

Room service boot camp core strength...the menu!

As all good food service managers know, your menu is your bible! It tells you everything you need to know about staffing requirements, equipment needs, storage facilities, purchasing specifications, etc. Moving to a room service menu is a great opportunity to provide a mix of current menu favorites and special features. Careful attention to taste, textures, nutritional acceptability, and costs will result in a well balanced tool to showcase the talents of your staff. Aside from the obvious “cook to order” benefit to enhance food quality, more and more items are becoming available in convenience form. These can help complement your offerings and keep costs under control. Plan to work with your local distributor to find the right ingredients that are most suitable to an ‘a la carte’ service.

Define the options you will incorporate to build your menu. Aside from cost and productivity concerns, which are paramount, additional planning may be required to incorporate a “Blend of Options” to serve your room service customers as well as customers on other service plans.

Menu creation	Impact on cost +/-	Impact on staff +/-
<input type="checkbox"/> Restaurant Style		
<input type="checkbox"/> Traditional/Daily Features		
<input type="checkbox"/> Cycle Length - # of Days?		
<input type="checkbox"/> Use of current menu favorites		
<input type="checkbox"/> Creation of “New Items”		
<input type="checkbox"/> From Scratch?		
<input type="checkbox"/> Use of prepared items that cover a variety of diets (Shalit Foods)		
<input type="checkbox"/> Use of enrobed products for increased moisture retention		
<input type="checkbox"/> Use of Sous vide gourmet entrees		
<input type="checkbox"/> Other:		
<input type="checkbox"/> Other:		



Make your wish list!

Taking advantage of technology will provide you with many opportunities to be creative with your menu selections. It will also aid your staff to produce the finest quality meals in the most efficient manner. A thorough analysis of your existing equipment is required before making recommendations for purchases. However, you MUST have your menu finalized as this will be the blueprint for your equipment needs. Here are some items you may want to add to your kitchen battery.

Use your menu as a guide to make appropriate selections from the list of items below.

Tools of the trade!	Impact on cost +/-	Impact on staff +/-
<input type="checkbox"/> Halogen/Flash bake ovens		
<input type="checkbox"/> Induction fryers and cook tops		
<input type="checkbox"/> Wok stations		
<input type="checkbox"/> Combi-ovens		
<input type="checkbox"/> Chromium griddles		
<input type="checkbox"/> Stick blenders for a la carte texture processing		
<input type="checkbox"/> Clear fronted crispers w/ humidity and temperature controls		
<input type="checkbox"/> Electronic monitoring systems w/ door alarms		
<input type="checkbox"/> Blast chillers		
<input type="checkbox"/> Delivery and soiled return carts		
<input type="checkbox"/> Holding systems		
<input type="checkbox"/> Char grill		
<input type="checkbox"/> Under-Counter coolers		
<input type="checkbox"/> Under-Counter freezers		
<input type="checkbox"/> Infra-red warmers		
<input type="checkbox"/> Cook/Hold ovens		
<input type="checkbox"/> Other:		
<input type="checkbox"/> Other:		
<input type="checkbox"/> Other:		
<input type="checkbox"/> Other:		



List current equipment that will need replaced.

Replacement components	Impact on cost +/-	Impact on staff +/-

