carte and buffet)
- Handling of all meat items e.g., beef, chicken, fish and seafood.
- Cooking techniques
- Artistry in plating.

OTHER PROFESSIONAL TRAINING

- Leadership in food & beverage operations
- Restaurant service & Etiquette

2. KITCHEN SET-UP & OPERATIONS PLAN



Not sure where to begin when it comes to setting up your hotel or restaurant kitchen? We as International Sleek Hospitality Ltd recognize that each foodservice establishment is distinct and operates in a distinctive manner. We are commercial kitchen consultants aligned with the understanding and armed with vast experience in kitchen planning and advising, and can help you build up a customized commercial kitchen that fits the requirements.

We will help you with consultancy on the following areas:

- Equipment purchasing (specification standards)
- Receiving procedures, storage systems, inventory procedures and documentation, quality control.
- Production systems - use of prep lists and checklist on every section in the kitchen

A well-thought-out kitchen design that is tailored to your specific needs will transform the way you interact with and enjoy the heart of your house.

At International Sleek Hospitality Ltd will help to realize your dream kitchen set-up and operations by helping you set up a foundation that will lead to successful operations. We endeavor to help you with robust information regarding: Use modern kitchen design, trendy contemporary kitchen designs and equipment installation.

3. RESTAURANT OPERATIONS PLAN



At International Sleek Hospitality Ltd, we understand the value of having a robust restaurant operations plan. It is for this reason that we have put together a comprehensive guide on restaurant operations as follows:

- Restaurant operation areas - outlets.
- Restaurant business overview
- Service and Amenities
- Restaurant organogram
- Training programs
- SWOT Analysis
- Market analysis
- Sales and Marketing strategy
- Sources of income/ Revenue generation

We will sit with you every step of the way, evaluate every stage with the view of ensuring that you focus on your core business as we help you achieve the desired goal(s).

4. HOME-BASED CARE LIFE SKILLS

Life skills are defined as a group of psychosocial competencies and interpersonal skills that help people make informed decisions, solve problems, think critically and creatively, communicate effectively, build healthy relationships, empathize with others, and cope with and manage their lives in a healthy and productive manner.

At International Sleek Hospitality Ltd we not only focus on the professional hotel and restaurant operations training but also offering home-based care life skills targeting youth (10–15-year-olds), home staying wives and domestic workers. Our objective is to help the young generation develop attitudes and beliefs in a positive manner so that they contribute to the society and achieve success as they transition to adulthood, and the work world. The life skills lesson package is intended to apply to the young generation aged 10 to 24 years old.



Expected outcome: Through life skills education, young generations are equipped with fundamentals skills necessary for transitioning to productive adulthood; manage stress; learn to deal with difficult emotions; practice positivism; improve self-esteem; feel empathy; learn to listen to others carefully; learn to set

personal boundary; handle dispute well; find balance between priorities and demands; communicate confidently; set goals; make decisions; solve problems; think critically and creatively; use executive functional skills; and learn to bounce back from adversity.

The skills we train include:

- Basic cooking skills - stocks, soups, salads and their dressing, meat and their sauces
- Breakfast dishes
- Hygiene in the kitchen
- Basic baking skills
- Simple meal plans, (economical buying)
- Housekeeping techniques - handling laundry, cleaning the house, bed making procedures and lavatory cleaning procedures
- Dining etiquette - table set up etc
- Communication and Interpersonal Skills
- Decision-Making and Critical Thinking Skills
- Coping and Self-Management Skills.

5. HOSPITALITY EVENTS CONSULTANCY



We offer consultancy services for banquets and catered events as well as conferencing services. We purpose to help you deliver first-class banqueting service in a variety of areas.

- Banqueting event planning, operations and equipment
- Creating an event customer base
- Insurance and legal issues
- Event documentation
- Catering events tasks
- Events menus - designing costing and pricing
- Setting for a banqueting wedding event and events checklist
- Events service sequence
- Sale and Marketing of banqueting events.



PROFESSIONAL HOSPITALITY TRAINERS & CONSULTANTS

CONTACTS

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