

NUTRITIONAL CONSULTING

As a restaurant, school or catering establishment, you're keen to look after your clients' health and increase revenue.

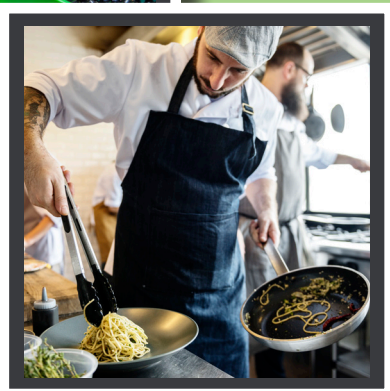
Adding more delicious plant based dishes to your menu could be just the ticket. But how?

Most chefs are not trained in plant based dishes or nutrition, however the demand for healthy dishes excluding animal products are in demand right now. Adding these dishes to your menu could set you apart from the competition. Once a few basics are learned, creative chefs can adapt to their own style.

Importantly, plant based ingredients are often cheaper than animal equivalents, which means increased profits for your business.



*'Enjoyed the workshop and the delicious snacks.
Useful and informative session.'*



How Does It Work?

- Meet to discuss dishes that could be included on the menu
- Practical sessions/ workshops with chefs/ Q&A sessions with chefs/ staff
- Ongoing support to maximise business and dish success

Your coach Ally van de Pol is a NASM-CPT Personal Trainer, AFPA Certified Holistic Nutritionist & AAHF Senior Exercise Specialist, plus First Aid and CPR qualified.

*Sign up via mindbody app or email:
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