

Tork Workflow for Restaurants Guide

Better workflow for better service experience





77%

of restaurant employees
agree service interruptions
affect guest experience¹

Over 3 out of 4

of kitchen staff would be
happier if their workplace
were more organized¹

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™ 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.²



**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 color-coded 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.
- 03 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**

² When compared to traditional dispensers



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

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