

THE LATEST DISH ON TRAINING DELIVERY FROM 7 MASTER CHEFS

Use some fresh ingredients to spice up your training delivery techniques

Are you a talent development professional looking to spice up your training delivery techniques? Or are you an instructional designer looking for different flavors to add zest to programs so learners digest the content? Or do you simply have an appetite for learning about the trends in training delivery? If you answered YES to any of these questions, attend this program to get a taste of some of the latest techniques for delivering training. Talent development executive, Wendy Gates Corbett, has reached out to training leaders across the country and gathered their secret ingredients for spicing up face-to-face, virtual, and asynchronous training delivery.

In a fun and lively environment, talent development expert Wendy Gates Corbett guides you as you:

- 🔄 Explore seven novel ways to enliven training programs with step-by-step recipes for each
- 🔄 Generate ideas for even more recipes for adding oomph to a training program
- 🔄 Plan to adapt one or more recipes for one of your training programs

WHO NEEDS THIS PROGRAM?

Talent development and other professionals who design and/or deliver training programs or presentations that have become a bit stale, sort of like tuna casserole.

DURATION

1.5 – 2 hours (duration can be shortened or lengthened by adjusting the number of 'recipes' and activities)

RESULTS

"I was inspired by last night's program to throw out my tuna casserole and try a whole new recipe using an infographic. It was an excellent ATD-Research Triangle Area Chapter monthly meeting!"

-Alison T., ATD-RTA Member



MEET WENDY GATES CORBETT

Wendy Gates Corbett, CPLP, is President of Refresher Training, LLC. She is a presentation consultant on a mission to rid the world of bad presentations. She works with professional athletes, speakers, and leaders making their messages more memorable with crisp materials and coaching to confidently deliver dynamic, engaging presentations that influence change.