SYSCO® | RESTAURANT SOLUTIONS

Let's get started with your project!

Here is a ☑checklist of what we need to begin:

MENU PROFITABILITY

☐ **Menu Item Recipes & Yields**

Select your core menu items for food cost breakdown. These should be your biggest movers, market sensitive items, or categories of your choosing.

Provide:
1. Item recipes (plate breakdowns)
2. Batch recipes required for those recipes
3. Yield each batch recipe produces

Organize the recipes by menu category to allow for efficient production and turn around.

☐ **Item Velocities**

Look at a specific sales period and determine the number of each menu item sold during that time. Include this with each menu item you have selected. (We do not accept POS or PMIX reports, as they vary in interpretation.)

NEW MENU DESIGN

☐ **Menu Content**

Provide updated and finalized menu text in an editable format (Word document is preferred). Ready to go menu content is key to expediting your project and will help get your new menus on your tables as quickly as possible. ***Click here** to watch a quick video to learn how to convert your menu image into editable text!*

☐ **Current Menu Design**

Provide a digital copy of your current menu for reference and to assist in design discussions.

☐ **Logo & Branding**

Include a digital copy of your logo (vector or high resolution format) and other brand assets that will help guide the design process.

☐ **Food Photos**

Provide high resolution food photos or other images that you would like included in your menu design.

Up to 3 proof rounds are included.

MENU MODIFICATION

Modification is for a menu previously designed by Sysco Restaurant Solutions. Changes to a menu not designed by our team is considered a New Menu Design.

☐ **Menu Changes**

A link to a digital proof of your most recent menu will be provided for you to comment and markup all with the edits and changes needed.

Or you may provide your finalized menu changes in an editable format with your project request. (Word document is preferred).

Up to 3 proof rounds are included.

Scan to review customer tiers.

Scan to request Restaurant Solutions.

For more information contact us at **solutions@sysco.com** or visit **solutions.sysco.com**