

STRATEGIES for FOODSERVICE Staff Shortages

Is your kitchen in crisis? Consider these suggestions:

Modify the Menu

Making simple changes to the menu can have a big impact. Consider changing out menu items to more simple, easy-to-prepare dishes. Don't forget to allow for food items that are equal nutritional substitutes. [Review common nutritional substitutions.](#)

Buy vs. Make

Get out your calculator - is it more cost effective to purchase prepared foods instead of making from scratch? Do the math! For example: fruit salad may take a person 2 hours to prepare; labor cost alone is greater than the cost to purchase pre-cut fruit. Ask your food distributor for product and portion cost information before making a decision.

Cross-Kitchen Training

Two is better than one. Train your team members on multiple roles and positions; consider implementing a "department exchange" program with other departments to learn skills across the entire community.

Technology to the Rescue

Time is money right? But when you're short staffed, time is often your most limited resource. Let technology tools take the lead. From automating EMR information to digital order-taking, DiningRD can provide software tools to improve efficiency when help is needed.



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