

Reinventing Catering

A Chef's Discussion

Chef Peter McCaffrey

catersource®
JULY 19-22, 2021 | MIAMI BEACH

Topics for Discussion

As chefs and managers in the kitchen, what can we do to lower the expenses during this labor and food cost crisis and be proactive?

Increasing Food Cost: How are you coping with this challenge? Solutions?

Increasing Labor Costs: What are chefs doing to offset labor costs?

Kitchen Labor: How are you recruiting? How can you attract and keep new cooks?

Incentives: What do you give your kitchen workers?

Food Trends: What new post covid items are you doing? What are the customers asking for?

Bring your questions! We will share questions and solutions as we learn to navigate our kitchens through the great reopening!!



Thank you!

*Chef Peter McCaffrey, Culinary Director, Leading Caterers of America;
Chef Consultant, Certified Catering Consultants*

Peter.mccaffrey@certifiedcateringconsultants.com

catersource®
JULY 19-22, 2021 | MIAMI BEACH