



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

**CREATIVE
MENU
SOLUTIONS**

NEW MENU ROLL-OUT

Training and Support

On-site training and support to the operator during the introduction of new menu items

Making changes to a restaurant’s menu is a significant undertaking. Even after the decisions about which items to add and remove have been made, new products have been purchased, and the new menus printed there is an extraordinary amount of work to be done and details to be managed. Creating new prep lists and stocking charts, reorganizing the storage shelves, and training the staff on the recipes for the new items are just a few of the things that need to be done to make the new menu introduction as smooth as possible.

Our specialist team has the skill and experience to help our restaurant partners through the process of introducing a new menu. We will meet with the customer in advance of the menu roll-out to identify the needs and will discuss a plan for getting the necessary pieces in place before the menu goes live. On the day of the roll-out, the specialist will be on site to help with training and troubleshooting to make sure the introduction goes off without a hitch.

We are your new menu partner. On the day of the roll-out, the specialist will be on site to help with training and troubleshooting to make sure the introduction goes well.

- ACTIVITIES TO SUPPORT**
- Purchasing Order Guide Updates
 - Prep List Creation
 - Recipe Creation
 - Storage Organization
 - Equipment Needs
 - Staff Training

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.

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