SOUP BAR

TODAY’S SOUP SPECIAL:
CHICKEN NOODLE
SOUP BAR

• VARIETY OF DAILY SOUPS INCLUDING VEGETARIAN AND VEGAN OPTIONS (LARGE & SMALL)
FRESH SALAD

• FRESH SALAD SELECTIONS
FRUITS & VEGETABLES

• SELECTION OF FRESH FRUITS AND VEGGIES
72” MERCHANDISER

- REFRIGERATION
- (NOT EXACT MODEL PICTURED)
MARKET DISPLAY CABINETS

- MERCHANDISER PLACED IN MIDDLE OF FFT TO GIVE BETTER DISPLAY OPTIONS WITH THE “MARKET FEEL” IN MIND
PHASE 1 COMPLETED (WELL, ALMOST):

• NEW FOOD CHOICES
• DISPLAY REFRIGERATION EQUIPMENT
• SOUP BAR/COUNTER
• RE-ARRANGED FFT FOR BETTER FLOW, APPEAL & FUNCTIONALITY
• UP-GRADED FOOD MERCHANDISING SHELVES IN MIDDLE OF CAFE
• NEW MENU BOARDS AND PRICING CARDS
• CG ADDED NEW ESPRESSO MACHINE
PHASE 1 CONTINUED:

• INCREASED FOOD TRUCK COMMISSION FROM $50 A VISIT TO $75

• DEVELOPED FOOD COST TIER AND ACHIEVE THE SET GOALS BASED 40-50% RANGE

• CREATED UEATS FOOD PREPARATION KITCHEN TO ALLOW UWB TO PREPARE FRESH FOODS AND WIDEN REVENUE MARGINS.

• STREAMLINED CURRENT PRICING STRATEGY BASED ON FOOD COST GOALS AND CURRENT MARKET (I.E. HUSKY GRIND AND D`ARTE PRICING STRUCTURES). 7%

• CUT LABOR HOURS BY ADDING IN ‘WORKING SHIFTS’ FOR SUPERVISOR AND SENDING EMPLOYEES HOME WHEN BUSINESS IS SLOW. CREATE A LEAD POSITION IN EACH CAFÉ TO ASSURE ALL JOB DUTIES ARE GETTING DONE.
2018 UWB DINING SHORT TERM GOALS:

• NEW POS SYSTEMS BOTH FFT & CG/ BETTER IT SUPPORT SYSTEM
• HH KITCHEN UEATS FULLY FUNCTIONAL AND STAFFED
• TRANSPORTATION SYSTEM
• EXPAND CATERING SERVICE
• EXPAND ON CAFÉ CONCEPTS I.E. MARKET AND COFFEE SHOP
• INFRASTRUCTURES W/CAFÉS POLICIES, ORDERING, LABOR HOURS
• SUBWAY SPACE?
• CONTINUE TO SUPPORT SUSTAINABILITY PLAN “STARS” PROGRAM