Changing consumer preferences are a constant reality in the food service business, and the beverage category is no exception. Stay ahead of the curve with Sysco and our wide range of top-quality cold beverage offerings!

**consumer beverage trends.** Consumers are becoming increasingly choosy when it comes to beverages, seeking increased variety and innovation. Novel flavors and seasonal offerings are becoming expected. Use this as an opportunity for menu differentiation and watch your profits grow!

**what’s inside!**

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There was a time when cold beverages were the most boring section of a food service menu: iced coffee, iced tea and soft drinks. What you got at one operation was almost exactly the same as another. Those days are long gone. Now, differentiation in iced coffees, iced teas, juices and smoothies has become a potent competitive tool to drive profit.

At Sysco, we know how important quality and integrity are to any operation. That's why we created this product catalog... we want to provide our operators with a beverage-specific guide to help you start up, or build business in this expanding and highly profitable category. We'll demonstrate the Sysco advantage through identifying trends, suggesting selling techniques, providing helpful hints, and by showing you our vast variety of fine products from the most recognizable and reputable brands. You'll see that Sysco is committed to providing the best beverage options for your needs.
Benefits of Growing Your Beverage Offerings

> *drink up the profits!*

Beverages provide high profit margins relative to product cost and are easy adjustments to any menu, making them ideal for limited-time offers (LTOs) featuring new or seasonal flavors that build excitement. Clearly, it's worthwhile for any operator to consider ways to sip from the well of beverage innovation.

> *tips to build the beverage bottom line*

1. In today's economy, customers are looking for value as a key to the beverage decision. Good, better, best size options encourage higher spending as larger sizes offer the “best deal.” Bundling beverages into combo meals can lead to add-on sales by creating an attractive value proposition. Frequent buyer promotions – such as “buy 10, get one free” cards stimulate return business and repeat sales.

2. Structure your drink menu as you do the food menu by prominently featuring high margin beverages with eye-catching pictures and graphics. Colorful table tents and attractive beverage menus, left tableside, offer subliminal suggestions to try something new and interesting.

3. Variety and differentiation are as important on the beverage menu as anywhere else. Today's consumers like to see options. Signature beverages that can't be acquired elsewhere are especially appealing and more likely to impact repeat restaurant traffic.

4. Seasonal offerings and LTOs can generate strong interest, particularly among women and younger customers. Take advantage of shifting beverage preferences by offering LTOs based
on flavors and ingredients that have special appeal at certain times of the year – local-harvest fruits in the summertime, pumpkin in the fall, or gingerbread over the holiday season.

5. Customization options play a strong role in a patron’s beverage decision. Consider offering add-ins (such as toppings, spices, syrups, flavor shots and enhancement boosts) as menu options for beverages of all types, or as a feature of a self-service coffee area.

6. Convenience and portability can be just as important as the beverages themselves. Among the many “to go” options to offer your customers, one that’s being seen more and more are multi-portion containers. Great for AM coffee and PM iced tea service, this up-sized option is easily positioned as an ideal accompaniment to carry-out orders.

7. Snack, meal or meal accompaniment? Understanding how consumers view various beverages can help you target and market your beverage menu mix. Consumers associate water and iced tea as “refreshing” and the best options to accompany a meal. Premium juice offerings and fresh-fruit smoothies are seen as healthy snack options or light meal replacements. “Fun” and “a treat” are associated with milkshakes, frozen slushies and specialty coffee beverages, particularly when they include customization options.

8. Server suggestions are the best marketing you can get; they can have a substantial influence on beverage orders by encouraging diners to try something new. Train your waitstaff to know which beverages pair best with certain dishes, as well as how to provide suggestions based on the personal preferences of your clientele.

9. Small is BIG. On indulgent beverages, such as milkshakes, offer a mini portion to keep the caloric load at a more appealing level and create a sense of value with a budget-friendly price that matches the portion size.
According to the industry experts at Technomics, the top food and beverage trend will be centered around “familiar favorites with a twist.” This general theme promotes a simple and cost effective method to maximize beverage profits – by offering flavor options with your best-selling drinks.

**reducing calories, increasing profits**

Today’s diners are looking for healthier, lower calorie choices. Skinny cocktails and zero or reduced calorie alternatives to soda are popular with calorie-conscious consumers. DaVinci has flavoring options available in HFCS-free, sugar-free, gluten-free and even organic varieties to meet the growing demand for “better for you” beverages.

**more beverage sales at higher margins = maximum profitability**

Promoting a “Flavor of the Month” or a signature drink with colorful, attractive counter cards and promotional posters is a simple yet effective way of increasing specialty drink sales – and at higher margins.

So, while ordering a flavored iced tea or an exotic cocktail may be perceived as a fun indulgence to the consumer, flavored beverages are easy to create and highly profitable for the restaurant operator.
Consider this: The average cost of adding a drink flavoring is about 15 cents per serving. An upcharge of $1.00 boosts profit by 85 cents per drink!

Sparkling Water ($2.75) + Flavour Charge ($1.00) = $3.75

According to the National Restaurant Association’s “What’s Hot in 2012” report, house made soda -- soda made in-house by combining soda water with various syrups or natural ingredients -- will be the Top Trend of 2012 in the nonalcoholic beverage category.

Source: www.mydrinkworks.com
When Life Hands You Lemons...

From roadside stands manned by adventurous kids to signature syrup blends served at upscale restaurants, lemonade is one of summer’s favorite drinks.

**serve it with a twist!**

Customers seeking healthier, natural beverage options will appreciate a change from the norm with gourmet lemonade selections. The same syrup flavors popular in enhanced iced teas can also be used to create luscious lemonades, keeping the operators’ inventory investment to a minimum.

> Try adding fruit purées with fresh fruit garnishes for a top quality presentation

> Consider adding greenery to capitalize on the growing trend of infusing herbs

Here are a few tried-and-true flavored lemonade recipes from DaVinci:

**mango peach lemonade**

*Ice*

| DaVinci Fruit Innovations Mango Syrup | 0.25 oz |
| DaVinci Fruit Innovations Peach Syrup | 0.5 oz |
| Lemonade                              | 7 oz    |

Combine ingredients in a shaker. Shake vigorously. Pour over ice and serve. Garnish with a lemon wedge.

**raspberry lemonade**

*Ice*

| DaVinci Fruit Innovations Raspberry Syrup | 0.75 oz |
| Lemonade                                  | 7 oz    |

Combine ingredients in a shaker. Shake vigorously. Pour over ice and serve. Garnish with lemon wedge and raspberry.

*Remember: When life hands you lemons, don’t just make lemonade… add some gourmet flavors and increase your profit!*
Serving drinks by the pitcher is a great option for both you and your customers! The bigger portion makes for a fun presentation and is usually served at a lower per-glass price, making it a great value option for families and larger parties. And with the myriad of operational and profit efficiencies, it’s clear that selling beverages by the pitcher is a win-win decision!

Here are just a few of the selling points of serving by the pitcher:

- Increase beverage sales by selling a pitcher full for the table
- Decrease waitstaff labor from having to refill glasses
- Customers who lean towards ordering water might partake of a community pitcher
- Use pitchers to feature specialty drinks, such as flavored iced teas or lemonades, which wouldn’t normally get a free refill when ordered by the glass
- Add additional perceived value by merchandising the pitcher with fresh fruit or other garnishes

Plastic pitchers are likely already on hand for your ice water, so there’s little additional investment needed to incorporate pitcher sales into your beverage menu. If your pitchers are worn and scratched, you’ll want to replace them before setting them in front of a guest for the duration of a meal. And when pitcher sales grow to the point of needing additional supplies, remember Sysco has high-quality, durable polycarbonate pitchers to fill your beverage demands!

**Pomegranate Italian Soda by the Pitcher**

Add a trendy flavoured vodka to this recipe for a highly refreshing adult beverage.

**For a non-alcoholic version:**

- Ice
- 7 oz DaVinci Fruit Innovations Pomegranate Syrup
- 57 oz Club Soda or Sparkling Water

Combine ingredients in a 64-ounce pitcher and stir well to mix. Garnish with mixed berries, fruit, citrus wedges or cinnamon.
Chilling Out

Iced and frozen coffee beverages are among the top three fastest growing beverage categories because of their broad appeal at all times of the day, but especially during breakfast and afternoon snacking. Consider this:

> Nearly 60% of iced coffees are consumed during breakfast
> The majority of iced coffee drinkers prefer iced coffee to hot coffee, even during winter
> Iced coffee is attractive even to patrons who are non-coffee drinkers
> A popular choice among 18- to 34-year-old guests

Mother Parkers’ iced coffees can help you benefit from this growth in popularity. Premixed and ready to pour, Mother Parkers’ Iced Coffees have multiple benefits including decreased labor (no prep work), consistent product (no training) and minimal investment (no equipment required).

operators will make an average profit of 58% per cup with Mother Parkers Iced Coffee.

Made with real dairy ingredients, Mother Parkers’ Iced Coffees have a smooth, creamy taste that is preferred by customers. Offered in three popular flavors: coffee, mocha and vanilla, Mother Parkers’ pour-over iced coffees satisfy all consumer tastes and will drive traffic to your business, increasing check averages across the board.

Here are some quick recipes that are great for marketing iced coffee drinks as multi-functional products:

**traditional** – Iced Vanilla Latte: Simply fill a glass with ice, fill to the brim with Mother Parkers Vanilla Iced Coffee and top with extra creamy aerosol whipped topping and dark chocolate shavings.

**unexpected** – Mocha Barista Sundae: Give your everyday sundae a sophisticated barista makeover by drizzling Mother Parkers Mocha Iced Coffee on top and finishing with French vanilla aerosol whipped topping.

**adult** – Siberian Espresso: Add some variety to your alcoholic beverage by adding vodka and Kahlua to Mother Parkers Vanilla Iced Coffee. Fill with ice, shake for 10 seconds, and pour into a martini glass.
Consumers looking to make wellness a priority will be looking for not only more choices, but also, innovation and uniqueness. An easy way to infuse healthful options into your beverage portfolio is with Naked super premium juices.

Despite a sluggish economy, super premium juice sales increased a whopping 9.2% across total US retailers (source: Information Resources Inc. GDMxC), proving the growing popularity of these juices.

**What sets super premium juice apart from refrigerated juice?**
Super Premium Juice tends to be blends of multiple fruits and vegetables while regular refrigerated juice often contains a single fruit. Regular juice is traditionally perceived as a part of breakfast routines while super premium juices remain desirable throughout the day. Morning and afternoon snack times are equally important times of the day for super premium juice sales (38% morning, 36% afternoon).

**What makes super premium juice premium?**
Prepared from fruits and vegetables, super premium juices often contain nutrients and vitamins such as vitamins A, C, E and omega-3 fatty acids. Some Naked juice varieties also boast no added sugar or water, and no preservatives to reinforce the health advantages of their drinks. With two to three daily servings of fruits and/or vegetables in a grab-and-go package, super premium juices fit into the “on the go” lifestyle of the younger, health-conscious generations – Gen Y and Gen X.

The popularity of nutrient and protein enhanced super premium juices suggests that consumers rely on these juices to help maintain a healthy lifestyle, rather than use it as a thirst quencher or a simple source of vitamin C. Protein-enhanced offerings are popular and healthful meal replacement choices.

The super premium juice category is experiencing unprecedented growth. Food service operators have an opportunity to take advantage of this trend and meet their consumers’ increasing desire for healthier products by incorporating Naked juices into their beverage offerings!
Smooth Moves

Smoothie popularity is on the rise. From a quick cold beverage to a healthy meal replacement or a substantial snack, smoothies make a versatile and delicious beverage offering. As healthy food trends continue to grow, so do desires for healthier alternatives in the beverage category. That is why specialty beverages, like smoothies, can be the key to increasing profits.

Smoothies are now found on almost ten percent of beverage menus

Sysco can help you add smoothies to your menu in an easy and affordable way with Lassonde’s Tropical Oasis Frozen Cocktail and Smoothie Mixes. This mix features a high fruit content for “made from scratch” quality blended drinks. All you need is a blender and we do the rest. Simply pour the all-natural, real fruit goodness of Tropical Oasis Mix into a blender with ice to create a delicious, non-dairy smoothie in just a few seconds!

We encourage operators to create signature creations with our mixes… there are endless combinations. There are a variety of flavours to choose from such as Margarita, Strawberry, Mango and Piña Colada.

Build your smoothie business

Sysco and Lassonde can help you create a signature frozen drink menu with the Tropical Oasis recipe list that is full of popular, great-tasting cocktails. We also offer a set of merchandising materials that will help you drive beverage sales and profits. Ask your Marketing Associate for information on how to access these helpful tools.
Frozen Blended Cocktails follow in the footsteps of frozen iced coffees and blended fruit smoothies. From the frosty curves of a hurricane glass to the miniature umbrella and luscious fruit garnish, pina coladas and frozen margaritas encourage the notion of an exotic vacation in a glass. Sahara Burst Frozen Cocktail Mixers offer the same pour-and-blend convenience as our Fruit Mixers. Both can be used in eye-catching granita machines, blended to perfection or simply poured over ice. From frozen, premium flavor Sahara Burst Cocktail Mixers to shelf-stable Sahara Burst Fruit Mixers, Sysco has your margarita and pina colada needs covered.

build your smoothie business

The Sahara Burst program can help you create a signature frozen drink menu with our recipe booklet full of popular, great-tasting cocktails. We also offer a set of merchandising materials that will help you drive beverage sales and profits. Ask your Marketing Associate for information on how to access these helpful tools.

Sahara Burst recipe basics:

non-alcoholic granitas
Mix 2 cartons of water with 1 carton of Sahara Burst Frozen Cocktail Mixer and pour into a Granita freezer/dispenser.

cocktails
Sahara Burst Frozen Cocktail Mixer 4 oz
Ice 7 oz
Alcohol 1-1/2 oz

smoothies or frozen cocktails
Sahara Burst Frozen Cocktail Mixer 5 oz
Frozen Yogurt 2 oz
Ice 8 oz
Alcohol (optional) 1-1/2 oz

key lime
3 oz Piña Colada Tropical Oasis
1 oz Margarita Tropical Oasis
3 oz milk
4 oz crushed ice

miami beach
2 oz Piña Colada Tropical Oasis
3 oz Oasis Premium Orange Juice
1 scoop vanilla ice cream
3 oz crushed ice

mango tango
2 oz Mango Tropical Oasis
3 oz canned or fresh peaches
3 oz ginger ale
3 oz crushed ice

fresco
3 oz Margarita Tropical Oasis
1 peeled seedless orange
4 oz lemon-lime soft drink
4 oz crushed ice

afternoon in bangkok
2 oz Mango Tropical Oasis
1 oz Margarita Tropical Oasis
2 oz canned coconut milk
Pinch of chopped fresh ginger
4 oz crushed ice

rhapsody
3 oz Strawberry Tropical Oasis
6 oz lemonade
1/2 tsp grated fresh ginger
3 oz crushed ice
Garnish with fresh mint leaves

preparation
combine all of the ingredients into a blender for about 15-20 seconds. Pour into an exotic cocktail glass or a smoothie glass. Garnish with any fruit and enjoy!
Offering Specialty Fruit Beverages like smoothies, sparkling fruit juices, hand-shaken tea and juice blends, frozen juice slushies and signature fruit milkshakes will add incremental sales and profits to your bottom line, but not necessarily to your inventory. There’s no need to add complexity to your operation by stocking lots of different ingredients. Simply add Sunkist® Fruit Ultimates™ to your pantry and you’ll have just what you need to make new and exciting beverages.

**fruitful and healthful**

Sunkist Fruit Ultimates are a unique blend of fruit juices and purées that can be used by simply mixing with water for a delicious juice beverage. But that’s just the beginning. They can also be mixed, blended, shaken and stirred to create the wide variety of beverages that consumers expect. From smoothies and shakes to sparkling beverages and even sauces and marinades, Sunkist Fruit Ultimates come in these three fruitful flavors:

**Superfruit Blend** – An antioxidant-rich blend of juices and purées including pomegranate, blueberry, açai, maqui berry and more.

**Tropical Blend** – The perfect balance of tropical treasures like mango, pineapple and passion fruit.

**Strawberry Blend** – A strawberry purée featuring natural fruit juices with a boost of added B-complex vitamins.

Sunkist Fruit Ultimates are the ultimate answer for your beverage menu. Variety, versatility and simplicity – all packed in 32-ounce frozen cartons with a convenient re-closeable cap for easy pouring and storing. Explore all the endless beverage creations made possible with Sunkist Fruit Ultimates… exclusively from Sysco!
**Superfruit Shrimp with Rice Noodle Salad and Tropical Vinaigrette**

5 each Portico P&D Raw, Tail-On 21/25 Shrimp  
5 oz Rice noodles  
3 oz Artisan lettuce  
1 cup Sunkist Superfruit Blend  
2 oz Honey  
1 cup Sunkist Tropical Blend  
2 tbsp Lime juice  
2 tbsp Jalapeño  
1 tbsp Green onion  
1 tbsp Shallot  
1 tbsp Garlic  
2 oz Champagne vinegar  
4 oz Extra virgin olive oil  
1 oz Roasted peanuts  
2 tbsp Cilantro  
1 tsp Sriracha

1. For the glaze: In a bowl, combine Sunkist Superfruit Blend, cilantro, green onion, jalapeño, honey and lime juice.  
2. For the citrus dressing: In a bowl, combine shallot, garlic, Sunkist Tropical Blend, champagne vinegar, lime juice, remaining jalapeño, green onion and cilantro. Mix in olive oil slowly. Season with salt and pepper and set aside.  

3. For the shrimp: Season with salt, pepper and coat with some oil. Grill for 2-3 minutes. Once grill marks have formed, turn and brush the grilled side with the Superfruit glaze. When shrimp are almost cooked through, remove from grill to a sizzler platter. Brush again with glaze and finish in broiler.  

4. For the noodles: Soak in cold water for 30 minutes. Strain and put in boiling salted water for 5 minutes. Strain and shock with cold water. Drain and coat with oil to prevent sticking.  

5. To assemble dish: Dress the greens with citrus dressing and arrange in a salad bowl. Toss the rice noodles with some citrus dressing and place in center of bowl. Arrange shrimp in a circular pattern and garnish with tomato strips and peanuts. Drizzle with Sriracha sauce and serve.  

“I enjoy working with Fruit Ultimates because of their versatility and ability to be used in sweet and savoury dishes.”

Chris Naeff (Contest Winner!)  
Corporate Executive Chef  
Sysco West Coast Florida
Get Your Veggies by the Glassful!

The USDA reports that approximately 70% of adults do not include enough vegetables in their diets. These facts have prompted many consumers to look for more ways to incorporate better food and drink choices into their daily lives. Health and wellness are top-of-mind when patrons make their dining-out food and beverage choices so they must be considered when creating your foodservice menu.

Juices made with vegetables provide a convenient and satisfying way for your patrons to help close the vegetable gap in their diets. An easy way to incorporate healthier options into your menu is with healthy beverage selections from V8® vegetable-based juices.

Sysco offers a variety of V8 blends to suit the tastes of any customer:

- **V8 100% Vegetable Juice** is a vitamin-rich blend of eight vegetables that offers two servings of vegetables in every nutritious 8-ounce serving.

- **V8 V-Fusion®** is a breakthrough juice that gives your patrons a full serving of vegetables plus a full serving of fruit in every 8-ounce glass. Get the veggies, taste the fruit!

- **V8 Splash®** is a refreshing vegetable juice drink that provides an excellent source of vitamins A and C.

- **Campbell’s® Tomato Juice** is America’s favorite tomato juice, and contains 2 full servings of vegetables in each 8-ounce serving.

Healthy beverages are a great way to “shape up” your menu while providing the healthy choices customers demand.
V8 V-Fusion Versatility
Frozen fruit, low-fat vanilla yogurt and V8 V-Fusion® Blueberry Pomegranate juice are blended together to create a nutritious and delicious smoothie. Great any time of day, each serving of this smoothie provides ½ serving of vegetables and 1½ servings of fruit and is an excellent source of calcium and vitamin C.

Mixed Berry Smoothies
Prep: 10 minutes
Serves: 2

1 cup V8 V-Fusion®
Blueberry Pomegranate
1 cup vanilla low fat yogurt
1 cup frozen blueberries

Place the juice, yogurt and blueberries into a blender. Cover and blend until the mixture is smooth. Serve immediately.

Tip: You can substitute frozen strawberries, peaches or raspberries for the blueberries.
Caesar Mania!

Canadians had their first taste of Mott’s Clamato in 1969, the year the tomato clam cocktail was first introduced across the country by the Duffy Mott Company. The savoury and distinctive drink quickly became the essential ingredient in making a Caesar. Canada’s Cocktail can also be enjoyed on its own, either chilled or over ice. Today, Mott’s Clamato is available across Canada in a variety of flavours and formats.
Source: www.mottsclamato.ca
caesar bar

classic caesar recipe (non alcoholic)

4 oz Mott’s Clamato
4 dashes Worcestershire sauce
2 dashes hot sauce
3 dashes freshly ground salt and pepper
celery salt

Rim a glass with lime and celery salt. Fill glass with ice, add all ingredients and mix thoroughly. Garnish with fresh celery and lime.

great garnishes

Get creative with your garnish options. Try replacing the traditional celery stalk with tomatoes, olives, or feta cheese stuffed chili peppers. Consider offering a spread of pickled vegetables, like green beans or asparagus. The possibilities are endless!

finishing touches

Allow your customers to add their own personality by having a full array of spices to top things off. Also, offering a selection of hot sauces is perfect for brave taste buds. Have spices on hand like celery salt, garlic salt, seasoning salt or fresh ground pepper to create a flavourful rim for glasses.
Return of the Cocktail

Of many changing beverage trends in recent years, few are more marked than that of classic cocktails. Capitalize on this renewed interest by expanding your menu with a range of different cocktails to drive higher beverage profit margins. And for added versatility and appeal, offer your cocktail options in non-alcoholic “mocktails” that all ages can enjoy!

Here are just a few mocktail/cocktail ideas to help reinvigorate your drink menu and jumpstart your profits: Splashy Red Sangria with equal parts tropical fruit juice and dry red wine, served chilled with sliced fresh fruit (oranges, berries, etc.); Frosty Berry Martini with equal parts Sunkist® Fruit Ultimates™ strawberry purée and vodka, shaken and served in a martini glass with a fresh strawberry for garnish.
One of the most important merchandising tools for beverage category profit-gain is the use of proper glassware. While this may be a big investment initially, glassware can easily be handled and treated properly in order to maintain a long shelf life. Improved handling means less breakage and damage, which translates into higher productivity and lower incidences of injury.

**most common causes of damage**

**thermal shock** – Thermal shock is the result of glass experiencing a sudden temperature change. Glass holds temperature, and a rapid change can cause enough stress to result in breakage. In all cases, the glass needs to reach room temperature before being taken to the other extreme.

**mechanical shock** – Mechanical shock is the direct result of contact with another object, such as a spoon, a beer tap, another glass, or a piece of china. This kind of contact can cause a minute abrasion, invisible to the eye, but a source of weakness in the glass making it more susceptible to breakage from impact or thermal shock.

**do’s and don’ts**

Bartenders, servers and busboys alike all need to keep in mind the do’s and don’ts for handling glassware. Below are handling mistakes you should NEVER do, and handling protocol you should ALWAYS follow.

<table>
<thead>
<tr>
<th>NEVER</th>
<th>ALWAYS</th>
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<tbody>
<tr>
<td>Pick up glasses in bouquets</td>
<td>Use a plastic scoop</td>
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<tr>
<td>Stack glasses</td>
<td>Pre-heat glasses with hot water when pouring hot drinks</td>
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<tr>
<td>Contact glasses with the beer tap</td>
<td>Have adequate back-up supply of glassware for rushes</td>
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<tr>
<td>Create glass-to-glass contact</td>
<td>Handle glassware gently and quietly</td>
</tr>
<tr>
<td>Put flatware in glasses</td>
<td>Dump ice out of glassware before sorting into bus trays</td>
</tr>
<tr>
<td>Overload bus trays</td>
<td>Bus glassware directly into divider racks</td>
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<tr>
<td>Scoop ice with glasses</td>
<td>Sort items in bus trays</td>
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<tr>
<td></td>
<td>Remove glasses from bus pans one at a time</td>
</tr>
<tr>
<td></td>
<td>Use correct racks for stems and tumblers</td>
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</table>
handling guidelines

> Keep adequate supplies of glassware in order to prevent recently washed items from going directly into service.

> Place guides on scrap tables for busboys to place glass, china and flatware in separate areas.

> Check dishwasher temperature twice daily.

> Replace worn glass washer brushes.

> Instruct busboys to BE QUIET. No one wants to eat in a noisy place.

> Never put cold water or ice into a warm or hot glass.

> Bus glassware directly into racks, or use divided bus trays with flatware baskets.

> Remove severely abraded glass from service.
Sysco is the global leader in selling, marketing and distributing food products to restaurants, healthcare and educational facilities, lodging establishments and other customers who prepare meals away from home. Our family of products and services also includes equipment and supplies for the food service and hospitality industries.

At Sysco, we understand that our valued customers have customers, too. That’s why we offer only the best family of products and brands that meet high standards of quality. Sysco cold beverage products are all you need to continue the tradition of quality and to maximize your bottom line.