

TIME SAVING

HOTELS



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.

Find out the dietary requirements prior to the event.

Look ahead with orders, don't leave it for the day before.

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

Save time and reduce banqueting cost by not having choice menus.