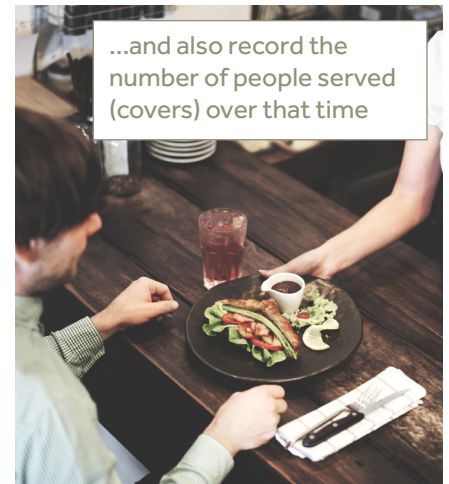
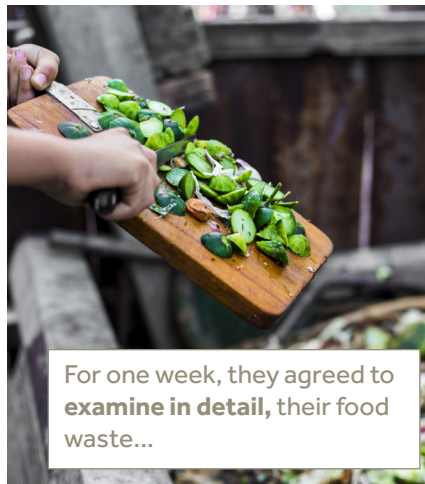


Get your staff to lead the way on food waste reduction



Other changes made by staff included...

- Giving a choice of mash or chips with steaks
- Reducing the size of side salads
- Switching to salad dressings on the side
- Using smaller serving bowls for pastas & chowder
- Allowing patrons a few minutes to digest **before offering more food**

