

	RESOURCE LIBRARY - KITCHEN Kitchen Management	<i>CODE:</i> 03.15.014
		<i>EDITION:</i> 1
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CREATIVE AND COST SAVING IDEAS

Purpose :

To ensure continual brain storming of new idea to further enhance creativity in the kitchen and look into various avenues of cost saving for the operation.

Procedure :

Creative and cost saving ideas will be presented at the end of each Chef's meeting.

Based on the rotation schedule established, an outlet will present a creative idea followed by a cost saving idea.

Each idea will be reviewed by all attendees in the meeting and must be unanimously accepted.

If the idea is not unanimously accepted or not presented, the outlet concerned will have to present two ideas the following week.

Creative ideas should be physically presented. Ideas can range from table tops, special beverages, unique marketing ideas incorporating tools such as flyers, menu presentations, mock ups, etc.

Cost saving ideas should be thoroughly researched and implemented with achievable monetary targets. These idea can range from changing products currently used, changes in scheduling and changes in service. It is important to note that cost saving ideas should not compromise performance standards already established in the operation.

Each idea should be briefly described and explained in point form and distributed at the end of meeting.

All ideas will be minute and incorporated in the minutes.

Persons Responsible :

Executive Chef
Executive Sous Chef
Executive Pastry Chef
Senior Sous Chef
Sous Chefs