

# Foodservice Updates

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## Strategies for supply-chain woes

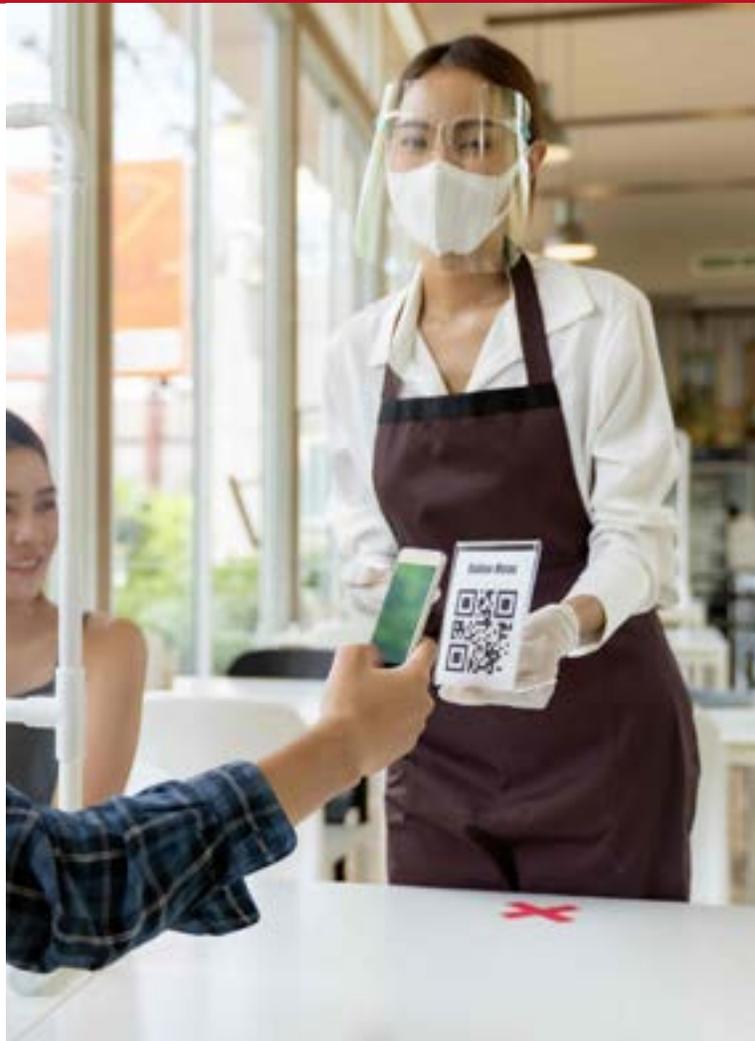
Restaurants and consumers alike have experienced the effects of the current supply-chain crisis, whether in the form of product shortages, delayed shipments, or changes in store hours due to reduced labor availability. (According to a recent National Restaurant Association survey, 75 percent of restaurants have been forced to change menu items due to supply chain issues.) While the challenges are widespread, many of them can be minimized. Consider these actions: Where possible, shrink the number of links in your supply chain between a food item and your guest: Pre-pandemic, this was about helping the climate and cutting waste, whereas now it's also become a necessity for any restaurant that wants to be more certain of the items it will be able to offer on its menu.

Plan farther down the line. According to FSR Magazine the casual dining brand Twin Peaks now places orders 12 weeks in advance when four to six weeks used to provide ample time. Focus on your relationships. In addition to communicating effectively with suppliers and paying bills on time, lean into existing and new collective agreements that enhance your purchasing power. Consider your branding. As operators focusing on chicken wings have learned in the past 18 months, it's important to give yourself some leeway to broaden your offerings – perhaps to include new cuts of meat, or plant-based alternatives, or different presentations. FSR Magazine also suggests restaurants might consider building up a just-in-case inventory buffer – depending on the perishability and size of items that must be stored.



## Do you have QR code fatigue?

The QR code has been among the many tech advances to have experienced a sharp rise in usage during the pandemic. To be sure, it delivers safety benefits within restaurants as a tool that limits face-to-face contact, and it helps restaurants swap menu items quickly and collect more insight-rich data from guests. But it's not for every guest or every restaurant – and what has been embraced as a useful tool while consumers are concerned about the spread of COVID-19 may become less appealing once the pandemic is safely behind us. FSR Magazine indicates, it comes down to the experience a restaurant offers. Do your guests want convenience and speed delivered in a less personal way, or a relaxed opportunity to reconnect with friends? If your restaurant falls somewhere in the middle, consider how you can balance efficiency and the need for a special experience.



## Get ready for a restaurant tech renaissance

Restaurant technology is one industry that has thrived during the pandemic – but we have yet to see how that will fully manifest itself. Restaurant Business reports that more than \$5 billion has entered the industry so far this year alone– and that the investment has been feeding many mergers of complementary businesses that will likely develop new all-in-one solutions for restaurant operators. If you currently operate a broad array of tools and systems that don't communicate with each other as well as they could, you can expect to see new options on the horizon that simplify tech for restaurants (and enough of them to make pricing competitive).





## Shelf-stable staples

Gluten-free food products have experienced a period of significant growth in recent years – and there is likely more expansion to come. New research from IMARC Group on the global market for gluten-free foods forecasts 10 percent annual growth in the next five years. Offering gluten-free options on your menu is a good way to not only meet the needs of allergic consumers – items like non-perishable, gluten-free pastas and other grains can also allow your operation to cut back on waste and manage food shortages by providing an inventory buffer.

# Food Trends

## Gluten free penne with halibut

### Ingredients:

- 1 3/4 Barilla® gluten free penne
- 1 Lb Halibut, diced into ½ inch pieces
- 5 Tbsp Extra virgin olive oil, divided
- 2 Shallots, chopped
- 1 Can Cannellini beans (15 ounces), drained
- 2 Cups Snap peas, julienned
- 1 1/2 Cups Chicken broth
- 1/2 Cup Parmigiano cheese, grated
- Salt & black pepper to taste



### Instructions:

1. In a large skillet over medium heat add 3 tbsp. Of the oil and shallots. Sweat the shallots for 3-4 minutes.
2. Season the halibut with 1 tbsp. Of oil, salt and black pepper. Add to the pan and sauté for 2-3 minutes or until the fish is cooked most of the way through.
3. Add the beans and broth to the pan. Bring to a simmer and continue to cook for about 2 minutes, or until the stock is reduced by about half.
4. Add the snap peas and season the sauce with salt and black pepper.
5. Meanwhile, cook the pasta according to package directions.
6. Once the pasta is cooked, drain the pasta and toss with the sauce.
7. Remove skillet from the heat. Add in the parmigiano cheese, toss well and drizzle remaining oil.

Recipe and photo courtesy of Barilla



## Don't chicken out

Poultry may be an especially hot commodity right now amid supply chain strains, but don't let that result in the relaxation of any food safety standards on your part. Poultry is still among the top commodities responsible for foodborne illness, so it's especially important to take care when preparing it. Keep raw poultry and its juices away from other foods during preparation and refrigeration. Don't wash poultry, which can contaminate nearby surfaces. Cook it to an internal temperature of 165°F and ensure an accurate measure by inserting the thermometer into the thickest areas, avoiding bone.



**#FoodSafety**

# #FoodSafety

## Your food safety culture – and your competitor’s – helps everyone

Has your restaurant ever faced a food safety spillover? According to new research, when a competitor or a nearby restaurant experiences a food safety outbreak, consumers tend to make assumptions about the safety of your supply as a result. The research, published in the International Journal of Hospitality Management, found that a theoretical E. Coli crisis at one restaurant made people hesitate to eat at other restaurants serving similar foods even though they were not involved in the outbreak. It's all the more reason to enforce a top-down food safety culture within your restaurant – and communicate promptly with staff about outbreaks connected to the types of food you serve. It will not only help protect the safety of the items on your menu, but it will also build your team's ability to communicate more confidently about it with guests if and when outbreaks occur.



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## Are there hidden opportunities for automation in your operation?

Amid ongoing labor challenges, automation is something many restaurant operators are willing to try. According to the foodservice technology firm Lightspeed, half of restaurant operators in the U.S. are planning to incorporate automation to fill labor gaps in the next two to three years. According to Bureau of Labor Statistics research from August, the quit rate among hospitality workers is 6.8 percent – more than double the national average – and full-service restaurants are operating with 6.2 percent fewer kitchen employees than they were in 2019. While larger brands are taking on labor challenges by offering enticements ranging from educational benefits to higher pay to even iPhones, providing these incentives to potential hires may not be sustainable or even possible for everyone. So how feasible is it for the average restaurant to automate tasks normally delegated to an employee? While the idea of automation may conjure ideas of big-ticket robotic chefs and servers, there are a number of ways to ease labor pressures through automation with far lower barriers to entry. Start there to make sure you are already automating what you can. That could mean automating your bookings, social media posts, online (or even in-person) orders and post-visit marketing so those tasks require less involvement from your staff. Assess your back-of-house procedures as well to weed out any manual processes you use to pay invoices, schedule staff, track inventory, manage food safety and monitor the functioning of equipment.



Team Four/Value 4 provides customized Supply Chain Solutions and Business Consultancy to the foodservice owners and operators throughout the United States. To find out how we can help your business save money contact us at:

1-888-891-3103 or visit our web site at [www.teamfourfoods.com](http://www.teamfourfoods.com) and [www.valuefour.com](http://www.valuefour.com)