

# your KITCHEN

Your  
menu is a  
reflection  
of your  
kitchen



- 1. Introduce standard recipe cards** and ensure they are followed
- 2. Every dish must meet a consistently high standard**
- 3. Measuring matters:** Use scales to measure out ingredients as well as portions
- 4. Ensure the kitchen team is up to date** with the entire menu and all its components
- 5. Remember a menu's success** depends on the time available, skills and equipment in the kitchen

**Action:**

**Person Responsible:**