



MAKE IT NOW RESOURCES

RECOVER | REOPEN | IMAGINE



SAFETY SIGNAGE: US Foods® has created reopening kits designed to help socialize reopening, help restaurants manage social distancing guidelines and drive the message that sanitation is top of mind. To order your signage, posters, and window, door and floor decals visit us at:

usfoods.com/makeitnow



MAKE IT NOW MUST HAVES: As businesses begin to reopen in the post-Covid-19 world, diners will be coming to the table with new expectations. We're here to help you make it in the new normal, prepared with the right products to keep customers feeling secure.

ESSENTIAL SAFETY, SANITATION &

PACKAGING: From [cleaning and sanitation](#) to [personal protection equipment](#) and [carryout containers](#), we have the must-have products to ensure cleanliness and overall safety and confidence.

FOOD OPTIONS YOU NEED NOW:

Whether you are ramping up your takeout & delivery or reopening your dine-in tables, safety is priority #1. With social distancing, limited staff and sanitation as top concerns, we have compiled a list of [Labor Saving](#), [Grab & Go](#) and [Basics](#) food items stocked across the nation.



FOOD FANATICS MAGAZINE: OUR INDUSTRY IN TRANSITION. Check out our [Special Edition: Food Fanatics Magazine](#), providing solutions to help you make it now and in the future.



WEBINARS: Our team of expert Restaurant Operation Consultants and Food Fanatic Chefs are hosting informative webinars covering a range of topics to help you make it. Webinars are hosted multiple times per week.

Both [live and recordings](#) of past webinars are available. Topics include:

- Cares Act Q&A
- Accelerating Takeout
- Stay Connected through Social Media
- Moving Forward: Calculating Cash Flow



REOPENING BLUE PRINT: Our new [Restaurant Reopening Blueprint](#) provides detailed guidance to help operators rethink processes and inspire diner confidence, a key to the long-term health of our industry.



SCOOP™: Our exclusive product-innovation launches, are all about food and fresh ideas designed to inspire your culinary vision. Every year we bring 50-75 on-trend items to market across a range of categories. These items make their debut in the [Scoop™](#) magazine where you'll discover cutting-edge back-of-house convenience and the ingredients diners want. Scoop™ also features the information, insight and application ideas and recipes to make your menu shine.



**WE HELP YOU
MAKE IT®**



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CHECK® BUSINESS TOOLS: Running your restaurant can be an exhausting routine of managing, hiring, training, costing, marketing, and more. With so much time spent trying to balance it all, it's had to focus on your passion—creating great food!

US Foods® has teamed up with Third Party Partners through [Check® Business Tools](#), a program designed to unlock the full potential of your business, enabling you to Simplify Staffing, Reduce Waste, and Drive Traffic.

SIMPLIFY STAFFING: Scheduling with ease, managing hours, and streamlined communication with your staff can be achieved in just one simple solution. Featured Services:

- Staff Training powered by ExpandShare
- Team Management powered by Homebase
- Point of Sale powered by Toast

REDUCE WASTE: With food cost management that takes the guesswork out of purchasing and inventory management, we'll help you reduce waste and increase profits. Featured Services:

- Menu Profit Pro®—powered by US Foods®
- US Foods® Online Inventory
- Restaurant Operation Intelligence powered by Avero Sales and Productivity

DRIVE TRAFFIC: From a menu that's optimized to drive sales to a website that showcases your brand, we'll help you bring more diners through your doors. Featured Services:

- Website Design powered by BentoBox
- Menu Design powered by US Foods®
- Table Management and Reservations by Resy
- Online Ordering powered by ChowNow



VIRTUAL 1:1 CONSULTATION: Our expert Restaurant Operation Consultants are offering virtual 1:1 consultations with restaurant operators discussing everything from menu profitability, staffing, and even the CARES Act. [Click here to schedule your time with a ROC today.](#)



MENU TEMPLATES: The US Foods Menu Design team has created free, downloadable menu and social media [templates](#)! Use these menus as you prepare to reopen and streamline your main menu.



BOOST TAKEOUT AND DELIVERY: How can you adjust your current way of doing business to boost your takeout and delivery? Utilize our [takeout and delivery playbooks](#) on how to set up quick and easy takeout and delivery solutions.



For more information and to view additional Make It Now Resources, contact your US Foods representative or visit usfoods.com

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