

Sysco

EDITION II

FOODIE

AT THE HEART OF FOOD & SERVICE™

Getting Reel about Seafood and Labor



**Portico &
Sustainable
Seafood
Commitments**
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**Seafood &
Desserts**
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**Labor
Management
Tips**
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Portico & Seafood Sustainability Commitment

3 CULINARY TRENDS

Menu ideas for pairing desserts with seafood

5 OPERATIONS

Learn about labor management concerns and product solutions



Innovative Labor Saving Products on page 6.

Sysco Brands Featured in this issue:



Portico Seafood
Lobster, Mahi Mahi,
Scallops, Rockfish



Baker's Source
Fudge Brownie Mix,
Pound Cake



Cutting Edge Solutions
Sous Vide Bone-In Short Rib,
Sous Vide Lamb,
Ultra-thin Chicken Breasts

To get recipe ideas, food trends, and more, visit [SYSCOFOODIE.COM](https://www.syscofoodie.com)

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For more, visit [Syscofoodie.com](https://www.syscofoodie.com)

Today's Catch, Tomorrow's Supply

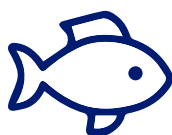


Photo courtesy of Alaska Seafood

The trust we've built with our customers, the reputation we've carefully guarded, and the quality of the fish and seafood we serve are all held to our industry-leading standards.

We are positioned to have a large and meaningful impact by working with our suppliers to improve sustainability in our seafood supply chain.

By taking action to support transnational change in the management of global fisheries and promoting responsible aquaculture, Sysco is working to conserve the health of the marine ecosystem and the livelihoods of future generations.



Sysco's 2020 Seafood Sustainability Commitment for Portico Seafood covers the top **15 wild-caught species**, and **top 5 aquaculture species**.



It extends to building **collaborative partnerships** with fisheries and the men and women who harvest the bounty of our oceans.

500+

Portico Seafood offers **over 500 items** aligned with our 2020 Commitment.

Click here to learn more about **Sysco's Corporate Social Responsibility Goals** or visit **Sysco.com**



PAIRING DESSERTS *WITH SEAFOOD*

*The fresh and salty tastes of seafood pair particularly well with sweet and light desserts.
Learn which dessert and seafood dishes are complimentary and compatible.*

PORTICO SIMPLY ROCKFISH AND CAULIFLOWER RISOTTO *with* **KEY LIME PIE MILKSHAKE**



The richness from the dessert's custard complements the clean flavor of rockfish, while the sweetness from the graham cracker crust is a nice finish to the early butteriness of the risotto.
Visit SyscoFoodie.com for full milkshake recipe.

PORTICO PRIDE LOBSTER *with* **STRAWBERRY SORBET**



A nice acidic strawberry sorbet provides a delicious counterpoint to the richness of fresh lobster. A lighter dessert is often a sensible option following this robust over entrée.

PORTICO IMPERIAL SCALLOPS *with* BAKER'S SOURCE POUND CAKE



Citrus soaked, buttery pound cake with fresh berries and a touch of basil is an excellent finale to any scallop entrée. Adding berries, sabayon or crème fresh to garnish the cake will set your customers' taste buds flying!



Fresh and chilled seafood
fillets and shellfish



Raw, frozen and untreated
seafood with nothing added



Premium performance,
exceptional value and better
than the industry standard.



Quality seafood products
that are at or better than the
industry standard

PORTICO CLASSIC MAHI MAHI AND MANGO PICO DE GALLO *with* BAKER'S SOURCE BROWNIE SHOOTERS



Mahi-mahi pairs especially well with tropical fruits, which transitions well to a decadent dessert. Placing berries in dessert are subtle and compliment the fruit element from the main entrée. Baker's Source brownie mix delivers rich, fudgy brownies with a moist and chewy texture.

LABOR MANAGEMENT

CONCERNS AND SOLUTIONS

TOP OPERATOR CONCERNS

Training employees appropriately

High labor costs

Retaining qualified employees

Recruiting qualified employees

Rising **minimum wage**



Addressing Labor Quality with Recruit, Train, Retain Solutions



IDEAS TO RECRUIT

- Write a great restaurant job description
- Post the job in the right place!
- Build an Employee Referral Program
- Watch for Red Flags during the interview
- Ask the right questions during the interview



IDEAS TO TRAIN

- Information Snacking - small bites of learning
- Utilize video training
- Mobile & Tablet Training
- Peer-to-Peer Mentoring
- Make a game out of training



IDEAS TO RETAIN

- Employee Incentive Program
- Career Growth Opportunities
- Promote Hospitality Skills Training
- Provide Employee Benefits
- Schedule one-on-one meetings regularly with every member of the staff



Sysco is a friend of the **Fair Kitchen Movement**
To learn more visit www.fairkitchens.com



CUTTING EDGE
SOLUTIONS

Center of the Plate **LABOR SAVERS**

SHORT CUT TO SHORT RIBS

Sysco Classic Sous Vide Bone-In Short Rib

With their thaw, heat and serve format, these impeccably tender braised and slow cooked sous vide bone-in short ribs offer an affordable and versatile option for adding a premium entrée to your menu.



HASSLE FREE LAMB

Sysco Imperial Sous Vide Lamb

Cooked low and slow sous vide-style to a delectable tenderness, these on-trend lamb products are ready to heat and serve in any application from center-of-the-plate to and ethnic-inspired sandwiches.

CHICKEN IN NO TIME FLAT

Sysco Classic Ultra-thin Chicken Breasts

Maximize efficiency and innovation with these pre-flattened boneless, skinless chicken breasts that save operators time and make it simple to serve time-honored menu favorites like Chicken Parmesan and Chicken Piccata.



To learn more visit **Cutting Edge Solutions** on **Sysco.com**

Get Hooked!

Wild Alaska Pollock Bites

These mouthwatering, pop-in-your-mouth treats feature a crispy, golden coating and are packed full of flavor. Designed with both convenience and versatility in mind, these bite-sized wonders are perfectly-fried in minutes and make a great snack, appetizer, topper or full entrée.

Available in three flavors:

- Golden Herb Butter
- Nashville Hot
- Pub-Style Beer Battered

Product of USA

