

Foodservice Updates

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Help fuel restaurant revitalization

For many consumers, it can feel like life is returning to pre-pandemic times, complete with in-restaurant meals and holiday gatherings. But as we begin another winter with Covid hovering in the background, restaurant operators are still having to develop strategies for keeping business humming during uncertain times. Beyond efforts to make outdoor dining a comfortable reality, indoor dining well-ventilated, and off-premise sales seamless, the industry has also been pushing Congress to replenish the Restaurant Revitalization Fund. The effort has reached a critical point and the Independent Restaurant Coalition is urging operators to make noise in Congress right now by contacting representatives and encouraging restaurant patrons to get on board too. If you want to get involved but aren't sure where to start, the coalition has developed some resources to help, including an [outreach guide](#), which includes background about the fund and sample scripts that can be used as the basis for emails, calls and social media posts, as well as state-specific resources. If your loyal guests are willing to help you in the effort, here is a flyer you can share with them – it includes some information about the fund and how they can help spread the word on your behalf.

**Don't just takeout
— take action.**

Thank you for your order!
We love to serve you, but **we still need help from Congress to keep our doors open.**



Independent Restaurant Coalition

No matter how busy local restaurants like ours may seem, the outlook for our industry is dire. We cannot make up for 16 months of pandemic struggle with a few weeks of business as usual. **Our businesses will not survive without help from Congress — and from you.**

Earlier this year, Congress passed the \$28.6B Restaurant Revitalization Fund (RRF) to support our industry. **177K businesses that applied were turned away. We need Congress to finish the job and replenish the fund to ensure our industry can survive and thrive.** Restaurants like ours support 16M American livelihoods, and 90% of the money we make goes right back into the communities we love to serve.

Tell Congress to #ReplenishRRF
www.saverestaurants.com/take-action

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Independent Restaurant Coalition

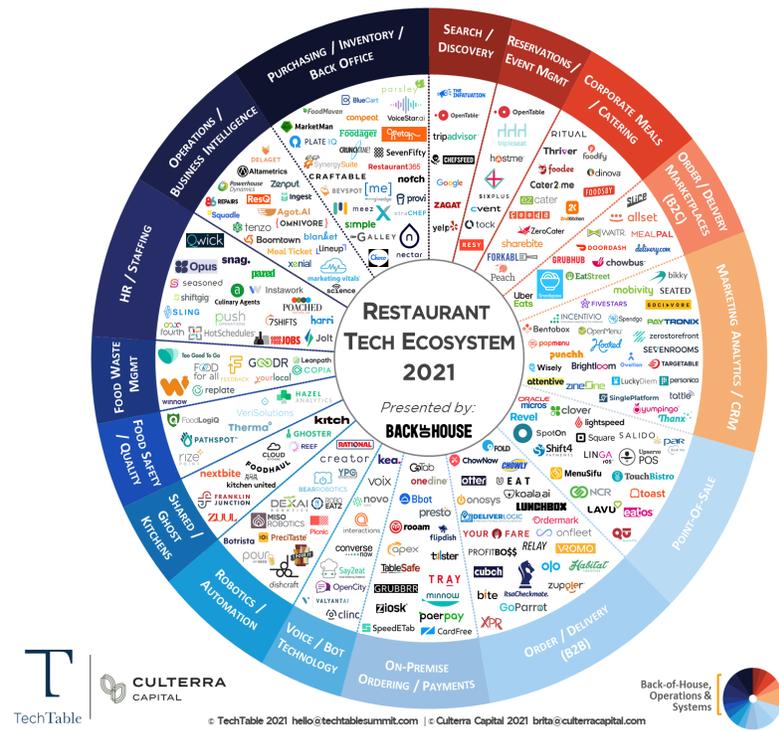
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A map of restaurant tech choice

The past 18 months have changed the game for restaurant technology. Many new brands have entered the market, while existing companies have faced a more competitive landscape. As a result, the market for restaurant tech is all the more dizzying this year for operators looking to upgrade tools and systems or adopt new ones. The Restaurant Tech Ecosystem Map, an annual collaboration involving The Spoon, TechTable and Culterra Capital, can help cut through the clutter by identifying key brands across a variety of specific functional areas in restaurant tech. Here is the latest map for your reference.



A challenge to third-party delivery?

At a time when restaurants may find it difficult to justify the fees that come along with third-party delivery, or risk having food tampered with or delayed in arriving, bringing delivery in-house may sound like a tempting option. The evolution of restaurant technology is helping to make that possible for more restaurants. Brands including Portillo's and P.F. Chang's adopted the restaurant delivery management platform CartWheel, for example, to help make the transition to offering in-house delivery for certain orders. The shift to the technology has also helped the brands create (or expand) new tip-generating roles for team members.



Sweet Thai boneless wing rice bowl

Ingredients:

- 50 pieces Tyson® Whole Muscle Boneless Chicken Wings
- 1/2 cup Brown Gravy, low sodium & low fat
- 1/2 cup Sweet Chili Sauce, low sodium
- 7 cups Brown Rice, cooked
- 1 cup Onions, diced
- 1 cup Carrots, diced
- 1 cup Celery, diced



Super bowls

How strong is your bowl game? In addition to being a big win with guests looking for customizability, bowls are built for the current environment. It's easy to swap new proteins, produce and grains in and out based on what you have available or don't. In fact, the fluctuating supply may even make your bowl options feel fresh instead of lacking. Your dressings can also help you to shift gears quickly and reinvent bowls with global flavors.

Food Trends

Instructions:

1. In large mixing bowl, thoroughly combine Brown Gravy and Sweet Chili Sauce, then add frozen boneless wings and toss until completely coated
2. Arrange the frozen sauced boneless wings in a single layer on parchment lined sheet pan and cook at 350°F for 10-13 minutes - to an internal temperature of 165°F.
3. Hold the heated boneless wings in a hot box at 145°F until ready to build bowls
4. Prepare instant brown rice according to manufacturer's directions and hot in hotbox until ready to build bowls
5. Mix diced Onions, Carrots and Celery together, then spread out on a parchment lined sheet pan, lightly spray with cooking spray and roast at 400°F for 15-20 min
6. Thoroughly mix brown rice and roasted vegetable together and hold in hot box until ready to serve

To Build Rice Bowl:

1. With an #4 scoop (1 cup), place vegetable-brown rice in serving container.
2. Top rice bowl with 5 sauced boneless wings and serve

Recipe and photo courtesy of Barilla



Keep food cold when you turn up the heat

Different parts of your facility are likely experiencing more sharp fluctuations in temperature this season than usual as you try to keep your building warm enough for the comfort of guests and staff but also well ventilated. When you turn up your thermostat, note that any increase in heat in your kitchen and dining room can pose food safety problems for cold tables, open display coolers, or buffets with cold food items in those areas (in addition to being less energy-efficient). Make sure those items are covered when not in use, and that you're checking food temperatures on a regular basis to ensure foods stay out of the danger zone.



#FoodSafety

#FoodSafety

Safe travels

Restaurant operators are being challenged to make their delivery menu items interesting, as well as appealing and safe to consume after a car trip. But when everything from coffee to ice cream is available and popular for delivery, food packaging becomes especially important. Your to-go packaging should lock out air and contaminants that can alter the integrity of the food being transported, so ensure lids and wrapping are sealed securely. When packing items for delivery, separate cold, hot and aromatic foods that could alter the temperature, taste and quality of the food or drink next to it.



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The need to be nimble

During the first three quarters of 2021, sales for DoorDash and Uber Eats have plateaued, after a steady rise in 2020. To be sure, off-premise solutions are still needed and not going anywhere – particularly after the lockdowns made restaurant takeout and delivery the only means of getting restaurant food. But even as consumers have been enjoying a gradual return to in-restaurant dining this year, the stagnation in sales for third-party delivery providers does demonstrate the need for restaurant operators to be nimble in response to fluctuating demand from different sources. When you are faced with changing conditions – be it the weather, supply hiccups, foot traffic outside your storefront or something else – how quickly can you adapt? Lean on forecasting tools and information on historic sales to schedule staff and predict traffic, along with a Kitchen Display System that can help you streamline and prioritize orders from different streams. On the lower-tech side, consider approaches including cross-training staff in a range of tasks and using more speed-scratch ingredients in the kitchen in order to free up staff to take on different tasks as demand requires.



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 and www.valuefour.com