

cpltraining*cplonline*



TAKING ON A PUB?

The training you need

Robinsons believe training is key to running a successful pub. Some training is required by law, some by the professional body of the pub industry and some stipulated by ourselves. All of this training is provided to help you succeed right from the start.

Getting started

If you have not run a pub before, you will need to apply for your personal licence – this is a licence issued by the council in whose area you live that permits you to sell alcohol, or to authorise other staff members to sell alcohol from your premises. If you already hold a personal licence you must enter your licence number on the pub application form.



Step 1

One-day training course (APLH)

Award for Personal Licence Holders

 $\text{£}120_{\text{+VAT}}$

This course is a legal requirement for anyone applying for a personal licence. The course covers the rules and regulations of the Licensing Act 2003 and the four licensing objectives – prevention of crime and disorder, public safety, prevention of public nuisance and the protection of children from harm. Once you have taken this course and received your certificate you can then apply to your local council for your personal licence.



Step 2 Applying for your Personal Licence (PLA)

£122+VAT*

From training to grant of a personal licence can take between six to eight weeks. The process includes a criminal records check that must accompany your application to your local council. Once your licence is granted you are ready to go!

To book your course telephone our training partners – CPL Training on **0151 650 6901** or visit **www.cpltraining.co.uk**

* Including Disbursements



PEAT- Pre-Entry Awareness Training - England & Wales

£100+VAT



The PEAT (Pre-Entry Awareness Training) e-learning course is a requirement for all new pub tenants. Completing this course will help you to prepare for your interview and subsequent meetings. It will also assist you in identifying both the questions you need to ask and the professional advice you need to seek to enable you to make informed commercial decisions. Also covered is the information that needs to be given to you.

This e-learning course can be purchased via www.cple-learning.co.uk and will take approximately 90 minutes to complete.

Topics include:

- Types of Agreements
- The Tie
- The Premises & Repairs/Maintenance
- Rent
- · Business Planning
- Pub Company Support
- What Next?



Join our Family - Robinsons Induction

Robinsons is a truly independent, family run brewery. We've been that way for over 180 years and that's the way we're going to stay, so you can plan for the future with confidence.

We believe that training is very important to running a successful business. Our 3 day Induction Programme is compulsory for all new licensees joining us. Run in our new, state of the art Visitor and Training Centre, the Induction Programme gives you the skills and knowledge required to run a successful pub and is an essential introduction to the partnership with Robinsons.

Everyone at Robinsons is here to help. You will have the opportunity to meet members of the team that will support you on your journey to taking a Robinsons pub and throughout your tenancy.

During the 3 days we will cover a range of subjects including cellar management, legal obligations, marketing and promotions, food, wine and an introduction to our brands. You will also be taken on a Brewery Tour to see for yourself the history of this family run business.



E-learning

Introducing the Robinsons e-learning platform - www.robinsonspubtraining.co.uk

Training plays an important part in running a successful pub. We will introduce you to our e-learning platform at your induction and talk to you about the benefits this brings. This includes over 28 user friendly online courses that are available 24/7 through a standard internet connection.

We have worked hard with our training partners CPL Online to bring you a system that is easy to use and is relevant to you and your staff – we have given you access to a variety of courses that will help you:

Stay safe and legal



Allergen Awareness



Health & Safety



Manual Handling



Age Verification



Food Safety

Develop you and your staff



Bar Excellence



Cellar Management



Customer Service



Perfect Serve



Coffee Skills

Develop your business



Social Media



Making the most of Sky Sports

All training is recorded through the system which means you have access to an online report of all training undertaken!

This package is available to you **FREE** as part of your agreement in the first year.

