

Sysco

FALL 2016

FOODIE

THE HEART OF FOOD & SERVICE™



TAKING WINGS TO NEW HEIGHTS

Shining a Light on
Dark Meat

The Big
Snack Attack

Catering: Don't Fall
Back, Plan Ahead

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Message from the Executive Editor

Dear Valued Sysco Customers,

Differentiation is key for the success of any business. In the foodservice industry, that means offering memorable dishes and dining experiences. At Sysco, we're committed to helping our customers achieve distinction by offering an optimal product assortment to better serve the needs of today's operator.

From fresh, local products to globally sourced ingredients, we give tremendous care and attention to the good things we add to our industry-leading supply chain. We continuously refine our product portfolio to deliver the best value and variety, giving us the opportunity to source and stock new products. For our Cutting Edge Solutions innovation program, we engage supplier partners to develop exclusive products that address operator challenges and drive profitability.

At Sysco, we're always looking for new and creative ways to help you succeed. So we're excited to kick off "The Greatest Game™" promotion, which will help you leverage football season's potential for high profitability. Register at SyscoGreatestGame.com and receive great content to help your business score with Sysco Brand products. One lucky customer will even win a trip to Houston for a memorable Super Bowl 51 experience.

We love hearing from our customers and always welcome your feedback at foodie@corp.sysco.com.

Enjoy the issue!

Bill Day
Executive Vice President, Merchandising

FEATURES

- 08 **Taking Wings to New Heights**
- 12 **Shining a Light on Dark Meat**
- 22 **Customer Profile: Odis 12**
- 24 **Mind the Apps**

STORIES

- 06 **The Greatest Game™**
- 14 **Catering: Don't Fall Back, Plan Ahead**
- 18 **Move Over, Kale – Cauliflower Is Taking Center of the Plate**
- 20 **Tackle To-Go Like a Pro**

COLUMNS

- | | |
|----------------------------|-----------------------------|
| 04 Naturally Fresh | 26 Tech Tips |
| 05 Local Flavor | 28 Ops Insight |
| 16 Trend Watch | 30 Back of Our House |
| 19 Healthy Interest | |



Find our cover feature recipe – Korean Chicken Wings with Buffalo Corn Cupcakes and Blue Cheese Icing by **Chef Ryan Bleibtrey**, Sysco Portland – at SyscoFoodie.com. All of the equipment featured in **Foodie** is available at SuppliesontheFly.com.

For more information on becoming a Sysco customer, we welcome your call at **888-984-9272**.

Poultry in Motion

Quality assured. That is Sysco's promise when it comes to fresh products. As the largest distributor of fresh chicken in the foodservice industry, we understand what it takes to maintain quality and freshness throughout the lifecycle of a product. Fresh chicken products from Sysco are labeled with the pack date and tracked throughout our uncompromised cold chain process. You can rest assured your Sysco Brand poultry is procured from a trusted supplier and packed, tracked and backed by our industry-leading quality assurance programs – from the farm to your door.

As restaurant patrons seek more unique chicken entrées when dining out – especially with rising beef prices – make sure to provide a menu with variety to meet customers' appetites. Grilled or fried, sauced or spiced – the endless applications for fresh chicken leave plenty of room for your creative culinary touch. Visit page 12 of Foodie to learn about the trending global and ethnic influences on America's favorite healthy protein.

DINERS LOVE TO PLAY CHICKEN



Chicken entrées appear on nearly all full-service and fast-casual menus

More than **50%**

of savory pie and salad entrées include chicken

13% increase

in grilled chicken on children's menus since 2012

SOURCE: Technomic 2016



Sysco is dedicated to supplying the freshest, locally sourced products available. This not only helps meet a growing consumer demand to “eat closer to home,” it also helps small businesses get the recognition they deserve for the quality and care that goes into perfecting their craft.

Mountaire Farms

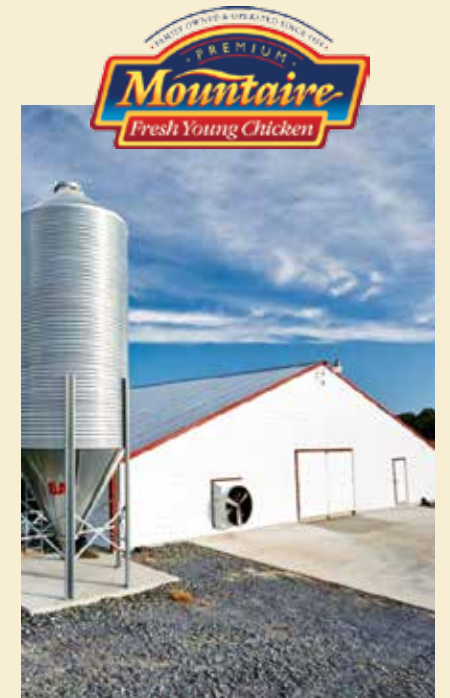
WESTOVER, MD

Mountaire Farms came from humble beginnings as a commercial feed business founded in Arkansas in 1914. Today, they have poultry processing operations in Maryland, Delaware and North Carolina, and they are passionate about delivering high-quality chicken products to their customers across the U.S. and around the world. By applying science-based best practices through every step of the production process, Mountaire is able to focus equally on the health and welfare of their birds and their consumers.

“We are proud to maintain a company that is large enough to be competitive and viable in our industry, but small enough to exhibit the personal touch of a smaller company. Our entire network is family, and we are committed to that family, day in and day out,” said Paul Brindley, director of outside sales.

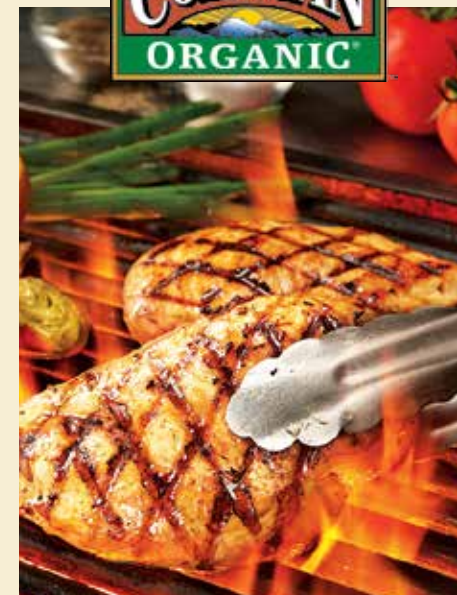
Mountaire's commitment to freshness and operational excellence is driven by their belief that today's consumers have an active interest in knowing where their food comes from. The company has partnered with the best and most dedicated poultry growers in the region and is known for their line of Blue Label jumbo boneless and bone-in chicken products. They have also chosen to partner with Sysco as their broadline distributor of choice.

“Mountaire partners with companies that share their same level of values. We view Sysco as a company with a vision that matches our own,” Brindley said. “We are proud to be the ‘Sysco Emerging Supplier of the Year,’ as well as a partner for long-term growth in the fresh poultry category.”



Coleman Natural

KINGS MOUNTAIN, NC



Decades ago, when the majority of meat producers were ramping up the use of hormones and antibiotics to pump out more pounds at lower costs, **Coleman Natural Foods** was among a handful of visionary companies committed to keeping things simple. They believed in raising animals without using drugs for growth promotion and putting forth the extra effort to keep them healthy without relying on antibiotics.

Today, the pioneering spirit of Coleman Natural Foods is available to foodservice operators exclusively through Sysco, with USDA-certified organic chicken and No Antibiotics Ever chicken and turkey.

“Sysco was a natural fit with Coleman Natural Foods,” said Gary Nennstiehl, director of marketing at Perdue Foodservice. “Sysco was the first with national distribution

of No Antibiotics Ever. They were the leader in recognizing the growing number of patrons seeking No Antibiotics Ever and organic proteins, and in helping operators tap into this demand. Sysco is fully committed to the segment, offering a full line of chicken and turkey products to cover the most popular forms used by all operators.”

“It's also important to us that Sysco values all that Coleman Natural Foods believes in,” said Nennstiehl. “Successfully raising organic and No Antibiotics Ever poultry requires a close relationship with the family farmers who raise our animals, a shared commitment to their welfare and a willingness to put forth the extra work to be more sustainable,” he said, and then concluded, “We're proud to be associated with Sysco, knowing that they fully support and value our approach to raising animals.”



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Taking Wings to NEW HEIGHTS

The Buffalo wing recently celebrated its 50th anniversary. Even after all that time, this longstanding favorite still finds its way onto more and more menus each year.



41%

of restaurants feature
chicken wings¹



3,200+

restaurants in the U.S.
focus primarily
on wings²

1. Datassential 2. 2016 Chicken Wings Trend Report, CHD Expert

RECIPE

GRILLED JERK WINGS WITH MANGO CHUTNEY SAUCE

Recipe by Chef Erik Gossweiler
Sysco San Diego

Wings

12 ea. Sysco Classic 1&2 Joint Jumbo Chicken Wing
Arrezzio Olive Oil Blend
salt and pepper

Jerk Spice

2 green onions, chopped
½ ea. Sysco Imperial Yellow Onion, chopped
4 ea. garlic cloves
3 ea. jalapeño, de-seeded, rough chop
1 T Sysco Classic Kosher Salt
2 T Sysco Imperial McCormick Dried Thyme
1 T Sysco Imperial McCormick Garlic Powder
2 T Sysco Imperial McCormick Ground Allspice
1 t Sysco Imperial McCormick Chipotle Powder
1 t Sysco Imperial McCormick Ground
Black Pepper
½ t Sysco Imperial McCormick Chili Powder
½ t Sysco Imperial McCormick Onion Powder
½ t Sysco Imperial McCormick Smoked Paprika
¼ t Sysco Imperial McCormick Ground Cinnamon
1 T brown sugar
¼ cup Jade Mountain Soy Sauce

Mango Chutney

1 cup Sysco IQF Mango, diced
¼ cup red bell pepper, diced
1 jalapeno, de-seeded, diced
½ cup white vinegar
2 T jerk spice

The Jerk Spice

Combine all ingredients for jerk spice in a food
processor and blend to a paste.

The Mango Chutney

Put all chutney ingredients into a sauce pan. Cook over
low heat until liquid is reduced to syrup (approx. 30
minutes).

The Wings

Toss wings with olive oil and season with salt and
pepper. Bake in oven at 350°F for 15 minutes. Then toss
with enough olive oil to coat and add jerk seasoning.
Toss again to coat well. Grill chicken wings. Plate and
serve with mango chutney.

While traditional Buffalo-style wings may never go out of fashion, consumers are more likely than ever to try new things – and operators have been quick to capitalize on this trend. Wings are now offered in a stunning variety of styles, from regional favorites to exotic flavors with international appeal.



Delight guests with the exotic
spicy-sweetness of orange harissa
wings, created by **Chef Dustin Johnson**,
Sysco Eastern Maryland. Find this recipe
and more at SyscoFoodie.com.

STRETCH YOUR WINGS

Purists know traditional Buffalo-style wings are fried uncoated, tossed in a spicy vinegar-based sauce, and served with celery, carrots and blue cheese or ranch dressing. Today, that concept has expanded to include a variety of sauces, heat levels, coatings and accompaniments. Wings have become the perfect fit for today's trend toward sharable, customizable and versatile dining experiences.

EXPAND YOUR PALATE

Chicken wings give operators the ability to quickly capitalize on trending flavors with very little added cost or risk. If you already serve wings, it is easy enough to concoct limited-time-only sauces and offer your customers something new. Almost any flavor goes with wings, so no matter what is trending – spicy, sweet, smoky-char – it will taste great on a wing and stand out on your menu.

WINGS HAVE FLOWN THE COOP

Buffalo wings first appeared nationwide as an appetizer in the 1980s. Since then, their momentum has carried them into every day part. As an entrée, wings can be paired with a variety of sides for an upcharge. Unique flavors can also be menued as small plates. Wings have even found their way onto brunch/breakfast menus, where they are frequently served with waffles or offered as a garnish on upscale Bloody Marys.

PIECE. OUT.

Wings are often sold to restaurant diners on a per-piece basis. But they are sold to operators by the size per pound. To help control costs, offer wings in varying portion sizes – snack, small, medium or large – rather than by the piece. Customers will still get a satisfyingly full basket of wings, while you'll enjoy more stable food costs and more predictable profits.

🔪 RECIPE

THAI-STYLE PEANUT BUTTER AND JELLY HOT WINGS ▶

Sysco Signature Recipe

Wings

Works great with Sysco bone-in or boneless chicken wings!

Peanut Hot Sauce

3 cups Sysco Classic Peanut Butter
4 cups Sysco Classic Hot Sauce
2 cups Sysco Classic Clover Honey
½ cup Jade Mountain Soy Sauce

Grape Jelly-Ginger Drizzle

3 cups Sysco Classic Grape Jelly
2 T grated fresh ginger

The Sauce

Combine peanut butter, hot sauce, honey and soy sauce in a blender and blend until smooth. Wrap airtight and store at room temperature.

The Drizzle

Combine grape jelly and ginger in a blender and blend for 60 seconds. Reserve.

The Wings

For a single portion, fry 6 bone-in wings or a portion of boneless wings until crispy. Toss with 1 cup of peanut hot sauce. Plate and drizzle with grape jelly-ginger to finish.



of Americans prefer boneless wings

No Bones About It

Boneless wings came onto the scene as an unexpected result of the public's obsession with Buffalo wings. As people looked for new ways to capitalize on the growing wing craze, there also happened to be a rise in chicken breast production. No one knows who "invented" the boneless wing first, but there is one thing everyone can agree on – boneless wings are a growing trend that is showing no sign of slowing down anytime soon. As a matter of fact, boneless wings have experienced double-digit growth over the last four years.



“Boneless wings are incredibly versatile and profitable – they work well across all menu types and categories. And Sysco has the supply to meet any demand.”

– Jeff Pierce, director of category management at Sysco, poultry

BONELESS? WINGS? WAIT JUST A MINUTE ...

It may come as a surprise to some, but a boneless wing is not made with wing meat. Products like **Sysco Classic Boneless Wings®** are made with 100% all-white breast meat. They are easier to handle than their bone-in cousins, and they cook faster – so operators can maximize efficiencies and minimize labor costs. Since boneless wings are cut from the breast, portion size is much easier to control, which has a direct impact on margins and profitability across the board.

WINNER, WINNER, CHICKEN DINNER

Boneless wings should complement bone-in wing offerings, not replace them. If wings are already on the menu, then adding a boneless option is simple – you already have everything you need! Plus, boneless wings can be used across almost every section of the menu – salads, sandwiches, pizzas, wraps, kid's meals and more.

A WING-WING SITUATION

Customers don't have to choose between boneless and bone-in wings if you allow them the flexibility to mix and match styles alongside their choice in flavor. This not only encourages diners to engage with the menu and customize their dish even further, it raises the profitability of each basket by replacing a quantity of the higher-cost item with a higher-profit product.

Sauce Like a Boss

Almost as quickly as Buffalo-style wings spread across the country, operators began realizing their potential for innovation. Today, the number of wing styles and dip pairings available in the marketplace is astounding, and wings have become a beacon for adventurous eaters and creative-minded, profit-driven owners alike.

FASTEST-GROWING WING FLAVORS

Percent growth in menu penetration over last year.

Sriracha

+112.5%

Bourbon

+35.5%

Cilantro

+34.6%

Garlic Parmesan

+28.2%

Soy

+22.5%

SOURCE: Datassential

HOT SAUCES

Some operators prefer to stick with tradition and offer only Buffalo-style sauce. And there is nothing wrong with that if you like keeping it simple. According to Datassential, Buffalo sauce and BBQ are still performing well. Sauces to keep an eye on include flavors such as honey, garlic, teriyaki and anything that can bring the heat – ghost peppers and scorpion peppers, for example.

BROADEN YOUR WORLDVIEW

International flavors are trending because people love completely new flavor experiences. By altering just the sauce and the dip, you can stretch your wing menu to reach around the world. Try things like Caribbean jerk wings with chutney, Korean-style wings or ancho-dusted wings with cilantro and lime – a world of possibilities awaits!

WHEN IN DOUBT, TRY IT OUT

Since adding a new sauce is relatively inexpensive, many operators use this as an opportunity to keep a pulse on their customers' constantly changing tastes. Don't be afraid to try something new, maybe even step out of your comfort zone a little. Because offering unique limited-time-only sauces is a great point of differentiation that will keep customers coming back for more.



Sysco Classic Fire Creamy Poblano-Avocado Ranch Dressing

Sysco Imperial Fromage Bleu Cheese Dressing

Sysco Classic Fire Sriracha Ranch Dressing

Shining a Light on

DARK MEAT

For generations, chicken consumption in America has been a white-meat affair. But there is change on the horizon. Consumers are finally moving toward the dark side when it comes to chicken, and we can thank the rise in popularity of global and ethnic cuisines for shining a light on dark meat.

A WORLD OF FLAVOR

Industry experts cite various reasons for the rising popularity of dark meat. First and foremost, dark-meat chicken is more cost effective than its white-meat counterpart, yet it is just as versatile. The inherent juiciness of dark meat also makes it perfect for high-heat grilling with less worry about drying out. The neutral flavor of white-meat chicken can get lost in strongly flavored dishes. But dark-meat chicken stands up to the robust flavors of traditional global spices, seasonings, sauces and cooking techniques – from ultra-fast wok-searing applications to slow-cooked braised dishes and stews.

AMERICAN CUISINE JOINS THE FLOCK

The American love of sandwiches is never-ending. To keep that love affair fresh, operators continue to pile on increasingly creative ingredients and toppings, from crispy cabbage and French fries to spicy mayo. As flavor profiles get bigger, bolder and more complex, it is becoming more and more important for a sandwich's central protein to contribute flavor and be more than just a platform for condiments and add-ons. Restaurants across the country are using ground and whole-muscle dark-meat chicken for this very reason. Fried chicken sandwiches made with dark meat are rapidly becoming a moist and flavorful signature option to the classic white-meat sandwich. Dark-meat chicken is packed with flavor and can hold its own alongside some of today's boldest on-trend flavor profiles.

RECIPE

CHICKEN KABOB KOOBIDEH

Recipe by Chef Ojan Bagher
Sysco Houston

Kabob Koobideh

- 1 lb. Sysco Classic CVP Chicken Breast
- 1 lb. Sysco Classic CVP Thigh Meat
- 1 ea. Sysco Imperial Yellow Onion
- ¼ cup plain Greek yogurt
- 1 t Sysco Imperial McCormick Turmeric
- ½ t saffron, ground
- 1 ea. Wholesome Farms Whole Eggs
- Sysco Classic Kosher Salt (coarse flake)
- Sysco Imperial McCormick Black Pepper (medium grind)
- sumac spice

Mast-o-khiar Sauce

- 4 cups plain Greek yogurt
- 4 t Sysco Natural Fresh Mint, chopped
- ½ cup Sysco Imperial Raisins (seedless)
- ¼ ea. Sysco Imperial Yellow Onion, chopped fine
- 3 ea. large Persian cucumbers, rough chop
- 1 t Sysco Natural Lemon Juice

The Kabob

Dice chicken meat and chill until almost frozen. Grate onion and discard 20% of the liquid. In a bowl, mix spices, egg, yogurt and onion. Set aside and keep cool.

Pulse chicken in a food processor to a texture matching ground turkey. Using your hands, combine chicken and yogurt mix (not mast-o-khiar sauce) until everything is well-incorporated and very sticky. Be sure to keep this mixture cold at all times.

Spread meat mixture onto the center of flat metal skewers (preferably the wide Iranian style) and form so the meat stays put. Kabob koobideh is long (about 7"-8"), so spread the meat all the way along the skewer, leaving only an inch or two at each end. Grill on high heat until nicely charred at the edges and cooked through.

The Sauce

Mix yogurt, mint, raisins, chopped onion, cucumbers and lemon juice. Chill and let set for 2-3 hours (best if made one day in advance).

For a Traditional Presentation

Dust with sumac spice and serve with grilled Roma tomatoes, raw onion, fresh parsley, Iranian flatbread and Persian rice.

A WORLD of OPPORTUNITY

ORIGIN/DISH

FLAVORS

THAI CURRY STEW



Green curry paste, fish sauce, coconut milk, cilantro, basil

MEDITERRANEAN GRILLED SOUVLAKI



Red wine, garlic, lemon, olive oil, marjoram

INDIAN VINDALOO STEW



Vindaloo paste, broth, potatoes

MOROCCAN CHICKEN TAGINE STEW



Ginger, cinnamon, cardamom, allspice, preserved lemon or dried fruit, green olives

PERSIAN GRILLED KABOB KOOBIDEH



Turmeric, saffron, onion, yogurt

AMERICAN FRIED CHICKEN SANDWICH



Buttermilk, flour, paprika, pickle, spicy cole slaw

Content created by CIA Consulting as an industry service to Sysco.

CATERING:

DON'T FALL BACK, PLAN AHEAD

Catering's busiest time is almost here. Whether you are a restaurant looking to get into pick-up/drop-off catering or a full-blown operation dedicated solely to creating memorable catering experiences, the time is now to start planning for the fall catering push.

Catering 101 for Restaurants

If you already own a restaurant, getting into catering is easier than you think.



Restaurants should already have most of what they need: the footprint, the staff, the equipment. If you're covering overhead with your regular business, catering provides an opportunity to increase profits with very little additional investment.



Chef Neil Doherty,
senior director of culinary
development at Sysco

Drop It While It's Hot

Pick-up/drop-off catering are your easiest entry points, because neither are that much different from your existing to-go business. Just be sure to supplement standard to-go packaging with items such as large foil pans and disposable plates and serving utensils. If you want to get into drop-off catering, you'll also need to consider adding delivery staff along with reusable hot/cold boxes to keep food at-temp during transport.

Stick with What You Know

Restaurants looking to get into catering should fight the urge to create a separate menu. This adds complexity and cost before you even get your first catering customer. So stick with the menu your customers already know and love. Think of catering as a way to extend – not complicate – your business.

The Price Is Right

The customer's budget will always be a consideration. To make planning easier,

offer tiered pricing. Using a “good, better, best” model gives your customer a range of options and price points to consider. At the low end, offer the basics – food, utensils, service-ware. At the high end, include upgrades such as desserts, beverage selections and so on.

Promote, Promote, Promote

Catering can be extremely profitable, but you have to spread the word. Start by working your local market area and current clientele. Target nearby businesses with flyers and specials, and use your brick-and-mortar location to promote your catering program with table tents, server buttons, bill stuffers and more.

Contact your local Sysco marketing associate to learn more about the equipment and promotional tools you need to create a strong catering arm before the fall push.

Tips and Trends for Catering Pros

If you run a catering business, you know to start prepping for the end-of-the-year rush as early as possible. Besides planning your menu and securing ingredients, you may also want to keep an eye on emerging trends and the latest equipment. Throughout this article you will find a small sampling of the new and unique items available through Sysco's **ChefEx** program and **SuppliesontheFly.com**.

Less Prep, More Impact

Bite-sized snacks and hand-held treats are more than a catering staple; they are trending now on menus across the country. But making hundreds of tiny tarts or mini pot pies is time consuming and can eat into your profits fast. Instead, think about taking some of the hand-work out of delivering stunning bite-sized treats with ChefEx and Paulsen Foods. From **Mini Lobster Mac & Cheese Bites** and **Quail Wellington** to **Egg Nog Bread Pudding** and **Peanut Butter Pie in Dobla Chocolate Pisa Cups**, Sysco offers a wide variety of on-trend options that will keep your guests happy and your labor costs low.

Disposables Worth Keeping

Upgrade your standard disposable ware and offer customers a premium experience with eco-friendly service items from Packnwood. Almost everything you need to create a stunning presentation is available on **SuppliesontheFly.com**, from plates and platters to cups, skewers and serving cones, which help regulate portion size and control food costs. Create a crisp,

modern presentation with items made from pine, or go for a natural, earthy look with bamboo.

TIP: When considering protein choices, ask your marketing associate about under-utilized cuts. Flat-iron or skirt steak can be purchased at a much lower price than cuts such as ribeye or tenderloin.

Playing Without Fire

Whether you are setting up cooking stations or just looking to create the right mood, it's hard to avoid using an open flame. But, an increasing number of venues are restricting its use indoors (for obvious reasons). Induction burners, which use magnetic induction to generate heat rapidly, are a great way to keep that chef-fresh feel at your cooking stations without the risk of an open flame. **Flameless LED Candles** from Sterno are a great way to set the mood and minimize risk. They still provide the warm glow people love, but without the inherent risk of open candles – perfect for high-traffic areas and breezy conditions.

Get the latest and greatest catering supplies and equipment delivered to your door with **SuppliesontheFly.com**.

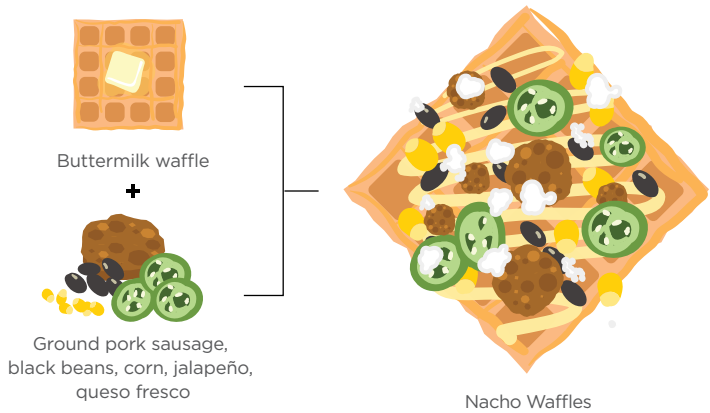
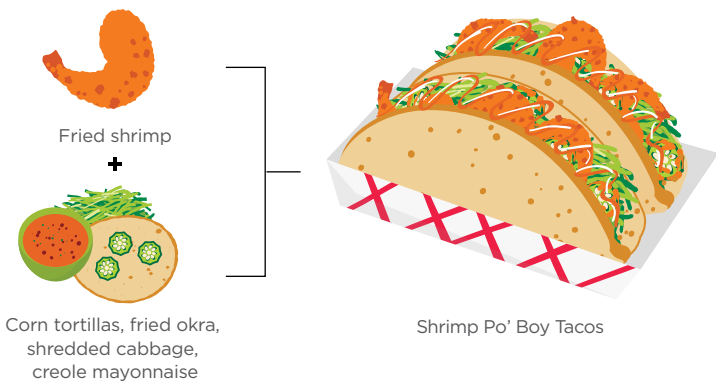
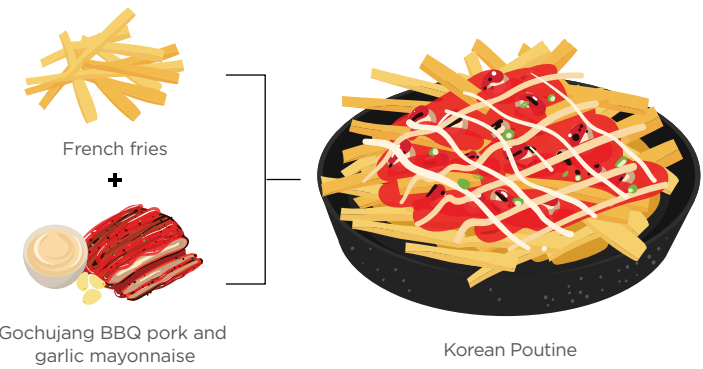




MASH-UPS:

playing

WITH YOUR FOOD



“Fusion” is too laid-back a term to capture the culinary collisions happening on today’s menus. “Mash-up” is more like it, with trends crashing into one another, sticking together, and splintering apart all at the same time. A cheeseburger served between two glazed donuts may have started the whole thing, and in turn has inspired a legion of Instagramable mash-ups.

Meet the Mash-ups

They are designed to disrupt
There is no better “look at me” menu opportunity than mash-ups. Done right, they break through the clutter of ordinary specials, build traffic, and provide cost-effective word-of-mouth visibility, especially through photo-driven social media channels.

They leverage the appeal of comfort foods
The exotic part of most mash-ups is the combination itself. They are a blend of comfort and cool. When mashing in a new component, make sure it’s rooted in something accessible and familiar.

They tend to be snackable
Millennials are 20% more likely to snack than the general population, and other generations are following suit. Snacking is now estimated to be half of all food occasions, so capitalize on this trend with handheld items, non-traditional or expanded day parts, premium beverages, and appetizers or small plates.

They are perfect to drive traffic during football season
Mash-ups are temporary indulgences. Special occasions like a big game take the guilt out of guilty pleasures for a few hours, and mash-ups are best paired with party beverages. Even better, food favorites from football cities can be leveraged for local pride – from the tater tot hotdishes and Juicy Lucys of Minneapolis to the green chili bison burgers of Denver.

You need to be ready to refresh them
Popular mash-ups tend to come in hot and flame out fast. Ride the profitability wave on one item while conceptualizing your next mash-up masterpiece. Cronuts were once the “it” mash-up. They’ve now been replaced by cretzels, waffle tacos and ramen grilled cheese sandwiches.

Content created by CIA Consulting as an industry service to Sysco.



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Move Over, Kale – Cauliflower

IS TAKING THE CENTER OF THE PLATE



In 2013, kale's superfood qualities took the food industry by storm. Salads, smoothies, kale chips and more – this vegetable made its way onto nearly every menu from fast food to fine dining. This year, cauliflower has been crowned “the new kale” and is creating a craze of its own while invading menus with unique, healthful applications.

Cauliflower's leap from crudité platter to main dish is largely attributed to the fact that it can be prepared in many different ways, and has the raw ability to adapt to and absorb popular flavors. As consumers continue to be more and more health conscious, restaurants are adapting menus to accommodate popular dietary standards, like the Paleo Diet, and gluten-free lifestyles. Cauliflower has the power to be a lighter stand-in for starchy items (less popular with the healthy dining crowd) without sacrificing flavor or texture.

Exciting, on-trend techniques and applications have brought new life to cauliflower. Chefs are getting creative

and grinding it down to make pizza crust, rice, bread and even cookies. Traditionally indulgent dishes like mashed potatoes and mac-and-cheese are being transformed with cauliflower as a base.

With so many possibilities, cauliflower is only limited by your creativity – you can bake it, mash it, fry it, dip it, puree it, roast it and more! Try stretching your ingredient costs by finding uses for cauliflower across all day parts. For breakfast, try a veggie skillet with cauliflower instead of traditional potatoes. At lunch, complement sandwiches with crunchy cauli-tots in place of fries.

With football season in full swing, create the perfect team by pairing cauliflower with Buffalo wings. Make a new fan favorite by adding cauliflower sticks to the traditional carrots and celery. Or dazzle your vegan and vegetarian customers by bringing cauliflower to the center of the plate with popular Buffalo-Style Cauliflower.

RECIPE

BUFFALO-STYLE CAULIFLOWER

Recipe by Chef Ojan Bagher
Sysco Houston

- 2½ oz. Sweet Baby Ray's Buffalo IntensiFries™ Sauce
- 1 oz. Arrezzio Gorgonzola Cheese (diced)
- ½ oz. Sysco Natural Shredded Carrots
- 1 oz. Sysco Natural Celery Branches, shaved
- 5-7 oz. Sysco Natural Large Cauliflower Florets, cut
- ½ oz. Sysco Natural Green Onion, chopped
- Sysco Classic Tempura Batter Mix

Begin by mixing tempura batter according to the directions. Set aside. Cut celery branches in half and shave thin with a peeler. Place in ice water (this will help curl the celery for presentation).

Dice cheese into ½-inch cubes and reserve. Sort cauliflower and cut in half any pieces larger than bite size. Coat cauliflower in batter and fry at 350°F for 3-4 minutes, then toss with 2 oz. of Buffalo sauce. Toss shredded celery and carrots with ¼ oz. Buffalo sauce and set aside.

Arrange fried cauliflower on a plate and top with celery and carrot slaw, sprinkle with green onions and blue cheese. Drizzle plate and cauliflower with remaining sauce and serve.



When it Comes to Healthy Options, the Bird Is the Word

An increasing number of consumers are keeping an eye out for healthful choices on restaurant menus. Fortunately, it's easier than ever to satisfy health-conscious diners with **Sysco Imperial Chicken**. Whether you're serving wings, tenders or breasts, chicken is a tasty and healthy protein offering plenty of menu versatility.

Grill Something Great



Provide a healthy alternative to fried chicken with deliciously tender grilled chicken. While fried and breaded chicken sandwiches, wings and nuggets taste great, carb-conscious consumers enjoy having more healthful options. Grilling is a great way to make use of chicken's natural taste. Inject more flavor before grilling with a marinade or rub. Then serve on a whole grain bun or wrap, atop a fresh salad, or with a side of Sysco-exclusive **Path of Life Veggie Fries** for a dish that's packed with flavor and low in calories and fat.



Get your Sysco-exclusive international spice and rub recipes now at SyscoFoodie.com.

Spice Is Nice

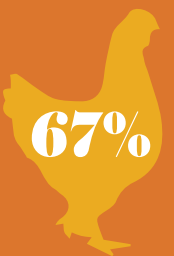


Create big flavors without the calories, fat and sodium found in sauces and other condiments with **Sysco Imperial McCormick® Spices** like paprika and jerk. These are just a few spices that deliver bold flavor profiles while still keeping calories and sodium in check. Swap out heavy sauces and glazes on your chicken wings and replace them with dry rubs, and you'll have a dish that's packed with flavor and low in saturated fats.

Coat Creatively



Make breaded wings healthy with **Creative Coaters™ Sysco Imperial Breading Mixes**. This new and exclusive product from Sysco is a wholesome breading mix made up of vegetables and protein-packed legumes. Simply bread and bake! Creative Coaters comes in two flavors, Rice & Navy Bean and Corn & Jalapeño. They are a good source of protein that is high in fiber, low in fat and packed with essential nutrients. Creative Coaters are also free of wheat, milk/dairy, soy and nut ingredients.



OF CONSUMERS SEE CHICKEN AS A HEALTHIER ALTERNATIVE TO BEEF AND PORK.¹

ALL DEMOGRAPHICS SAY THEY WOULD PAY MORE FOR HEALTHY FOODS, INCLUDING THOSE THAT ARE DEEMED “ALL-NATURAL.”²

38%

OF CONSUMERS AROUND THE WORLD RATE “LOW IN SODIUM” AS VERY IMPORTANT IN FOOD PURCHASING DECISIONS.²

1. Technomic, Inc. 2013, Center of the Plate: Poultry Consumer Trend Report.
2. Nielsen 2015 Global Health & Wellness Survey



Get into it at sysco.com/health
For more health tips from the back of the house to the front of the house, subscribe to Sysco's SHAPE newsletter, which highlights new health and nutrition trends every month.

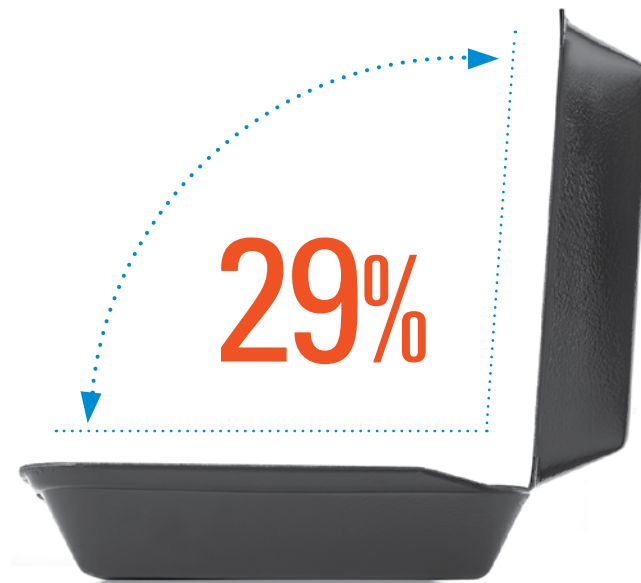


Tackle TO-GO Like a Pro

The demands of today's modern lifestyle leave little time to get dinner on the table. That's why more and more busy Americans are relying on their mobile devices to connect to local restaurants for their next great meal on-the-go. This means operators need to be prepared to deliver consistent, top-notch dining experiences beyond their dining room. Sysco offers a wide variety of disposable products to help your to-go business grow.

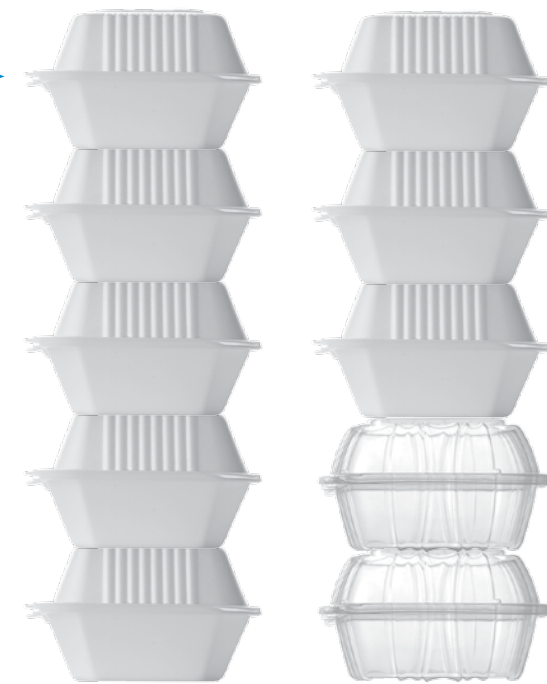


60%
of consumers will pay more for sustainable takeout packaging



29%
of Millennials often purchase grab-n-go items

80%
of consumers say it is **IMPORTANT** to store takeout food in its **original container**



51%
of consumers order food to go once a week or more

STAFF FOR SALES

When developing your takeout or delivery system, consider how to staff this stream of business – especially during busy day parts. If takeout makes up a significant amount of sales, you should have staff members trained and dedicated to delivering great experiences for to-go patrons.

Tip: Consumers value their time more than their dollars, so build your to-go system to be quick, easy and seamless. Consider special lobby areas and parking spaces for to-go only customers.

PACK FOR PERFECTION

The appropriate takeout container is critical to a successful to-go experience. When selecting the right brand of disposables, look for a line with a wide selection of high-performance items, like **Sysco Trendz**, that allows you to mix and match to build the perfect to-go packaging suite. Also, consider your menu items and how they need to be packed in order to maintain freshness until they reach their final destination.

Tip: Fried foods lose their crispness in sealed containers. Choose a vented container for a more successful solution.

ACCURACY IS EVERYTHING

There's no room for error, because the diner isn't in the dining room to remind waiters of a forgotten item. There's only one chance to get to-go right, and the process begins with an efficient order-entry system and continues with quality control checks along the line to make sure every container and ketchup packet makes it into the bag.

Tip: Visit our Tech Tips article on page 26 to learn more about CAKE, Sysco's restaurant technology platform with integrated online order management.

LOYALTY DRIVER

Did you know that using the right to-go container for the right menu item can actually boost business and customer loyalty? Diners are paying attention to who's packing food in high-performance containers that help food maintain freshness, and they are rewarding these efforts with frequent repeat business.

Tip: Eco-friendly packaging is a growing priority among environmentally conscious Millennials. Microwave- and dishwasher-safe reusable containers are also increasingly preferred as the "go-to" to-go solution.

SAFE AND SOUND

Maintaining food quality and safety during packing and transport should be a top priority for operators with takeout business. Food must be kept at the appropriate temperatures until pick-up and packed in containers that can withstand transport while keeping hot foods hot and cold foods cold.

Tip: Look for disposables that appropriately insulate items and have snug-fitting lids that lock in heat or cold so food travels safely and deliciously.



Did you know your Pactiv disposable purchases could help you win tickets to football's Big Game?

Register for The Greatest Game™ promotion at SyscoGreatestGame.com to learn more.

SYSCO CUSTOMER PROFILE



Headquarters
Erie,
Pennsylvania

Founded
2004

Category
Sports Bar
and
Family Dining

odis12.com



Foodie magazine had the pleasure of speaking with Steve Stanbro, general manager/chef at Odis 12 Bar & Grille, where creativity and variety are the name of the game.

Odis 12 is an unusual name. What's the origin story?

"We get asked that a lot. Odis 12 was opened by Michael Myodus in August of 2004 as a corner bar. His nickname is 'Odis,' which is based on his last name. He also wore the number 12 from youth athletics all the way to his days as a high school quarterback. So it's a great name for a family dining sports bar. It's fun and it gets people talking."

What put Odis 12 on the map? What are you famous for?

"We have a lot of great items on our menu, but it all started with our wings.

When we first opened, all we offered was pretzel sandwiches. Then Mike got a fryer, so we started creating bar food to complement our beverage offerings. Everything changed when we entered Erie's wing competition. And lost. That first year we didn't know what we were getting into, but we were determined. We learned fast and are proud to say we have won Erie's Best Wings for the last eight years running."

So, how many different wing flavors do you currently offer?

"We have exactly 140 flavors on the menu. Our customers can even mix and

match flavors, so the possibilities are endless. Losing that first wing contest really triggered our competitive spirit and forced us to come up with crazy flavor combinations to help us stand out. Once we got a taste of that first win we challenged ourselves to raise the bar every year – and our customers loved it."

What is the most unusual wing flavor you offer?

"It's really hard to say when you have flavors on your menu like French Toast, Buffalo Ranch, Scorpion Blood and The Girl Next Door. If I had to pick, it would be the PB Jammin. It's our peanut butter and jelly wing that uses a Chinese sweet chili base and a peanut satay drizzle. It started as a challenge from one of our regular customers, and it took me months to get it right. The popularity of that flavor combination

really took me by surprise. I figured it would just be a concept wing, but it became such a cult favorite it made it on to the menu full time."

Your flavor names are just as creative as the flavors themselves. How do you guys come up with all those names?

"There's a story behind every flavor. The Ugly Cousin was actually named after one of Odis' cousins. The Halle Berry is shorthand for the jalapeños and raspberry flavors in the sauce. We think the creative and funny names really help set us apart from our competition, and they help immediately open a dialog between our servers and our customers. It's like an icebreaker. You hear people giggling and laughing – they have a good time just reading the menu. As an operator, that's what it's all about. Keep the customer smiling."

As a wing expert, what makes the perfect chicken wing in your opinion?

"Most people like them crispy. So we fry the wing until the skin starts to dehydrate. That way when you toss them, the sauce really adheres and absorbs, but the wing still stays crispy. The goal is to balance crispiness and to not drown your wing in sauce. Those are the two key things you need for an ideal wing."

How do you feel about boneless wings?

"We love having a boneless option. They have become very popular. There was a point where we weren't selling any, and now we can hardly keep up with the demand. We have six jumbo-size fryers on our line, four of which are dedicated to bone-in wings. Boneless wings and tenders have their own fryer now. So the demand is definitely there."

You move a lot of wings, but what else is flying off of your apps menu?

Pepperoni balls are a Pennsylvania original. It started with caramel balls and of course we blew it up from there – Reuben balls, Greek balls, Buffalo chicken balls and more. Our current number one app is the eggplant fries. That's something I saw at a Sysco food show and brought back here. They are really awesome and customers love them.

How long has Odis 12 been doing business with Sysco?

"Right before we moved to the new location we started working with Doug Ellis, our marketing associate. He's amazing and has been super helpful from day one. The first thing he did was sit down and discuss my menu. From there he was able to give me an idea of which products work best for me. He didn't try to force stuff on me that I didn't need or that would take me away from my vision for Odis 12."

What has been your favorite experience in working with Sysco?

"Sysco has been a driving force in our business. Doug has come in and helped me clean, he's helped me with inventory. He knows what we are trying to do here. I have never met another food rep as helpful as he is. It's that level of service and attention, and that understanding of our business ... that's what makes me stay with Sysco."

Outside of the direct relationship, how else has Sysco helped your business?

"The food show you guys put on is awesome. I come back with new ideas almost every time. I first saw eggplant fries at your show, and today they're our top-selling app. We've also taken advantage of Sysco's server training, because we literally went from two full-time servers to 22 overnight. Having someone to help develop and train our staff was great!"



MIND the Apps

Optimize profits with appetizers, small plates and sides.

As small plates become increasingly popular among occasion-based diners, the unmatched quality, variety and profitability of Sysco enables operators to create one-of-a-kind flavors customers can't resist.



With a little creativity, crafting signature dishes can be easy.

RECIPE

BAKED GREEN TOMATOES

Recipe by **Chef Neil Doherty**
Sysco Corporate

- 2 ea. organic green tomatoes (large)
- ½ cup egg wash
- ½ cup Sysco Creative Coaters™ Breading Mix, Rice & Navy Bean
- ¼ cup cornstarch
- ¼ cup all-purpose flour
- ½ t Sysco Imperial McCormick Cajun Seasoning
- ½ t kosher salt
- ¼ t cayenne pepper
- 2 T Sysco Imperial Fromage Bleu Cheese Dressing
- 2 T Sysco House Recipe Hot Sauce
- Sustain™ pan spray

Slice green tomatoes into thick slices. Mix flour, cornstarch and cayenne pepper together in one bowl.

Put egg wash and Sysco Creative Coaters Breading Mix into two separate bowls. Dip tomato slices (one at a time) into flour mix, then into the egg wash, and lastly into the Creative Coaters mix, covering both sides completely.

Spray each breaded tomato on both sides with Sustain pan spray.

Place tomatoes on a baking tray and bake at 425°F for approximately 15 to 20 minutes, or until golden brown. Be sure to turn tomatoes halfway through their cook time.

To plate, stack baked tomatoes in slightly offset tower formation. Drizzle with blue cheese dressing and hot sauce. Garnish with Italian parsley and additional bleu cheese if desired.



GET THE PARTY STARTED

From celebrating birthdays and anniversaries to sporting events – or simply just because it's a Wednesday – occasion-based dining is a powerful driving force behind the small plates trend. Customers now crave more than traditional fare, and they want memorable experiences they can talk about later. In fact, social media savvy Millennials consume 20% more snacks and are willing to pay more for unique, indulgent treats that double as content on their Instagram accounts. Many of today's consumers prefer to dine in groups and share small plates – allowing them to get a taste of everything.

NO SMALL WONDER

In an industry where customers increasingly demand unique dining experiences, how do you stand out? The answer may be surprising: less is more. Many operators are now

reducing, simplifying and specializing menus with signature shareable dishes. In other words, they're extending appetizers, sides and small plates across the entire menu.

SMALL PLATES, BIG HITTERS

The beauty of appetizers is that they require low plating costs, can be up-charged for bigger profits and are easy to prepare. All of this also reduces labor costs and minimizes the time from kitchen to table – creating an opportunity for the up-sell (it's always nice to nibble on something while you noodle on what to order).

SHARE THE FLAVORS, SPLIT THE COSTS

Appetizers, small plates and sides are excellent, low-risk ways for operators to introduce trending flavors and premium ingredients through creative test flights.



More importantly, small plates provide a low-cost entry point for customers interested in exploring new tastes without committing to full entrées and breaking the bank.

SHARE IT ON AND OFF THE TABLE

You can easily update or reinvent a classic side just by changing how you present it. For instance, instead of putting **Sysco Waffle Fries®** in a basket, try loading them up with photo-worthy toppings – maple-glazed boneless wings, cheese, green onion, etc. – that will extend the conversation well into social media.

CHANGE IT APP

With a little creativity, crafting signature dishes can be easy. Take the classic crowd pleasers – onion rings, cheese sticks, poppers and fries – and give them a flavorful spin by incorporating trending flavors or using them in unexpected ways. For instance, a combination of **Sysco Imperial Battered Mozzarella Sticks** and marinara can easily transform a basic chicken sandwich into chicken parmesan.

Want to go western or turn up the heat? Try topping burgers with onion rings or **Brew City® Jalapeño Bottle Caps®**. Or step up your app game with **Sysco Classic Bone-In Wings**, **Sysco Classic Boneless Wings**, **Sysco Imperial Fried Mac-n-Cheese Bites** or **Sysco Imperial Sweet Potato Fries®**. Moreover, high-margin, low-risk ingredients like potatoes, rice and pasta are the perfect blank canvas for high-flavor, premium ingredients.



CAKE

A Sweet Technology Solution
to Drive Growth

Sysco's restaurant technology platform, CAKE, helps solve operational challenges, ultimately leading to increased efficiencies and cost savings.

WHAT IS CAKE?

CAKE, a new Sysco company, combines the expertise and stability of Sysco with the innovative creativity of Silicon Valley in one comprehensive, restaurant-focused technology platform unlike anything currently available.

Brian Beach, senior vice president of market segment strategy and president of Sysco Ventures, said, "At Sysco, it's our job to connect our customers to all the ingredients they need to be successful. That list of ingredients must go beyond food to include smart technology solutions that deliver tangible value and help our customers run their businesses easier and better."

WHAT DOES CAKE DO?

CAKE seamlessly integrates and connects front- and back-of-house restaurant operations, allowing you to achieve unparalleled visibility into your operations. CAKE's combination of proprietary hardware and restaurant-specific software offers a simple, easy-to-use platform that solves challenges in the restaurant business. The company's two flagship products include CAKE Point of Sale (POS)

and CAKE Guest Manager, which can be purchased separately or as an integrated bundle. When integrated, CAKE connects the essential aspects of the two products and is proven to increase table turns by 6%.

WHAT IS CAKE POINT OF SALE?

CAKE POS is a simple, intuitive, cloud-based "restaurant-proof" system with integrated online ordering and detailed reporting to help operators understand and analyze business data. The flexible hardware and software options allow waitstaff to enter orders on a touch-screen terminal with optional Customer Touch Display, or to enter orders tableside using CAKE's Orderpad software for iPad, which gives them the ability to fire tickets directly to the kitchen. You can also edit or change menu items from a single destination, which simultaneously updates your menu across the Point of Sale and online ordering interfaces. CAKE secures your data safely in the cloud, where it can be accessed anytime via mobile device so you are always connected to your business.

WHAT IS CAKE GUEST MANAGER?

CAKE Guest Manager is an app with everything a restaurant needs to seat more guests. It is a cloud-based table management system and a digital waitlist/reservation system in one. Guest Manager empowers your front-of-house staff with insights like predictive wait times to prevent over-quoting. It also allows you to notify guests when their table is ready to increase guest satisfaction and reduce walk-aways by up to 28%. CAKE Guest Manager helps manage the restaurant floor using real-time data and timers to track and anticipate table turns. And it's not just tools for the operator - there's also an app for guests who can add themselves to the waitlist before even arriving at their destination.

WHAT DOES SUCCESS WITH CAKE LOOK LIKE?

CAKE has a proven track record of helping operators solve common restaurant challenges.

Here's a slice of what
CAKE can do for you.



Boost sales



Lower
labor costs



Increase
table turns

TO GET STARTED

Setup is simple, training is easy and CAKE offers exemplary customer service, available **24/7**. To learn more and receive a free demo, visit trycake.com or call **855.696.CAKE**.



THE IDEA FEED

CRAFT PAIRINGS BRING FLAVORS TO NEW HEIGHTS

BAR &
GRILL

Brew City® Thick Cut Onion Rings
SUPC# 9394420

Guests want more than something to eat—they want an elevated dining experience. When you offer pairing recommendations with unique flavor combinations, like reuben sliders with craft beer battered onion rings and an amber farmhouse ale, guests get exactly what they want.

Craft better experiences at www.mccainideafeed.com/pairingideas



OFFICIAL SUPPLIER PARTNER

Safety First

When it comes to food safety, there's no room for cutting corners – the health of your customers and the well-being of your business is at stake with every dish. The best way to protect your brand and maintain your reputation is to develop a detailed Hazard Analysis of Critical Control Points (HACCP) plan. With this as your go-by, operators and staff can manage key danger points in each product's chain.

Keep it Clean with Keystone™


Simply rinsing knives and cutting boards will not do – especially if you are working with a product like raw chicken, which can bring a host of concerns into a kitchen. These issues can be alleviated simply and painlessly by implementing the right products and procedures. The Keystone line of products, created exclusively for Sysco by Ecolab, offers many solutions to minimize risk and control contamination across the entire kitchen and beyond.

Arrival and Departure

What happens to a product before it arrives in your kitchen and just after it leaves are two critical control points that need extra attention. In the world of food safety, the best defense is a good offense. Start by procuring ingredients from a reputable distributor who prioritizes food safety, and who sources products from quality-assured suppliers. Sysco's industry-leading quality assurance processes include closely monitored time and temperature tracking on fresh products throughout the cold chain process, so quality is assured from our door to yours.

When it comes to take-away food, operators can minimize food safety risks by ensuring that orders are packed in properly insulated containers and held at safe temperatures to help keep food-borne pathogens at bay.

HACCP Quick Tips for Fresh Chicken Safety

- 
- 1 SOURCING:** Use only reputable suppliers and ask about their HACCP plans.
 - 2 RECEIVING:** Inspect products upon arrival. Store immediately.
 - 3 STORING:** Place iced chicken in drip pans. Store below other products.
 - 4 THAWING:** Thaw under refrigeration, not at room temperature.
 - 5 PREPPING:** Only remove from refrigeration the amount of chicken you intend on using.
 - 6 WORKING:** Raw chicken will continue to drip. Contain and cover.
 - 7 COOKING:** Chicken's internal temperature must be **165°F** or above. (Tip: measure temperature away from the bone.)
 - 8 HOLDING:** Holding temperatures must be above **140°F**.
 - 9 TAKEOUT:** Proper procedures on your end mean increased safety for your customer.

Need a HACCP plan or have questions about the food safety procedures in your kitchen?
Contact your Sysco marketing associate and schedule a Business Review today.

Content created by CIA Consulting as an industry service to Sysco.

THE BIG SNACK ATTACK

It's official – snacking is overtaking traditional menus and day parts. Americans of all generations are snacking, and appetizers and small plates offer the most flexible way for operators to allow guests to mix and match, creating the dining experience they want. So, whether your guests are truly hungry or just snacking as they socialize at happy hour, menu development has a new audience to consider: the snacker.



Snackify entrées

Every entrée is a candidate for being served in a smaller or re-imagined form. Burgers become sliders, and lobster rolls are reinvented when built on a pile of fries. When snackifying your entrées, remember to make the end results hand-held items, which are not only easier to serve and share, they also save labor costs by not having to wash unnecessary flatware.

If a little is good, then a little more is a lot better!

Take your best apps and sides and create adventurous family-style sampler plates and combos. And don't forget the dipping sauce options. Consumers crave a large variety of dipping sauces these days – it lets them take a simple item like a chicken tender and change the flavor profile bite by bite.

Drink to success

Beverages, especially juices and smoothies, have come on strong in both the indulgence and performance categories – and have premium profit potential. Incorporate this trend with ease using Sysco exclusive ready-to-blend **BarFresh Smoothies, Shakes and Frappes**.

Keep the Kitchen in Mind

When designing menus, including specials and snacks, it is important to think about what the kitchen can realistically deliver. Every kitchen is the sum of its stations and equipment. Some will have more, some less. But they all require you to consider the load on each station in menu planning.

✓ Predicting load is a combination of the number of menu items prepared at each station times the anticipated sales of each item.

✓ One way to balance load is to have servers ladle their own soups or pull their own pre-made salads. Just make sure not to prepare more than can stay fresh.

✓ Always factor in whether you've scheduled enough line staff to cover multiple stations on a given shift.

Find out if your menu is optimized for profit.

Contact your marketing associate to learn more about Sysco's Menu Analysis Services.

Content created by CIA Consulting as an industry service to Sysco.

CUTTING EDGE
SOLUTIONS

On the
Cutting Edge

Neil Theiss

vice president of category
assortment and strategy at Sysco



As a college student at Adirondack College, Neil Theiss worked summers selecting products and loading trucks at Eastern Food Supply, a small broadline distributor in Glens Falls, New York. One day in 1979, a Sysco marketing associate walked into Eastern Food to take an order, and Neil was awestruck by the MA's ultra-modern Telxon ordering device.

"That was amazing technology for its time, and I knew right then and there I wanted to work for Sysco," said Theiss with a nostalgia-filled smile.

32 years later, he is the vice president of category assortment and strategy at Sysco. He's still selecting products – now just on a much larger scale.

Neil and his team of category merchandising specialists begin with customer insights and work extensively with suppliers to build and shape Sysco's expansive product assortment. "Our assortment strategy is to reduce duplication and bring more variety and value to our customers," Theiss said. He also manages a cross-functional team that seeks out opportunities to bring exclusive, never-before-seen solutions to foodservice operators through Sysco's innovation program, Cutting Edge Solutions (CES).

"The vision for Cutting Edge Solutions is to inspire our customers to try new things that will help solve their business challenges, delight their patrons and grow their business."

"Innovation comes in many forms; sometimes it's something you've never seen before that helps solve a problem, and sometimes it's taking a product that's familiar and improving upon it to extract untapped value," said Theiss.

And it's not just suppliers pitching cool, new products to Sysco. Neil shared, "We are very proactive in this process. We leverage our internal culinary and operational expertise and customer insights to take ideas to our suppliers to see how we can co-develop exclusive items that meet an unmet need and help our customers succeed. That is what drives us; and that is the purpose of this program – to bring new opportunities to our customers so they can maximize their success."

Cutting Edge Solutions recently released three new products, and the program is on track for another product release in September. To learn more about the complete CES product portfolio, please visit SyscoFoodie.com.

Cutting Edge Solution Product	Product Benefits				
	Labor Saving	Profit Potential	On Trend	Better for You	Safety
BarFresh Smoothies	●	●	●	●	
Block & Barrel Craft Beer Pub Buns	●	●	●		
Brazi Bites™	●		●	●	
Great American Seafood Poke Kits	●	●	●	●	
IntensiFries™ French Fry Flavoring		●	●		
Keystone™ Mobile Solids	●				
McCain® Fresh Style Pub Fries		●	●		
Path of Life Carrot and Parsnip Fries	●	●	●	●	
Path of Life Red Quinoa Hashbrowns			●	●	
Portico Chicken Fried Seafood	●		●		
Portico Headless Deveined Shrimp	●	●			
Skillet Buddy™					●
Sustain™ Sunflower Oils			●	●	
Sysco Imperial Creative Coaters™ Breading Mixes			●	●	
Sysco Supreme Vegetable Blends	●		●	●	

PERFECT PACKAGING

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Foam Hinged Sandwich 6x6x3

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Foam Hinged 1C Double DTab

7196530

Foam Hinged 3 Comp. DTab

Strong Defense

Against Harmful
Pathogens on Produce
is Your **Best Play**
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Keystone's Antimicrobial Fruit & Vegetable Treatment Reduces 99.9% of the pathogens E.coli, Listeria and Salmonella* in wash water.**

- ▲ No-rinse produce wash
- ▲ Reduces spoilage organisms
- ▲ Cleans off waxes and residues from produce
- ▲ Unique dispensing design is easy to use

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For more information, visit

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Convenient Dosing Bottle

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* Pathogens: Escherichia coli 0157:H7, Listeria monocytogenes and Salmonella enterica

** For fruit and vegetable raw agricultural commodities (RACs) when used according to the label instructions