

Focus on...

Rethinking garden centre catering Issue 41



A change is upon us

Whether it's because of social distancing or a change in people's tastes and expectations... the hospitality business is changing, and the way we cook and serve food must change with it.

Customers like to be given a show and see their food being cooked, they want a more varied style of menu... and they want to be safe!

So why not add some theatre-style front cooking to your garden centre offering.

Your chefs can use a **front cooking station** to cook bacon & eggs, stir-fries, omelettes, noodles, burgers, curries and pasta or toffee apples for the kids at Halloween and Christmas.

Or just keep food and drinks warm, bacon rolls with tea in the morning, or perhaps mulled wine with hot mince pies later on?

You could also use it for hand-carving a showpiece ham, sirloin of beef or whole turkey.

Use front cooking to show that food is being cooked to order and cooked fresh.

Front cooking attracts attention to daily specials such as hand-sliced slow roasted ham, served with chips with a fresh fried egg.

A stand-alone front cooking counter can also take pressure

away from the main servery at busy times. Front cooking can also be built into your new counter, communicating messages such as healthy eating or hot bacon rolls for example, at the start of the day to help draw people in.

You can charge a premium for a different quality offer, such as a gourmet beef burger or vegetarian falafel pitta; or perhaps a different take on 'lighter' fish and chips, using sea bass or tuna served with salad instead.

Rieber 'front cooking' units do not need overhead ventilation because they can be fitted with self-ventilation – and it really works!

Rieber front cooking is safe and clean and for many years has been extensively used in UK universities, in private industry and offices and even in some hospitals!

Make your garden centre stand out from the crowd, see over for more about the Rieber ACS Varithek.





Create a kitchen anywhere in your garden centre

ACS Varithek

Rieber's **ACS Varithek** combines integral ventilation with interchangeable cooking hobs – you could have a wok, two sizes of griddle, flat hob for boiling and frying pans, one or two fryers or a pasta cooker...

...you can cook virtually anywhere and change your cooking modules to suit your menu, as and when you want.

Varithek is a two or three module front cooking station.

- **Integrated sneeze screens and the nature of the layout ensure sufficient distancing between customers.**

Food can be cooked fresh, or pre-cooked and finished to order. More usually for large volume stir fries, the proteins and rice or noodles are pre-cooked. Customers choose what they want, hand it to chef for stir frying to order and then add salads and vegetables.

To find out more about the ACS Varithek call 01225 704470 or email: sales@bglrieber.co.uk



If you are producing your own range of jams, sauces, chutneys, even meals, we can help you with the latest combi kettles. Check out our website for the full range.

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