

STRATEGIES for FOODSERVICE staff shortages



Learning Objectives

- 1. Review guidelines for menu modifications in order to accommodate changes in staffing or available food.**
- 2. Evaluate food purchases based on price and convenience.**
- 3. Analyze best practices for kitchen foodservice operations during staffing shortages including the use of technology and training for added support.**



Foodservice Challenges Today



- Staffing
- Food substitutions
- Product shortages
- High cost of food

Finding Solutions

Easy to use

Cost effective



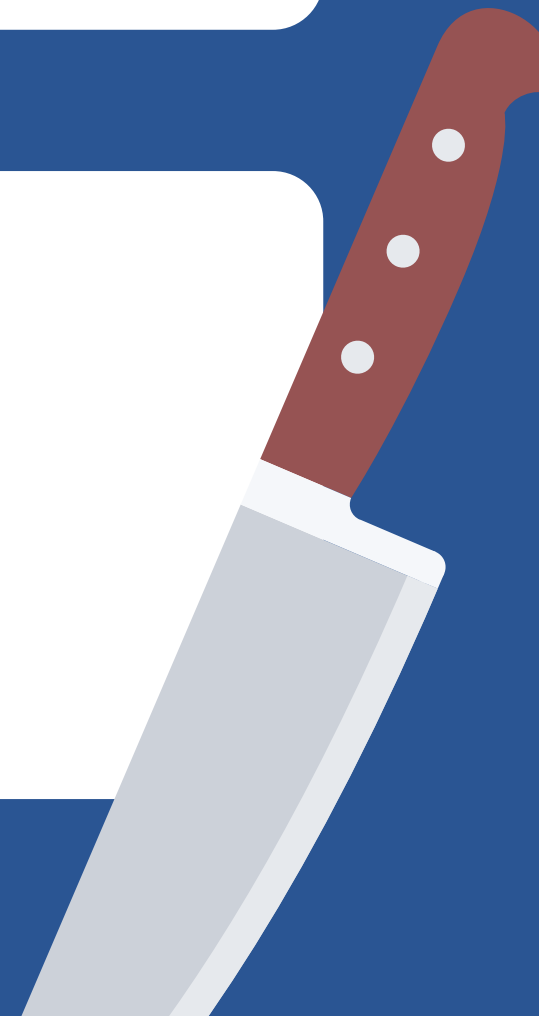
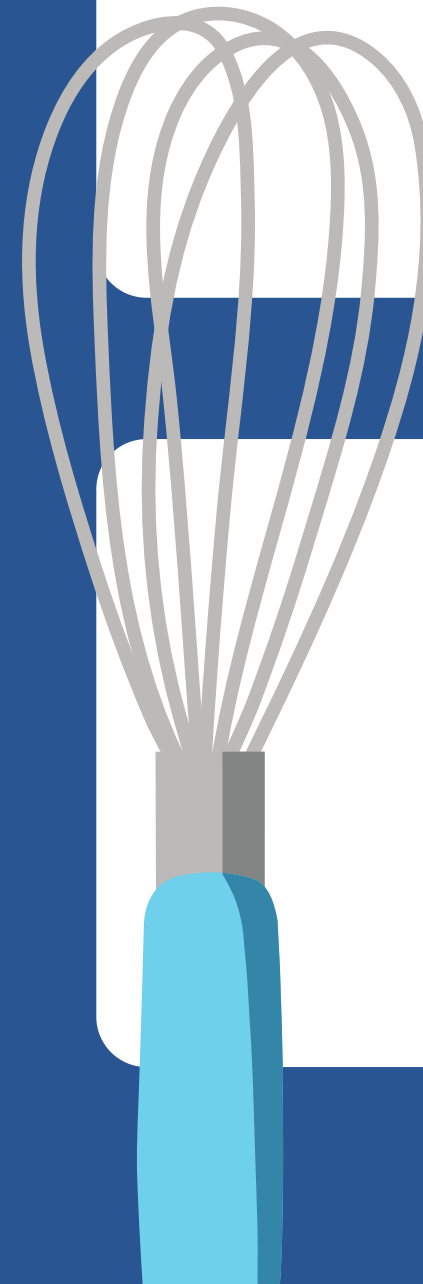
4 Strategies for Success

Modify the menu

Buy vs. Make

Cross-Train the Kitchen

Use Technology



Product shortages and substitutions

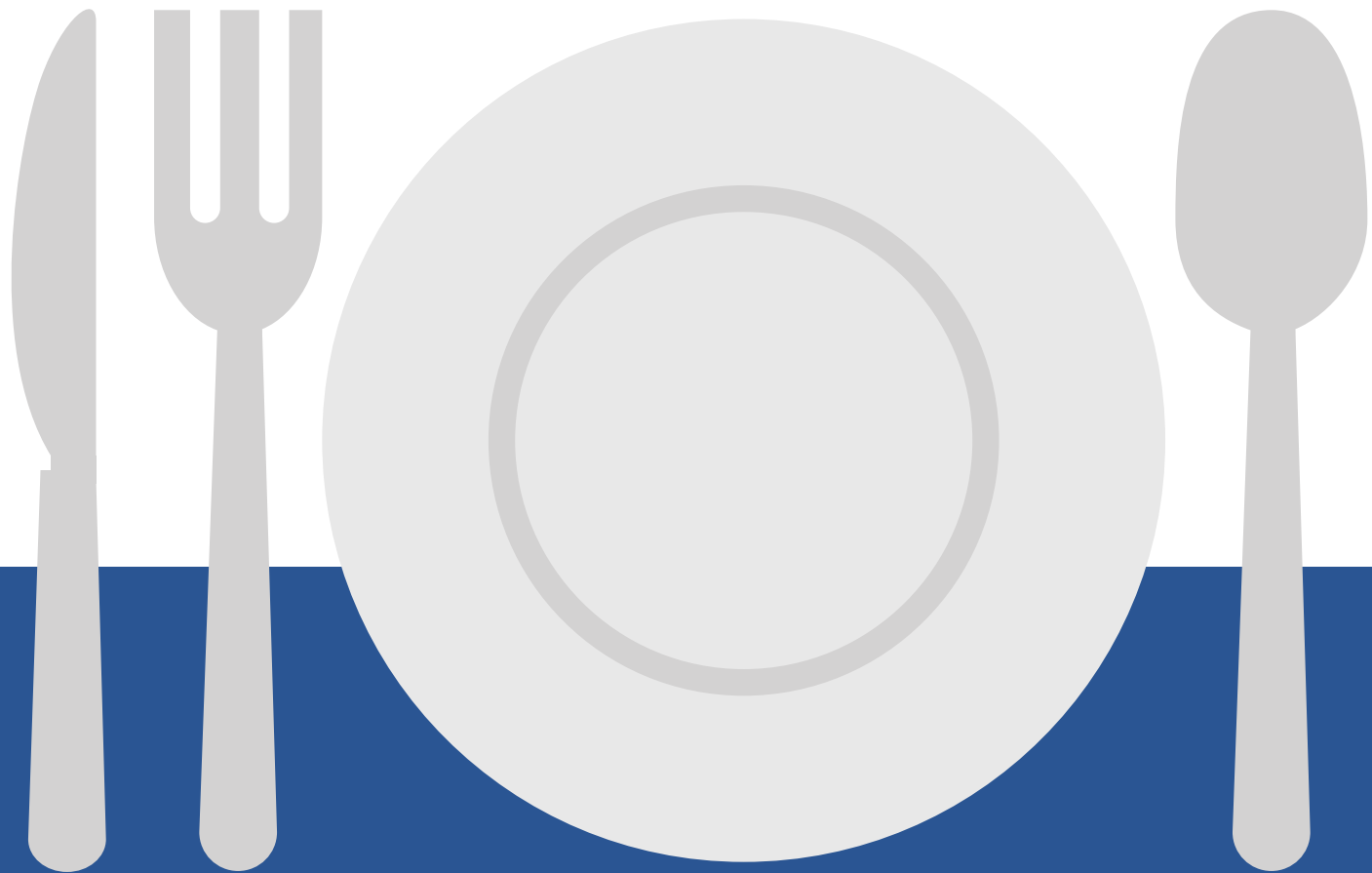
Automatic substitution sent for out of stock items

Options to consider:

- **Update or change the menu**
- **Inquire about the cost difference in the substituted product**
- **Refuse automatic substitutions**



Modify the menu



Simplify

Evaluate opportunities for simplification in the menu and recipes.

Strategize for staffing.

Move meals within the week to accommodate staffing fluctuations.

Utilize available products.

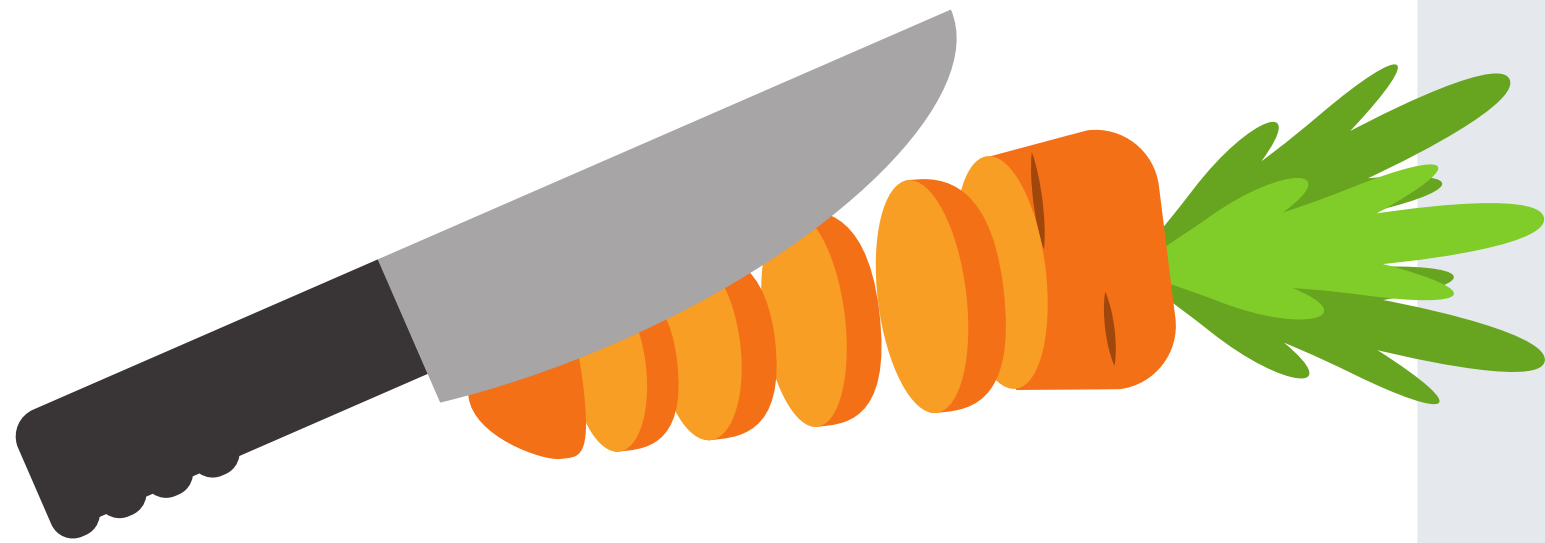
Review inventory frequently to determine menu selections.

Smart Substitutes

Common nutritional substitutions:

[Click here for handout](#)

Buy vs. Make



- Labor cost
- Time
- Skill
- Quality

Buy

- Pre-cut produce
- Pre-cooked meats
- Prepared desserts

Make

- Semi-homemade
- Signature dishes
- Fresh ingredients



Empower current staff



Cross-training

Empower team members in the kitchen and dining areas to learn additional skills.

Cooks ↔ Dining Room

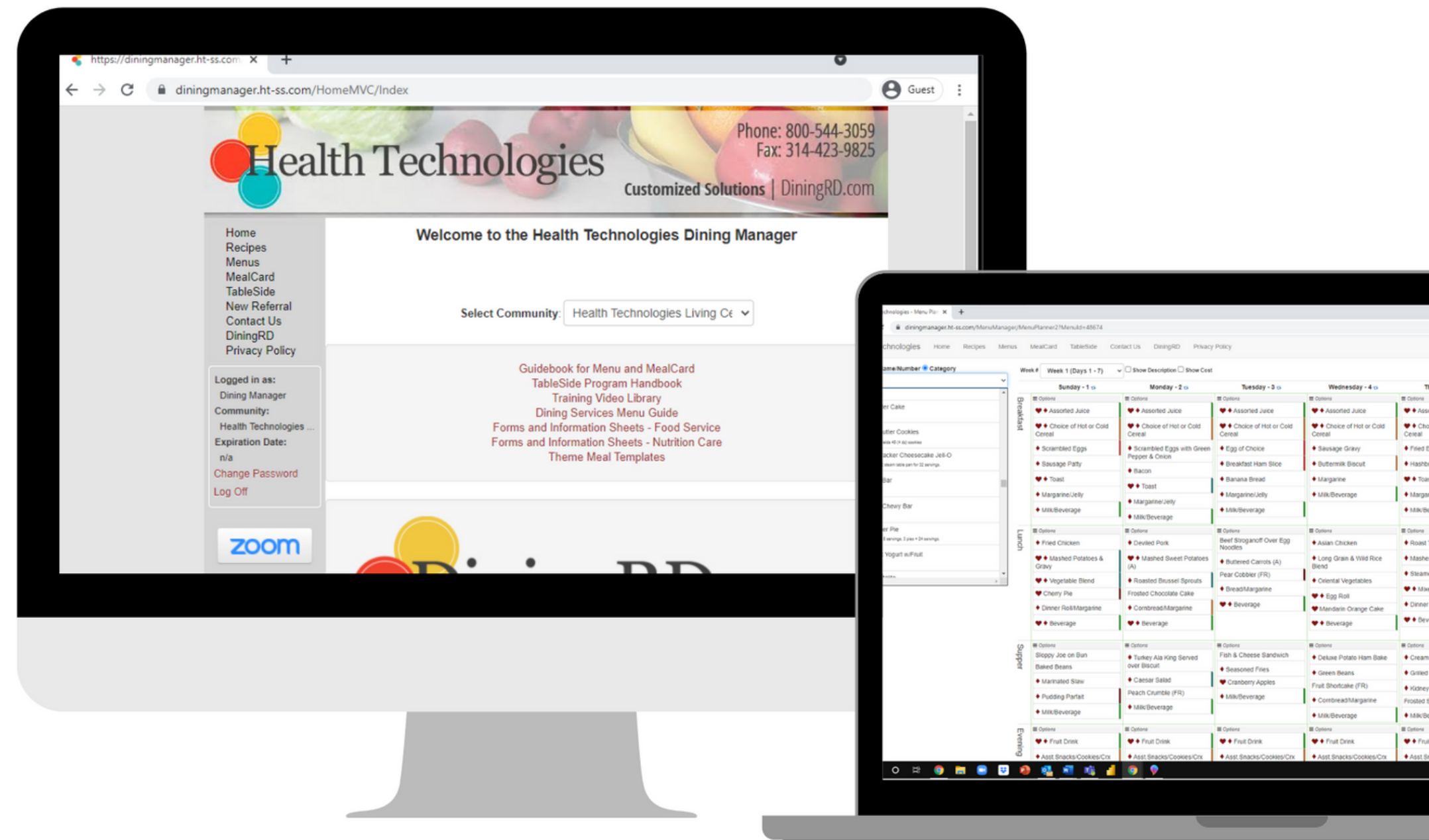
Department exchange

Consider approaching other departments to share staffing resources.

Activities, nursing, administration, etc.

Technology to the Rescue

- Optimize time and resources
- Improve efficiency
- Reduce errors
- Maintain budget restrictions



Technology considerations

Streamlined resident communication

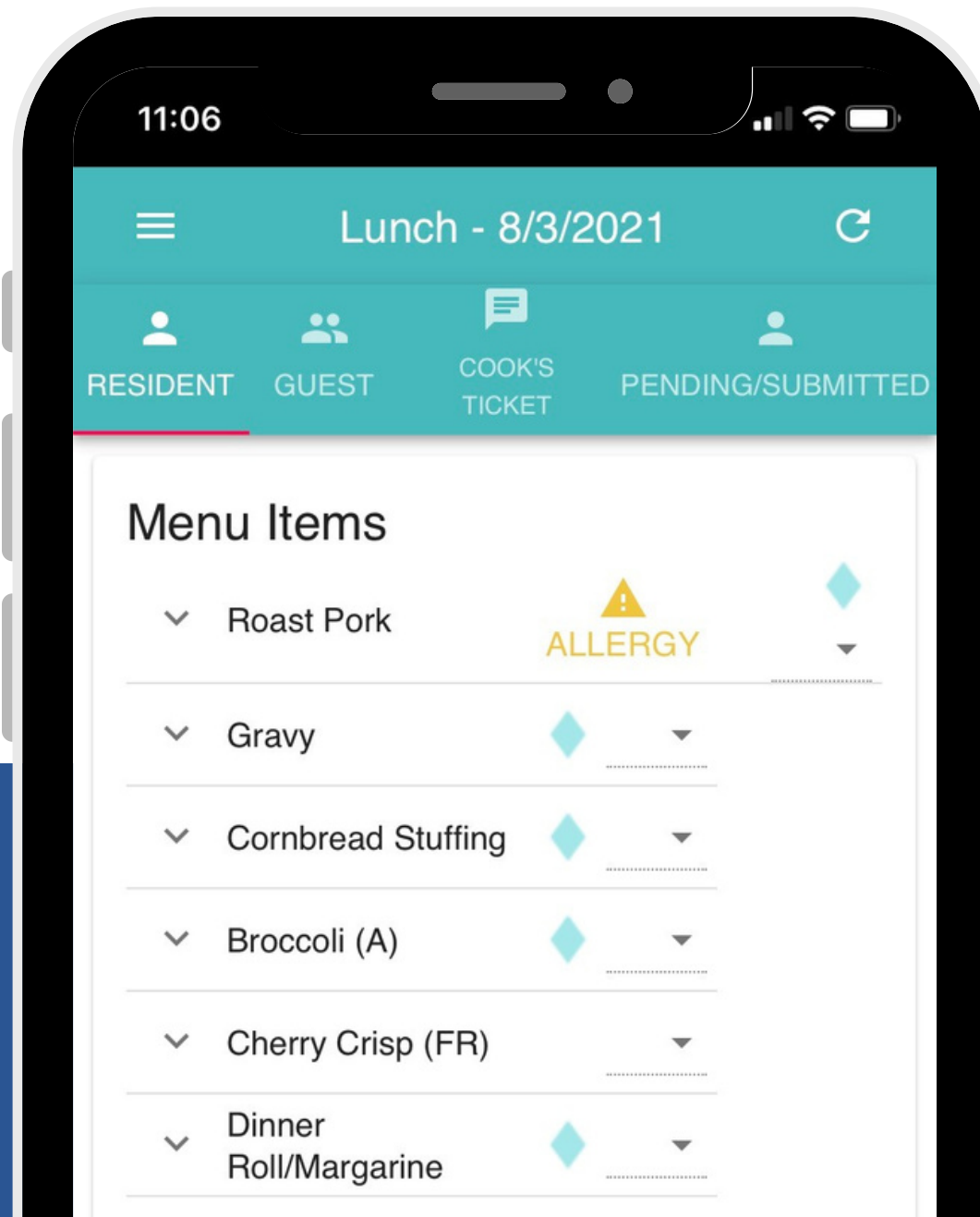
Resident MealCards offer added safety to diet and allergy communications.

Electronic Medical Record integration

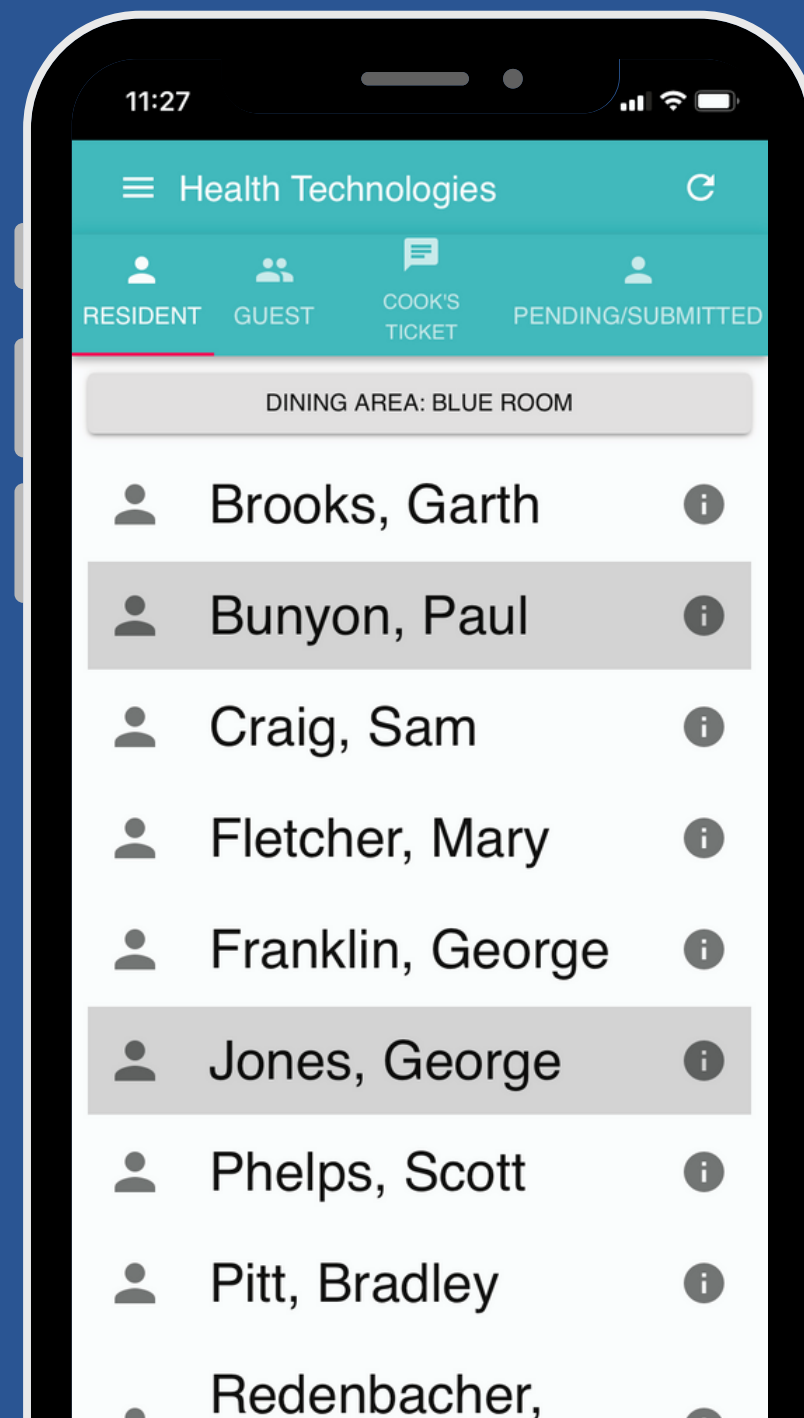
Reduce human error while streamlining information.

Digital menu selection

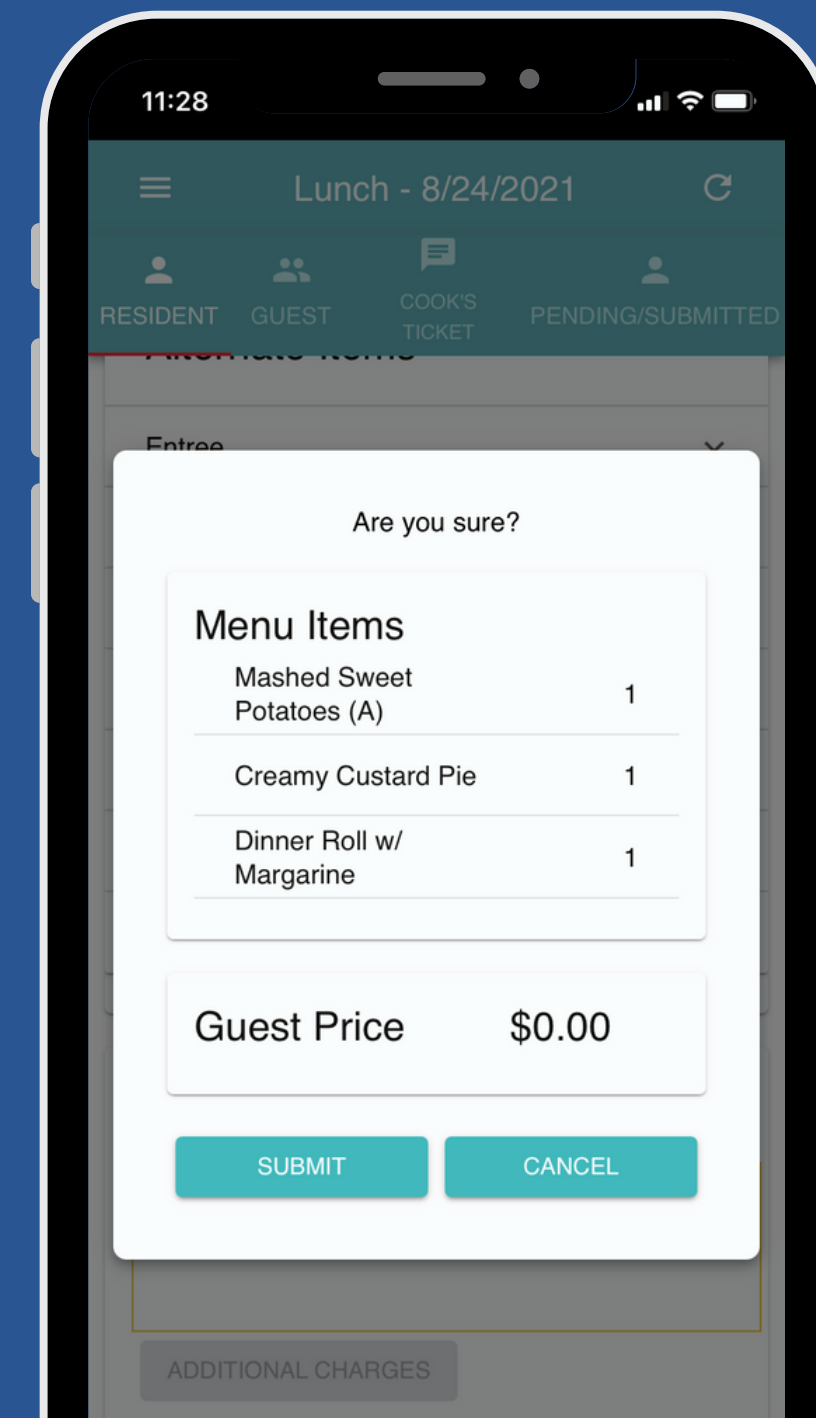
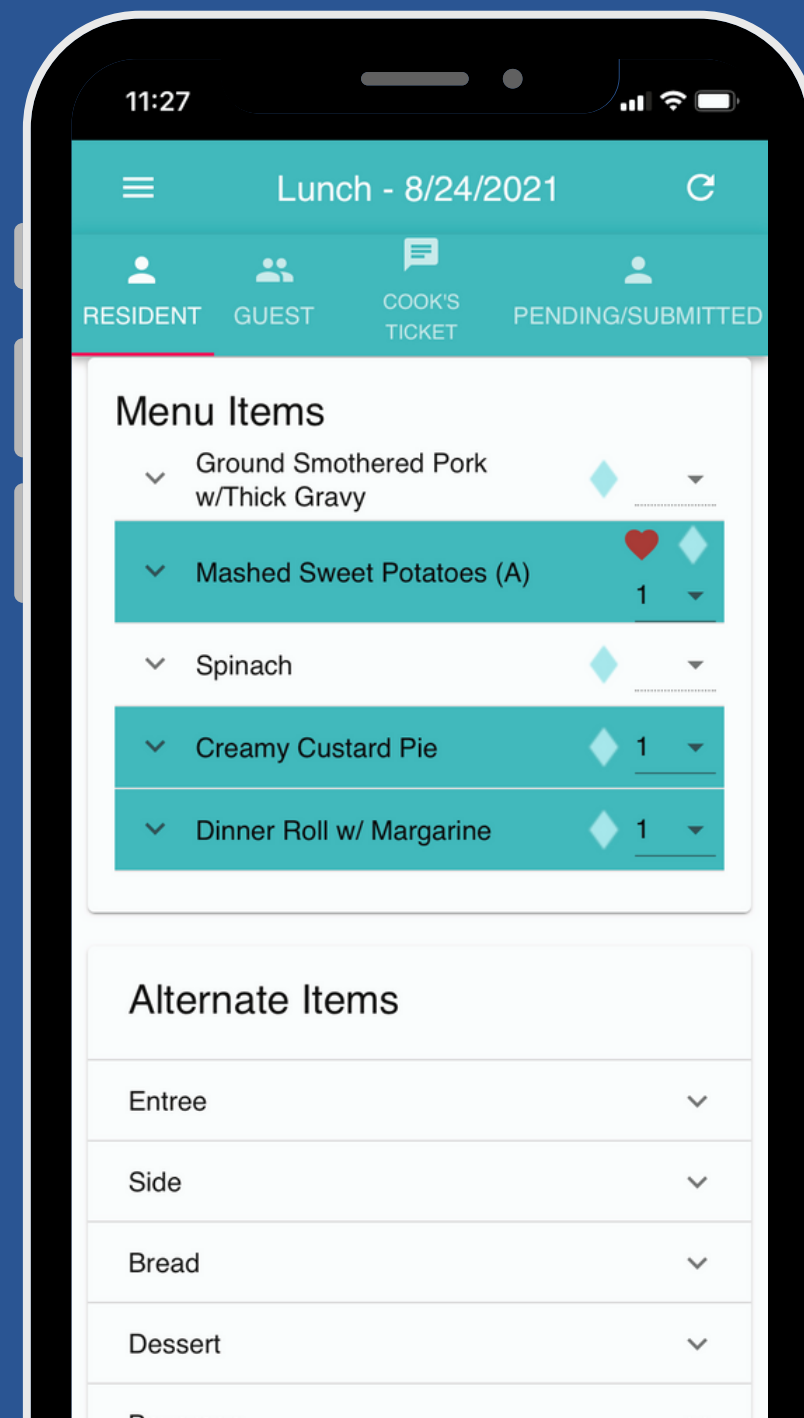
Reduce waste, improve resident satisfaction, and get production in line



Resident order tracking



Simplified order taking



Strategy Re-cap

- Review your menu; look for opportunities to simplify or use available product
- Evaluate convenience foods for cost, labor, and quality



Strategy Re-cap

- Crosstrain all team members in the department; seek exchange opportunities
- Lean on technology to improve productivity and efficiency



Q & A

