

HR CONSULTING



HR and Health & Safety support you can count on

We help businesses navigate tricky legislation, stay compliant and give back their most precious commodity – time.

Your business is in good hands

In the hospitality industry, there are plenty of regulations you need to follow. From provincial catering requirements and food hygiene rules to employment standards, you're responsible for making sure your business is compliant.

That's why our consultants are here 24/7 to help you pass every inspection and create a solid HR foundation for your business and your employees. We'll carry out on-site assessments so you're confident that your workplace is risk-free. We'll create policies to keep your team safe. We'll create fundamental documentation to keep your business compliant. And we'll provide you with timely, expert advice when you have a concern or need help with your day-to-day employee management operations.

Get award-winning HR support for your restaurant

Working in hospitality can often mean long days and non-stop shifts. When you're so busy serving your customers, employee issues might not take priority. But, if you're not dealing with staff concerns correctly, you could risk a high turnover – or even a legal dispute.

From occasional over-the-phone advice to on-site support, Peninsula offers you the help you need. Peninsula can help you reduce your employee-management stress with:

- Contracts and documents tailored to your business
- Day-to-day HR management and employment standards legislation compliance
- Retention and hiring challenges
- Managing disciplinary proceedings, workplace violence and harassment
- Managing health & safety, both internally and for public health



Contracts
& documents



Online
HR software



HR resource
management



Online
audits



24/7 advice



Legal assistance

