

Right-Sizing Restaurant Space

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Many consumers have adopted new dining habits based on their current lifestyles which has replaced the need to dine out and increased the demand for delivery. Restaurants need to react quickly to these trends and step up their delivery efforts. This has led to a shift in restaurant layout and floor plans.

Restaurants can now allocate their resources to accommodate smaller dining rooms that serve the same number of diners with a new focused area for takeout, delivery and/or drive-thru orders. It is important that these designated areas are well-designed so that it does not interfere with the foot traffic by the kitchen staff or the dining rooms.

To increase space utilization, restaurant operators will need to evaluate all aspects of their operations including food packaging. Right-sizing packaging to fit menus and to save space are key to efficiently maximizing storage and prep areas. Simple ways to incorporate this is to leverage clamshell packaging where bases and lid are attached or employing multiple base products that use the same lid.

Workflow, preparation space and function should all be evaluated to determine the most efficient options. Aesthetics and quality are also important to deliver the best customer experience since the dining experience is moving to people's homes.

TIP: Polypropylene is a versatile solution for a multitude of menu items. Reheatable and refrigerator-friendly, PP is ideal for large portions and heavier foods.
