

Time EFFICIENT MENUS



- 01** **Menu size and complexity**
Fewer menu items. One, maximum two, pages is enough.
- 02** **Batch cooking and freezing**
Cook once for 50 serves, rather than cooking 5 times for 10 serves each time.
- 03** **Assembly just before service**
Limit these items to no more than two or three in a service period.
- 04** **Limit labour-intense items**
Use one-pot wonders to reduce preparation times. Avoid rolling, wrapping, and other fiddly processes.
- 05** **Common ingredients**
Think items you can use across many dishes, including vegie-packed basic savoury mince, free flow chicken, basic homemade, vegie-packed tomato sauce.
- 06** **Limit variation/made to order options**
Use standard options, keep them simple and focus on preparing for the masses.
- 07** **Getting the right equipment**
Invest in commercial equipment like dishwashers, ovens and a sandwich press. Use blenders and food processors, a stand mixer, timers, infrared thermometers and kitchen scales.