

Caterplus Autumn Season Planner

18 April 2010 - 17 July 2010

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
18 We're here to help you. Go to www.caterplus.co.za .	19 Evaluate your potential for additional business during this busy season. www.caterplus.co.za	20 Download The Autumn Season Planner checklist from www.caterplus.co.za .	21 Download your Product Catalogue @ www.caterplus.co.za .	22 Contact us today to start planning for the autumn season. www.caterplus.co.za	23 SPECIAL THE BIG FRIDAY SAVE! www.caterplus.co.za or ask your sales consultant.	24
25 Consider a pared down Autumn Season menu to suit special occasions or sporting events.	26 Have you planned for imported or speciality items you may need for this season?	27	28 Ensure that your establishment complies with Health and Safety requirements.	29 Never be caught out, always ensure you have adequate ingredients in stock. Visit www.caterplus.co.za , to see the range of UHT items available.	30 SPECIAL THE BIG FRIDAY SAVE! www.caterplus.co.za or ask your sales consultant.	1 MAY
2	3 Ensure that you have planned your kitchen equipment requirements.	4	5 Do you have adequate stocks of crockery, glassware and flatware?	6	7 SPECIAL THE BIG FRIDAY SAVE! www.caterplus.co.za or ask your sales consultant.	8
9 Have you planned your menus and communicated your needs to your suppliers?	10	11 Communicate your product volumes to your supplier.	12 Winter is on its way which will see your patrons requesting more hot beverages. Have you ensured there are adequate stocks?	13 Have you trained your staff and ensured that you will have enough staff to service a busier period?	14 SPECIAL THE BIG FRIDAY SAVE! www.caterplus.co.za or ask your sales consultant.	15
16	17 Have you ensured adequate cleaning and packaging material stocks?	18 Have you considered extended operating hours for a busier period?	19 Switching from fresh to frozen items will aid service delivery.	20 Hygiene is important, go to www.doh.gov.za .	21 SPECIAL THE BIG FRIDAY SAVE! www.caterplus.co.za or ask your sales consultant.	22
23 We are here to help you. Speak to your consultant regarding your equipment needs.	24 Order in adequate stock to prevent stock-outs during the busy periods.	25 Consider purchasing frozen and fresh, ready-made or value added items to help service delivery.	26 Plan to serve local and ethnic meals to interested patrons.	27 Prepare for possible price increases on fresh produce and meat in the busier months ahead.	28 SPECIAL THE BIG FRIDAY SAVE! www.caterplus.co.za or ask your sales consultant.	29
30 Make sure you arrange additional storage capacity where necessary.	31 Make sure that your staff are trained and prepared to cope with additional patrons.	1 JUNE	2 Make sure you have adequate stock of cleaning materials and packaging.	3 Make sure you have adequate stock of frozen items.	4 SPECIAL THE BIG FRIDAY SAVE! www.caterplus.co.za or ask your sales consultant.	5 Run through menus and training with your staff, to ensure that they are prepared to cope with extra patrons this season.
6 Ensure that you have enough perishable items in stock to cater for a busy season.	7 Ensure you have all items that you need at your disposal.	8 Prepare and pack as much as possible before your busiest periods.	9 Schools close.	10 Great ways to save time can be found in our Product Catalogue. Visit our website www.caterplus.co.za to download your catalogue.	11 SPECIAL THE BIG FRIDAY SAVE! www.caterplus.co.za or ask your sales consultant.	12
13	14 Breakfast is sure to be a winner. Download our product catalogue at www.caterplus.co.za to see our range.	15 As the demand for hot beverages increases, make sure you have adequate stocks of sweeteners and sugars available for your patrons.	16 Have you considered adding more soups and other winter meals to your menu?	17 Great serving containers can be found for the hot beverages that will be popular in the cooler months. See the Product Catalogue at www.caterplus.co.za for the range available.	18 SPECIAL THE BIG FRIDAY SAVE! www.caterplus.co.za or ask your sales consultant.	19
20	21	22 Great soup mixes can be found in our Product Catalogue. Visit www.caterplus.co.za .	23 There is nothing like a fresh, hot roll served with soup. Our Product Catalogue offers a wide range of bakery goods.	24	25 SPECIAL THE BIG FRIDAY SAVE! www.caterplus.co.za or ask your sales consultant.	26
27	28 Offer your patrons a wider dessert range. Visit www.caterplus.co.za to download the Product Catalogue.	29 Hot pies, pizza and other baked goods are always a favourite in the colder months.	30	1 JULY	2 SPECIAL THE BIG FRIDAY SAVE! www.caterplus.co.za or ask your sales consultant.	3
4	5	6 Check heating in your premises is at a comfortable temperature for your patrons as the months become cooler.	7 Add spices, seasonings and herbs to flavour your meals and add that warmer touch this season.	8	9 SPECIAL THE BIG FRIDAY SAVE! www.caterplus.co.za or ask your sales consultant.	10
11	12 Can you offer your patrons a more diverse range of additives for their beverages? Consider stocking full cream, low fat and skimmed milk varieties.	13	14 Have you made the most of the space you have available for your patrons? Remember, as the months get cooler, outdoor space may become unavailable.	15 Winter tends to increase the appetite. Go to www.caterplus.co.za and download the Product Catalogue to see our wide range of snacks.	16 SPECIAL THE BIG FRIDAY SAVE! www.caterplus.co.za or ask your sales consultant.	17



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