

T I M E SAVING

COFFEE SHOPS



When you have down time, place sleeves on cups or stack plates with napkins for ease when it gets busy.

Keeping additional milk in a small fridge out the front means you needn't rush to the back to get more during a busy period.

Offer takeaway options for customers to eat their favourite meals at home.

When planning a new menu trial the ideas on a specials board first.

Always dose chemicals correctly, more is not better. You're only making more work for yourself as you'll have more to rinse.

Consider use of accelerated cooking methods such as Merrychef.

Maintain dishwashers and ensure correct chemical dosing. Keep it free of limescale for further efficiency.