Food & Beverage Standard of Delivery for Event Concessions

Every Guest should expect to receive a quality standard of Food and Beverage Delivery that includes the following examples:

- ★ Guest walks up to an attractively decorated, well organized, and clean stand
- ★ Employees are focused on guests, not themselves
- Guest is greeted with eye contact and a friendly greeting from an appropriately attired employee or volunteer
- ★ There is a sample or photo of products on view
- ★ Guest can order anything on the menu
- ★ Guest is politely asked if they want to purchase additional products
- ★ The correct price is posted, collected and/or rung up in view of guest.
- ★ Location accepts payment in the method the guest wants to pay
- Items cooked and presented in a consistent manner
- ★ Guest waits an appropriate length of time for food
- ★ Guest receives exactly what was ordered attractively presented or wrapped
- ⋆ Drinks are served with lids and straws (check fair policy)
- ★ Guest receives hot items hot and cold items cold
- ★ Standard expectation that food is fresh and tastes good
- ★ Complete satisfaction guaranteed or item exchanged or money back
- ★ At end of transaction thanked for business and/or wished a good experience
- ★ Seating area is clean, attractive, and well maintained
- ★ Condiments and napkins easily located in a clean area (check fair policy)
- * Atmosphere includes music, lights, color, and/or plants whenever possible
- ★ All products and personal items are safely stored off the ground and out of public view
- ★ Fire and Health Department Rules and Regulations followed
- ⋆ Proper personal hygiene practiced by all employees
- ★ Emphasis is on the complete guest experience being memorable, tasty, and pleasant