

Do You Have Flair?

Over the last month have you or your staff....

- Garnished fresh cut fruit with a contrasting colored fruit?
- Spruced up the cafeteria or dining room environment so it will have more color and be more inviting?
- Used different heights of serving containers to create visual interest?
- Moved the trash cans away from the serving lines and eating area?
- Jazzed up the appearance of cafeteria service staff with colorful aprons, visors, or name tags?
- Used serving containers of different shapes?
- Used contrast in textures and temperatures of produce?
- Completed a Quality Score Card from Fruits and Vegetables Galore?
- Replenished serving pans to keep them as full as possible?
- Served all aromatic, sweet, juice ripe fruit and crispy, crunchy veggies?

How much "flair" does your service have?

Consider adding more!