

FOOD TIPS

COFFEE SHOPS



**Use today's croissant as
tomorrow's bread and butter
pudding.**

Be creative at special occasions such as Christmas and Easter to create themed dishes.

Including an element of DIY within food can be exciting for the customer.

Save on energy costs by using different pieces of equipment, such as putting hash browns through the oven, no need for a fryer.

Premiumise your signature dish with simple upgrades such as sweet potato fries.