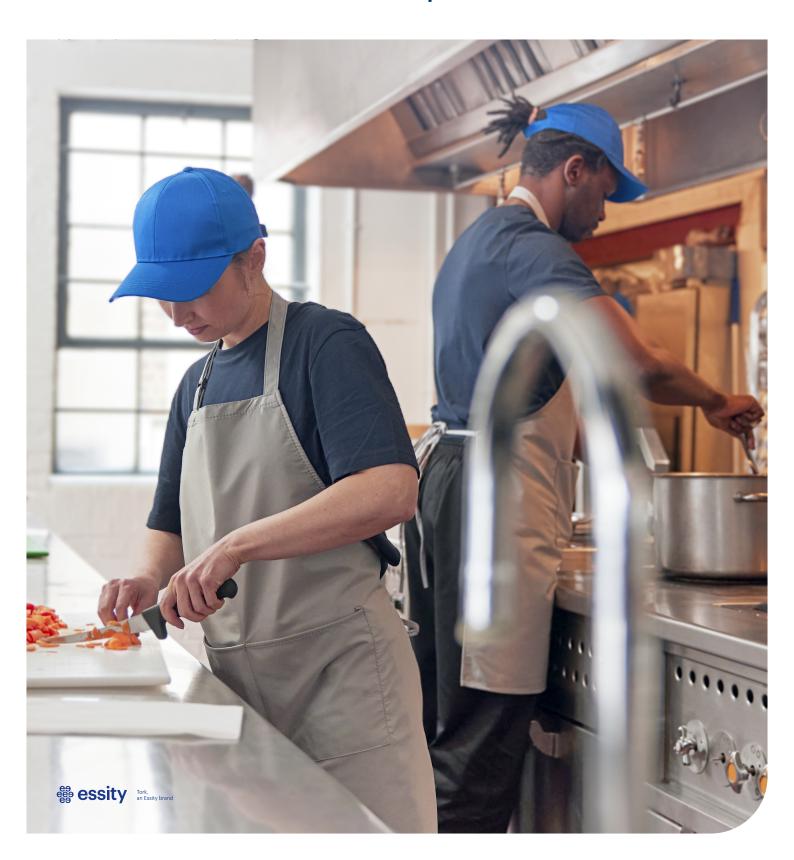


# **Tork Workflow for Restaurants Guide**

Better workflow for better service experience





77%

of restaurant employees agree service interruptions affect guest experience<sup>1</sup>

# Over 3 out of 4

of kitchen staff would be happier if their workplace were more organized<sup>1</sup> Food service is a fast-paced world. Daily pressures can make it hard for restaurants to focus time and resources on how to make business better.

Tork Workflow<sup>™</sup> for Restaurants is an expert consultation designed to **reduce interruptions, increase efficiency and ensure a hygienic environment** – so foodservice operators can deliver great staff and guest experience.

### Front of house



A clean and comfortable front of house can be the difference between a on-time walk-in and a regular customer.

### **Workflow tips**

- **01** Controlled dispensing systems reduce run outs and saves time on refilling.
- **02** Install hygiene systems that fit space needs and requirements with a uniform, hygienic look.
- 03 Use responsibly sourced products to demonstrate your environmental commitments.

#### **Tork solution**

Cut napkin consumption by 25% with the Tork Xpressnap® Tabletop Napkin Dispenser.<sup>2</sup>



Tork Xpressnap
Tabletop Napking Dispenser
6232100

## **Back of house**



Meeting guests' needs goes beyond a great meal. Efficient systems that can improve your workflow by reducing interruptions.

### **Workflow tips**

- **01** Use versatile and convenient products that have multiple cleaning functions to save time.
- **02** Replace rags or textile cloths with disposable cleaning cloths to improve hygiene and reduce laundry.
- **03** Divide restaurant into colorcoded zones according to cross-contamination risks.

#### **Tork solution**

The Tork 2 in 1 Scouring and Cleaning Foodservice Towel combines the scouring of a sponge with the absorbency of Tork traditional wipers.



The Tork 2 in 1 Scouring and Cleaning Foodservice Towel 192815

# **Restrooms**



A messy, unsanitary restroom can negatively impact guest experience, leading to bad reviews.

#### **Workflow tips**

- **01** Avoid service interruptions with dispensers that are quick and easy to fill.
- **02** Use high-capacity dispenser systems with compressed bundles to save storage space.
- O3 Ensure your restroom has hygiene products that are easy on skin to improve hand washing experience for staff and guests.

#### **Tork solution**

Run outs won't run your restaurant with Tork Matic® Hand Towel Roll Dispensers whose LED refill indicators help ensure guests always get what they need.



Tork Matic® Hand Towel Roll Dispenser 5511282



Discover more ways to improve your workflow today at torkusa.com/restaurantworkflow

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