



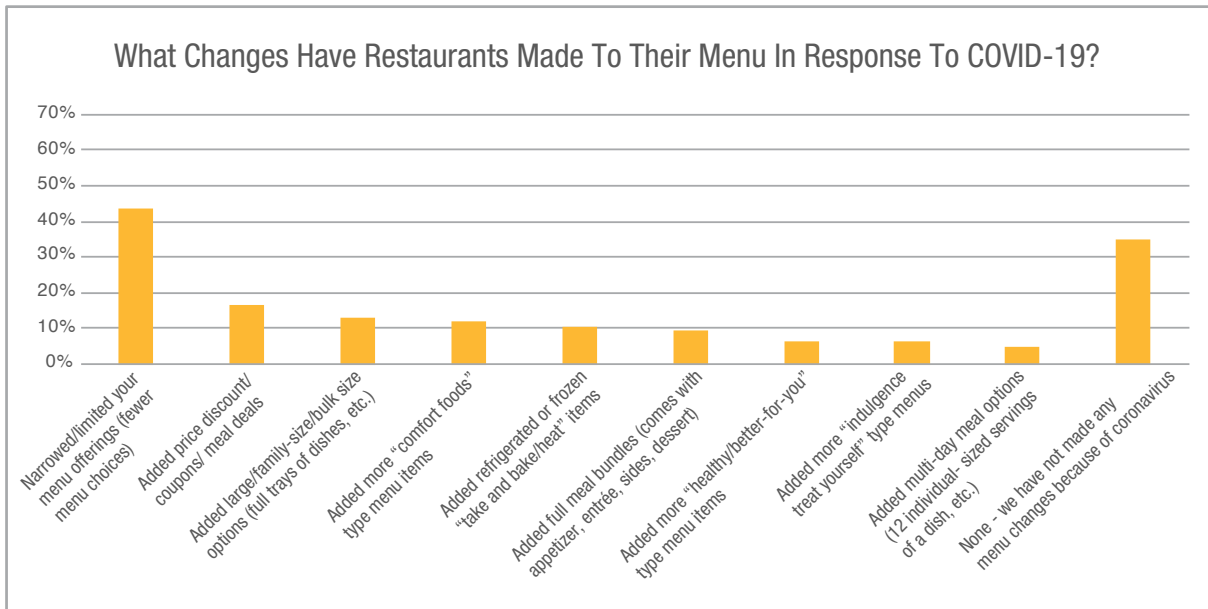
KITCHENTELLIGENCE
FROM SHAMROCK FOODS®

STREAMLINING YOUR OPERATION

Now is the time to be proactive. Take steps that facilitate takeout and delivery service, keep your best workers working and continue to satisfy customers with these five tips.

- Simplify your menu to save on costs
- Evaluate whether your food “travels well”
- Ease the strain on labor with value-added products
- Streamline kitchen staff needs by deploying staff in new ways or using any down time to cross-train staffers
- Repurpose your space, for example, by turning your parking lot into a drive-thru

Streamline production. Realign and reassign staffers.



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