

Detailed instructions for consistent production of all menu items

Standardized recipes are critical to the success of any food service operation. Following a detailed list of ingredients, equipment list, and production instructions impacts product consistency, cost control, operational efficiency, quality control, brand identity and loyalty, and menu planning.

Whether you are conceptualizing new items or need help building recipes for items you currently serve, our specialists will work with you and your team to document everything needed for consistent production: Item name, ingredients with exact quantities, preparation instructions, serving size or yield, preparation time, equipment needed, presentation instructions and any additional information or tips that could be helpful in preparing the dish.

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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