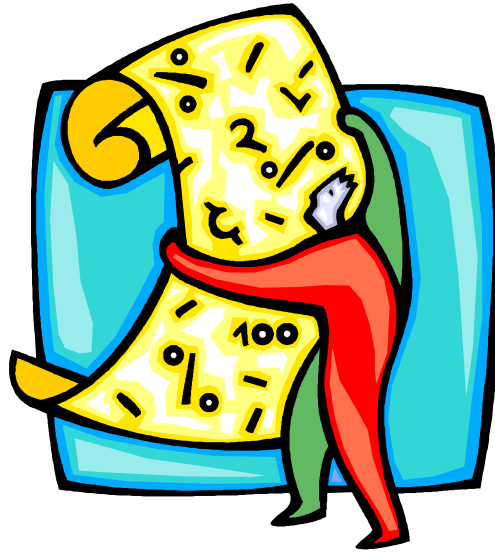


9. OPERATIONAL LOGISTICS



A review of opportunities and limitations within your facility will ensure your Power Takeout Success.

#9 OBJECTIVE:

Review the questions to analyze the logistical challenges for a successful takeout program.

Review each offering for potential operational concerns. If you have large takeout volume, you may consider a separate station in the kitchen for busy times. You may need to designate a manger to be ultimately responsible for takeout.

Add to you employee manual the takeout program specifics.

Operational factors to consider:

What ordering options are available?

Where will prepared food be held?

Which staff person will take orders?

Which staff person will handle delivery to customer?

How will payment be handled?

Do you have provisions for parking?

If it is curbside, do you have visual means to confirm arrival?

Review offerings for potential logistical challenges:

	FINAL 15 OFFERINGS	ORDER PROCEEDURE	PREP TIME	LINE SLOW DOWN	HOLDING NEEDS	ORDER DELIVERY
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						
13						
14						
15						

TEAM OPERATIONS BOOK

**EMPLOYEE MANUAL WITH STEP BY STEP
GUIDELINES, INCLUDING RESPONSIBILITIES,
CHAIN OF COMMAND, AND FOLLOW-UP.**