

FOOD TIPS

HOTELS



Pimp up your chips with other flavours such as truffle oil.

Re-purposing produce such as stale bread to make breadcrumbs.

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

Use eggs at room temperature for baking, you get more volume.

Manage your production of the menus and cross match for room service and bar menus.

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.

Use vegetables with potato for mash to create menu appeal and colour.
