

PLANNING FOR A SUCCESSFUL STAFF MEAL

Are you looking for industry tips on creating a successful staff meal program? This comprehensive checklist has everything chefs and restaurant owners need to execute an effective family meal!

- ❑ **Menu Plan to Reduce Waste:**
Not only is staff meal time great for getting the crew together and encouraging bonding, but it's also a smart way to use extra ingredients and reduce your kitchen's food waste. Instead of shopping for new ingredients, let your chefs and cooks get creative with produce, meats, and dairy that you already have and need to use.
- ❑ **Encourage Creative Ideas:**
Tap into your staff's culinary repertoire and inspire them to experiment with flavor profiles, cook a meal from their childhood, or even execute a dish they've been eager to try.
- ❑ **Keep it Simple:**
One of the last things you want when making staff meals is adding additional work to your kitchen. Keep in mind that creative doesn't have to mean elaborate. Encourage your staff to craft satisfying but straightforward dishes.
- ❑ **Pay Attention to Dietary Restrictions:**
To ensure all employees feel included, don't forget to have vegan, vegetarian, and gluten-free options for your crew with dietary concerns.
- ❑ **Develop a Rotating Schedule:**
Keep things equitable and design a staff-meal-cooking schedule so that everyone in the kitchen has a chance to participate and show off their skills.
- ❑ **Set Aside Time for the Team:**
One of the main components of a successful family meal is to allow enough time for the team to eat together and enjoy one another's company without feeling rushed. Plan close to 30 minutes or more if you can spare it, and set the food out on a communal table or space, where everyone can be together.
- ❑ **Make it More Than Just a Meal:**
The purpose of staff meals is to spend quality time with the team. After all, there's a reason why we refer to it as "family meal" in the industry. Don't use this time as a formal work meeting.

