



• FAMILY-OWNED AND OPERATED •
UPPER LAKES FOODS
EST 1967

**PROFITABILITY
AND COST
CONTROLS**

KITCHEN ORGANIZATION

Stay organized, be productive.

Assessment of kitchen layout and recommendations to improve efficiency

A well-organized kitchen allows for smooth operations and faster service. Chefs and kitchen staff can easily locate the tools and ingredients they need, which reduces preparation time. It also reduces the risk of accidents, contributes to food quality and consistency, helps reduce waste, and improves food safety.

Is your kitchen cluttered or do your ticket times run longer than you like during peak service hours? Our specialists might be able to help. With years of experience, our professionals can meet with you to discuss the problems, observe the operation during a high-volume shift, and will summarize their observations and make recommendations for changes that will positively impact performance. They will follow up after the changes have been implemented to measure and celebrate the improvements.

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

