

Maximize Your Inventory for Snap-Back!

Less is more! As you consider your menu for reopening, you will want to focus on cross-utilization of inventory in order to minimize excess stock and maximize usage of versatile items.

To do this, consider the following recommendations from our Sysco Chefs as you relaunch your menu for dine-in service.

Evaluate Your Menu Offerings

- Target slower moving items for elimination from your menu.
- Remove items that don't travel well, as carryout and delivery sales will continue to be on the rise.
- Eliminate dishes with single-use or limited-use ingredients.
- Reinvent recipes in order to cross-utilize your inventory ingredients.
- Consider eliminating redundant items.
- Eliminate items that are problematic or have a higher failure rate.
- Eliminate items that are labor intensive and require extensive preparation.
- Minimize inventory of items that are highly perishable or with a short shelf life.
- Consider removing low profit items in order to drive more sales to higher performers.

Cross-Utilize Inventory

- Focus on proteins first – costs are typically higher in this category.
- Limit variety and number of cuts offered for each type of protein. For example, reduce steak options from 3 to 2.
- Limit preparation styles of each protein to 1 or 2 proven options.
- Cross-utilize ingredients across multiple categories – feature steak as an entrée, salad add-on, or breakfast platter.
- Offer proteins that work well with versatile with cooking methods, have limited waste, and provide trim and end portions usable as ingredients in other items.
- Create additional flavor profiles while cross-utilizing base items, sauces, and dressing.

Contact your Sales Consultant or
call Sysco Marketing Services at 1-800-380-6348
or email info@syscomarketingservices.com

Maximize Inventory

New Flavor Profiles
Using Existing Pantry Items

CRUSHED TOMATOES

- Marinara
- Pizza sauce
- Soups and stews
- Pasta and salad enhancer

BARBEQUE SAUCE

- Flatbread base
- Signature sauces

RANCH DRESSING

- House ranch with avocado, spices, or peppers for heat

SOUPS

- Sauces with a twist
Add thickness, puree for consistency, or use as is

Consolidate Item Variety and Redundancy

- Dressings
- Pasta shapes
- Bread choices
- Cheese choices
- Fried foods

Chef Neil Doherty, Sysco Corporate

