

FOOD TIPS

RESTAURANTS



Including small amounts of sought after ingredients such as 'truffles' or 'gold flake' can heighten the value of the dish.

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

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

Being flexible with your dishes can be great to pull upon the personalisation trends.

Finish dishes off in front of the customer for that added theatre.

Offering an upgraded size for your mains can help increase your margins.

Offering a smaller version of your mains and promoting a starter or dessert can increase spend per head.

Use a lemon in the fridge for taking fridge temperatures instead of probing through products.