

# Producing Food that Entices Customers



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# Producing Food that Entices Customers

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# **Producing Food that Entices Customers**

## **Instructions**

### **Slides for the Inservice:**

- The slides can be shown on computer or projected on a screen using a data projector.
- You can show the slides directly from the Acrobat file by simply clicking on the icon that looks like a computer screen. Or you can go to the tool bar and click on “View” and “Full Screen” to show the slides on your screen.
- Then click the down arrow button or the page down button on your keyboard.

### **Presenter’s Notes for the Inservice:**

- Review the presenter’s notes prior to presenting the slides.
- The presenter’s notes offer additional information not included on the slides, suggestions for how to present some of the information, and activities you may want to incorporate.

### **Handouts for the Inservice:**

- Simply copy the handouts and the pre/post tests for participants.
- Do not provide the answer key for the pre/post tests.
- You can choose to give the test before and after the training, or just after the training to determine the effectiveness of your inservice and whether or not additional training is needed.



# Objectives

1. Discuss the importance of serving delicious, attractive food
2. Discuss ways to enhance the flavor of food
3. Learn ways to improve plate presentation
4. Discuss ways to improve customer satisfaction with food



# Why Focus on Food Flavor and Presentation?

**Visually appealing foods entice us to eat!**

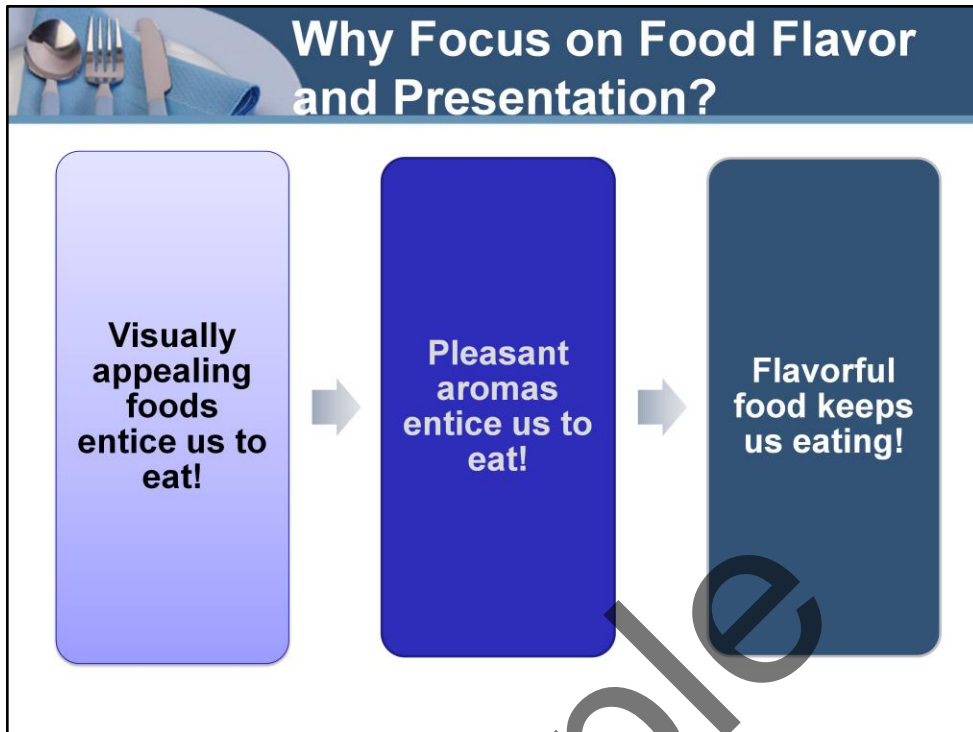


**Pleasant aromas entice us to eat!**




**Flavorful food keeps us eating!**

## Producing Food that Entices Customers



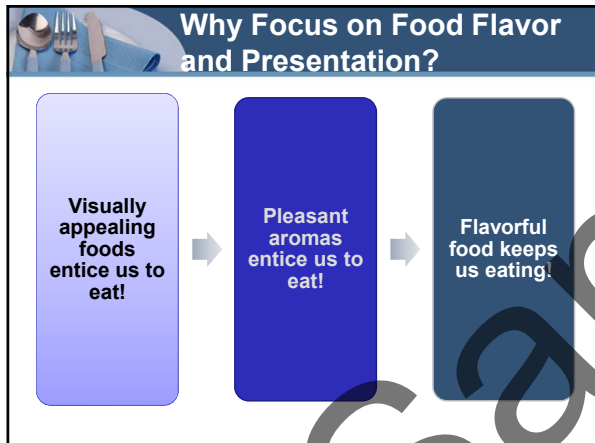
Why the focus on food preparation?

# Producing Food that Entices Customers




## Objectives

1. Discuss the importance of serving delicious, attractive food
2. Discuss ways to enhance the flavor of food
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## Why Focus on Food Flavor and Presentation?

- Customers that enjoy food and eat well are usually happy and healthy!
- Delicious and attractive food is a critical part of person-centered dining programs



## Enhancing Food Flavor

<ul style="list-style-type: none"><li>• Follow recipes to assure a quality product</li><li>• Use correct cooking techniques</li><li>• Follow time and temperature guidelines when cooking and holding</li></ul>	<ul style="list-style-type: none"><li>• Avoid lengthy holding times before service</li><li>• Use the best quality ingredients</li><li>• Use the freshest produce and bread products possible</li><li>• Serve hot foods hot and cold foods cold</li></ul>
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## Enhancing Food Flavor

- Use flavorful garnishes, such as citrus zest, herbs, and spices
- Use condiments to add flavor:
  - Vinegar, balsamic vinegar, flavored vinegars
  - Fresh red, orange, yellow or green peppers
  - Salsa or chutney
  - Mustard or horseradish