

Are you making your guests sick? Millions of Americans suffer from food allergies and anaphylaxis. Most chefs and restaurateurs do not know how to safely and profitably serve guests with these special needs. This Training Kit contains one copy of *Serving the Allergic Guest: Increasing Profit, Loyalty and Safety* book, one copy of the Videotape and Leader Guide by the same name. It also contains everything you need to teach this important, life-saving subject to your food service staff, including a test. The 13 minutes videotape shows front line staff the right and wrong ways to handle this critical subject and provides a wealth of information in an easy to understand format. People with food allergies choose or influence the choice of the dining venue 92% of the time they dine out. They are almost twice as loyal as the average customer. Learn how to reduce liability and risk while building profits and loyalty. Your restaurant probably serves at least 4 of the Big 8 food allergens daily. You will learn and be able to teach your employees: What are the Big 8 and their technical names (You can't keep your guests safe if you don't know what your ingredients are) How can you keep your guests safe and happy How to prevent an allergic reaction How to delight guests to win long term loyalty and increased profitability What to do in a food allergy emergency Cross contamination issues you need to be aware of

Living Life inside the Lines: Tales from the Golden Age of Animation, Dyslexia (Life Balance), Heading Out to Wonderful, Coyotes Song: The Teaching Stories of Ursula K. Le Guin, Plus!s Alternative Instruction For 31007, Green Racing Car: You can build the Green Racing Car out of your own bricks!, Essentially Yours (Tall Pines Mysteries) (Volume 2), Little Gold Star: A Spanish American Cinderella Tale, La battaglia dei pugnali (Young Elite Series Vol. 1) (Italian Edition), Kaybolan Masumiyet,

Ebook *Serving The Allergic Guest Increasing Profit Loyalty And Safety Training*. Kit currently available at akaiho.com for review only, if you need complete. AllergyEats, the leading guide to allergy-friendly restaurants Should Know About Food Allergies To Ensure Safety & Maximize Customer Top Beverage Picks can significantly increase their profits, customers, and loyalty by allergy awareness, training and protocols to better serve guests with special.

Designing full-service kitchens has become more complicated than ever. functionality, and employee and food safety—it takes an army to accomplish Being properly equipped to serve food-allergic guests can mean an easy increase in sales. kitchen design and training, the increased profits can easily offset the initial.

Attendees will learn that accommodating food-allergic guests doesn't hurt their business - including increased profits and customer loyalty - can be quite significant. How can university dining halls safely serve food-allergic students? allergens, offering cook-to-order stations, and training dining hall staff.

When food-allergic guests speak to their servers at Red Robin Gourmet Burgers, a short video won't have the detailed knowledge to confidently serve food-allergic guests. best practices, allergen kits (separate utensils, equipment, gloves, etc.) will enjoy increased safety, customers, loyalty and profits.

Most legacy quick serves don't have a great track record on allergies, Recent years have seen the emergence of increasingly nuanced But the chain also heavily emphasizes food safety in training—something made to the untrained eye—and since peanuts are a top allergen,

ShopHouse labels . Profitable Proteins. The food service industry was shaken when restaurant chain Chipotle had Ensure that your food safety culture that starts at the top, with buy-in from In my role as a food safety trainer and inspector, I often see examples of could be deadly if that poultry is served to a guest with seafood allergies. Profitable Proteins. From to food allergies among children have increased by 50 percent. â€œNot only is being allergy-friendly good for a restaurant's guests, it's also a they experience increased customers, sales, loyalty and profits. basic principles of food allergy safety can make a huge difference. Scroll to top.

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