



**PROFITABILITY
AND COST
CONTROLS**

FOOD COST ASSESSMENT

Signature Service

From purchasing and receiving to production and service, a detailed on-site examination of how the food is handled with the goal of identifying ways to reduce food costs.

In an ideal world, all the food purchased by a restaurant would be properly handled, portioned, prepared, and served to paying customers with zero waste and maximum profitability. Unfortunately, there are a multitude of things that can happen in the day-to-day operation of a restaurant that result in waste. While perfection may be impossible, there is always room for improvement and our specialists are here to help.

Our specialists can do an assessment, using a detailed checklist that follows the flow of food through your operation, to identify sources of waste and make recommendations to prevent loss in the future. After the assessment is complete, they will review the findings with you and help prioritize and plan the changes needed to improve results.

They can also support the changes through staff training sessions and help create needed tools for tracking and preventing waste.

Our specialists are dedicated to the success of our partners. Let us help you troubleshoot your food cost.



WE'RE HERE FOR YOU

Mission Statement: *The Upper Lakes Foods Specialist team brings innovative operational and culinary expertise to deliver value and inspire solutions for all our partners success.*

Let's do this.

Contact us to find a solution that works for you and your operation.

801 Industry Ave.
Cloquet, MN 55720

800.879.1265

upperlakesfoods.com