



It is hard to believe that the holidays are just around the corner and by next month, the students will all be headed home for vacation, “pew, finally a break.” In this newsletter we will be discussing the kitchen winter break checklist and what to do if your fall food service wasn’t what you or the chapter expected!

Winter Break Kitchen Maintenance:

Your chapter members may have headed home however there are a few kitchen items that need to be completed before the chef returns to cooking at the beginning of the year, and we are here to offer a few hints on kitchen winter break maintenance.

Here is the kitchen checklist:

1. Cleaning of kitchen hood system
2. Cleaning of filters in hood system
3. Service of kitchen equipment, it is recommended for heavy use to service twice a year
4. Repair any kitchen equipment that is not functioning
5. Deep clean of kitchen, remembering to pull appliances and floors
6. Did the kitchen staff leave the kitchen and storage area cleaned and organized

If your kitchen is left in “ready-to-go” condition, your staff can start the new year off on the right foot and ready to serve your members.

Mid-Year Kitchen Expectations

So you started the fall with your meal service and now your chapter members are saying they don’t like the chef, there isn’t enough variety or possibly as the employer of the chef, you are seeing the budget spiral out of control, missed meals due to health issues, and don’t know where to turn.

Don’t despair, you can always make a change if you are independent mid-year. We have many clients who come to us during the school year, as they want out of the employer business and want to be able to manage their money in a better fashion. If you are looking to make a change and even if your desire is to keep your chef, reach out to us and we can give you a quote and interview your chef for employment. You will have the confidence in knowing what your food service billing will be for the remainder of the semester.

Also don’t be fooled into signing a food service contract by January or February, as this is a scare tactic – one we see landlords use on chapter members who are being pressured to sign housing contracts in October for the next school year. We always want to retain your business and we feel that we keep an open dialogue with our chefs, regional managers, regional directors and myself so that we can keep any concerns responded to a quick, efficient, and timely

manner. We typically like to talk about the upcoming school year in April and May and at the same time talk, if any increases were to occur or changes you want to see made to the current meal plan.

As always, the key to keeping everyone happy is to communicate when there is an issue and also to communicate when things are going well, as we all know that all of our folks take pride in what they do every day to serve your chapter members.

We look forward to seeing all of you and your chapter members at FIJI Academy in January 2020, please remind your chapter officers to stop by our booth.

If you have questions about your kitchen feel free to contact Upper Crust Food Service at the information below.

Upper Crust Food Service is the preferred food service provider of 1848 Properties and Phi Gamma Delta. For more information and a no obligation proposal visit www.uppercrustfoodservice.com/phi-gamma-delta/ or email Shana Smith, Director of Strategic Partnerships at shana@uppercrustfoodservice.com.