

How YOU CAN USE...

GOURMET BOUTIQUE'S *NATIONWIDE EXPERTISE IN PREPARED FOODS*

We provide industry data about current happenings in the delis of today

- Food trends
- The battle against “QSR” (Quick Serve Restaurants)
- Knowing your customer
- Knowing the market
- **Create in-store plan-o-grams based on seasonality and new product creations**
- **Review of food trends — what’s hot & what’s not**
 - Ethnic
 - Healthy eating
 - Local (farm to table)
 - Sustain ability
 - Artisinal
- **In-store workshops with store assoicates on training & development of products**
- **Customized product spec books for “all” authorized products as a part of in-store training program**
- **Creating & developing in-store sandwich program**
- **Review of “fresh” departments for insight to today’s market and competition**
- **Customized product development working with our team of certified chefs**
- **Leakage analysis on lost sales**