

Archive of Scaling Up Restaurant Operations Part 2 Now Available



https://extension.illinois.edu/blogs/building-entrepreneurial-communities/2020-06-08-archive-scaling-restaurant-operations-part-2

The Scaling Up Restaurant Operations: Safety Considerations webinar held on June 2, 2020 is now available in archive format.

Larry Lynch, senior vice president from the <u>National Restaurant Association</u> provided restaurant reopening guidance best practices on food safety, cleaning and sanitizing, employee health and hygiene and social distancing. The Illinois Restaurant Association added state specific <u>information</u>.

Jorden Brotherton, University of Illinois assistant professor with the Hospitality Management Program discussed safety and the guest experience, which included measuring perception and effectiveness of safety procedures with a set of "fresh eyes," enabling front line staff to look for service failures and putting safety practices on display.

The third featured speaker was Tristan Popadziuk, COO of CxT Roasting Company who stressed additional safety precautions and shared how he modified operations to enhance curbside and take-out orders while using social media to boost online sales. The archived webinar can be viewed online.

Source:

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