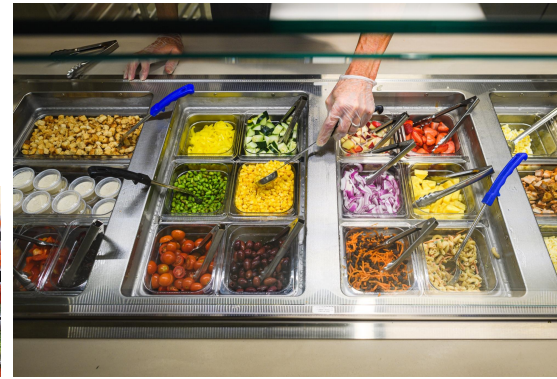
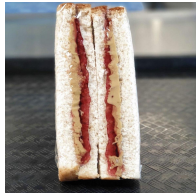


Getting started with scratch cooking

Dan Giusti, Founder & CEO of Brigaid





Setting the stage

**What to
prioritize?**

**Identifying existing
opportunities**

**Empowering staff
with training**

**Investing in long
term success**

**Soliciting
constructive
feedback**

Building capacity & systems

**What to
prioritize?**



**Identifying
existing
opportunities**



Setting the stage



Building capacity & systems

Item	Forecast	Prepped	Served	Leftover
Pizza	240	240	240	0
Chicken Sandwich	80	80	80	0
Spicy	152	152		0
Burger	90	90		0
Cheesesteak	75	75		0
Blue Salad	40	40	40	0
Carrots	150			
Blue Salad	70	40		0
Apples	200			
Oranges	200			49 + 12 = 61
Pears	75			14 + 59 = 73
				14 + 34 = 48
Monday				
Tuesday				
Wednesday				
Thursday				



Empowering staff with training



Investing
in long
term
success



Soliciting constructive feedback



It's time for questions!



Thank you!

dg@chefsbrigaid.com | [@brigaid](https://www.instagram.com/brigaid)