

SEPTEMBER 2006

Restaurant Business

STREET SMARTS FOR THE ENTREPRENEUR

THE CHARITY GAME

HOW TO

- Know when to say yes—and no
- Get the biggest bang for your buck
- Have somebody else cover your costs
- Start your own foundation

The 30-minute
food cost audit

Taking **takeout** to
a new level

10 food innovations
you need to know about



Sunkist's foodservice Website is a strategic marketing tool for chefs and menu planners, from fast-casual to fine-dining. The Citrus in Season page is a critical tool to ensure availability of seasonal items at the most profitable price, when introducing new menu items. The innovative Flavor Wheel describes in detail the appearance and taste of 17 citrus varieties—a helpful aid in planning new flavor pairings or writing menu descriptions. With every citrus variety, Sunkist offers an array of on-trend recipes. Also available is the Sunkist Signature Recipe Card set, which brings together 10 of the best recipes featuring Sunkist fruit.

<http://foodservice.sunkist.com>
818-986-4800



Beef can take you anywhere—from breakfast to dinner, Beijing to Barcelona, hearty to health-conscious. It can be slow food or fast food, fine dining or kids' stuff, classic or cutting edge. To help you profit from beef's appeal, The Beef Checkoff has created a colorful new booklet of menu inspirations exclusively for foodservice operators. It's filled with innovative beef ideas featuring versatile new cuts like the Flat Iron, Ranch Steak and Petite Tender that expand your steak options, add a new dynamic to your menu and bring in the traffic that can boost your bottom line.

www.beeffoodservice.com
800 922-2373



Add color, crunch and irresistible chocolate flavor to desserts with Hershey's newest confectionary ingredient, Kissables Candy Coated Mini Kisses. These are miniature Hershey Kisses coated with a colorful candy shell; they can be used as mix-ins or toppings for ice creams, pies, cupcakes, brownies and other sweet treats. The mini-candies have the same shape and milk chocolate goodness as classic Hershey Kisses.

www.hersheyfoodservice.com
877-772-3556



Globe Food Equipment's performance-driven slicers are designed for precision and consistency. The Globe 3600 manual slicer glides through the toughest meats and cheeses with minimal waste.

www.globeslicers.com
800 347-5423



Hatco's electric Compact and Imperial Booster Water Heaters have been awarded NSF 4 certification. This allows them to be used in hot beverage dispensing and commercial cooking applications. All Hatco water heaters feature a stainless steel front and 6-inch legs.

www.hatcocorp.com
800-558-8607



With the holiday catering season coming up soon, it's time to consider disposable wire chafers instead of the traditional stainless steel. Skorr wire chafers are sturdy, well-balanced and economical, able to hold over 11 pounds of hot or cold food without tipping over. In laboratory testing, they were found to be four times safer against tips and spills than imported wire chafers. Skorr chafers fit standard rectangular aluminum pans.

www.skorrproducts.com
973-523-2606