

COMPONENTS OF A GREAT SERVICE LINE

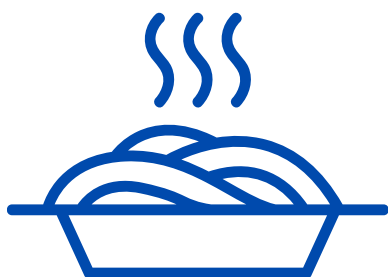


NEAT & ORGANIZED

Cleanliness is key to a great line. If food falls outside of a pan, promptly clean it up. A good line will also be well organized. Keep entrees, sides, fruits, and vegetables all separated by category.

SMILING FACES

Smiling employees make customers feel more welcomed. Refer to students by name and make eye contact. Personal interactions leave a positive impact on the customer. Customers want to see you happy to be working!



HOT IS HOT, COLD IS COLD

Items that are to be served hot need to stay above the required temperature. Cold items need to be separated from hot items and remain below the temperature upper limit.

KEEP IT ACCESSIBLE

Keep self-serve items within customers' reach, and have a server for each food item to improve customer access. Maintain adequate stock of items throughout service.

