



TOGETHER LET'S GET

Back in The Game

Support for restaurants adjusting their takeaway and delivery business



Resources



Mobile Ordering



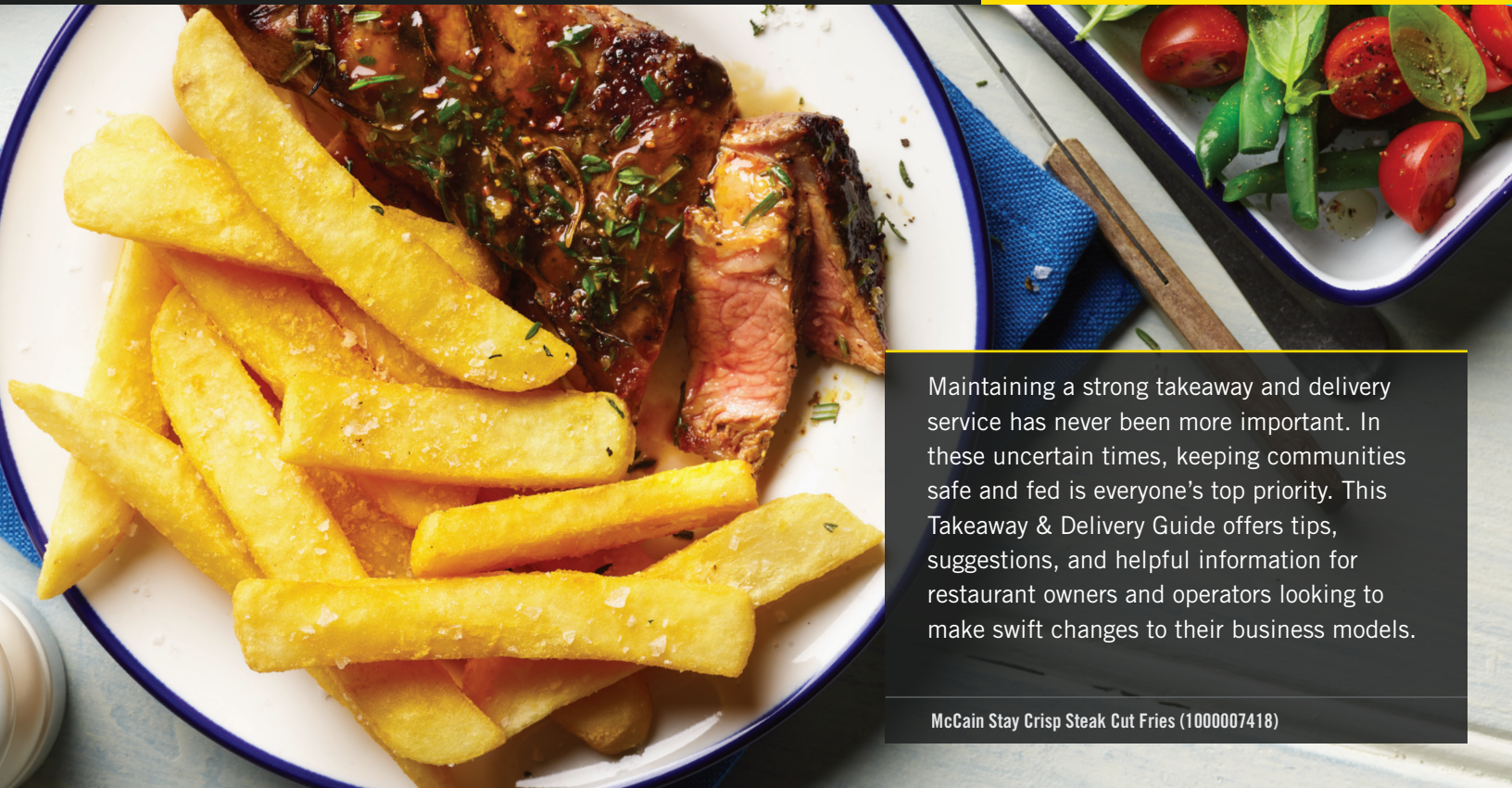
Menu



Packaging



To-Go Products



Maintaining a strong takeaway and delivery service has never been more important. In these uncertain times, keeping communities safe and fed is everyone's top priority. This Takeaway & Delivery Guide offers tips, suggestions, and helpful information for restaurant owners and operators looking to make swift changes to their business models.

McCain Stay Crisp Steak Cut Fries (1000007418)

STEPS YOUR BUSINESS CAN TAKE TODAY

ADAPTING TO-GO SERVICES

- Re-assign waiting staff to handle orders and manage delivery.
- Provide customers with options for contact-free delivery. Include a comments section for delivery instructions in your online ordering system or ask those calling in how they would like their meals dropped off.
- Consider offering curb-side pickup options so patrons don't have to go inside the restaurant.

COMMUNICATION TIPS

- Stay in contact with your patrons with email and on social media.
- Inform them of your restaurant's takeaway and delivery options and update them of any changes.
- Communicate safety precautions you are taking to keep food and people safe. Be sure these precautions are up to date with public health officials' suggestions.

TRAFFIC DRIVING IDEAS

Show support to the community by offering special discounts and offers. For example:

- 50% off for first responders.
- 20% off pickup orders.
- Kids Eat Free.
- Free delivery to those who order directly from the restaurant.



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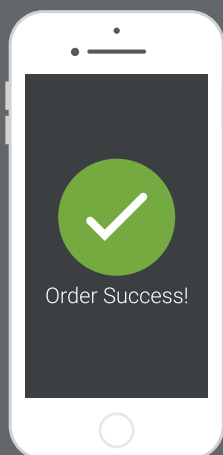
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Offering takeaway or delivery can add complexity to operations, but with the right system, you can remain efficient while keeping others safe.



ONLINE / MOBILE ORDERING

- Limit third-party services to no more than two for manageability.
- Display menu photos to help customers with decision-making.
- Make it easy for guests to order from your website or a third-party delivery service.
- Provide a comments section where guests can leave specific instructions for drop off.

THIRD-PARTY ORDERING / DELIVERY SERVICES

Click the logos below to learn more about their services.



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Flexibility is not just important for the operational side of your business - your menu will likely also need to adjust in the wake of current social distancing challenges. Included here are ideas and inspiration for meals that were practically crafted to travel.

McCain SureCrisp 10mm Fries (1000007419)

TO-GO MENU IDEAS



SURECRISP MINI SLIDERS



SURECRISP CHICKEN WRAP

ADJUSTING YOUR MENU FOR TAKEAWAY

- Consider offering a limited menu with high turn items.
- Focus on one item for the day or week, then rotate.
- Offer family size meals.
- Find inspiration in a few of our menu ideas.



STAY CRISP LAMB KEBAB PIZZA



STAY CRISP LAMB SOUVLAKI

For more information talk to your McCain Foodservice Representative or please call our National Sales Office on 1800 428 402.

SEE ALL MENU IDEAS



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FRY SLEEVE

Many restaurants already use fry sleeves for to-go orders. Here's how to pack them in a way that delivers on both safety and the best eating experience.

STEP 1

Insert napkin into sleeve all the way to the bottom.



STEP 2

Leave enough material to fold napkin over the top of the fries.



STEP 3

Insert fries and fold napkin over the top.



STEP 4

Place fry sleeve upright on top of any burgers or sandwiches in the bag. Roll and seal the bag top for secure travel.

[Resources](#)[Mobile Ordering](#)[Menu](#)[Packaging](#)[To-Go Products](#)

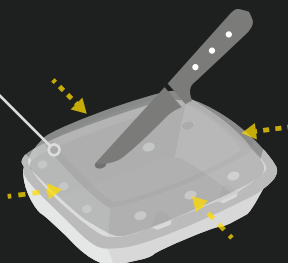


CLAMSHELL

Clamshells are another popular to-go container that you might already be using. Keep guests safe and fries crispy with this simple packing technique.

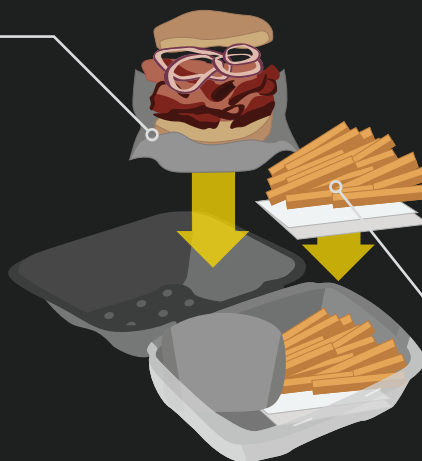
STEP 1

Use a knife to carefully cut three holes (not slits) in the top and in each of the sides (15 total).



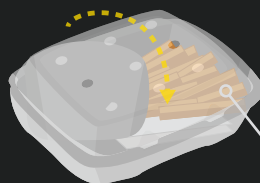
STEP 2

Wrap burger or sandwich in foil to retain its heat.



STEP 3

Place food in the container with a napkin under fries to help absorb moisture.



STEP 4

Close lid to retain heat and place clamshell in bag. Roll and seal the bag top for secure travel.



For even better performance, package fries separately.



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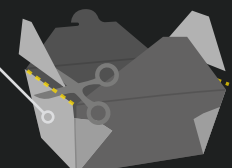


FOLDED CARTON

If your restaurant is already using folded paper cartons, utilize this packaging strategy to maximize safety and heat retention.

STEP 1

Remove the two side flaps to allow the carton to vent.



STEP 2

Insert a napkin inside the carton to absorb moisture before inserting food.



STEP 3

Wrap burger or sandwich in foil to retain its heat. Place food in the carton.



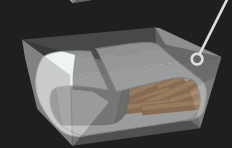
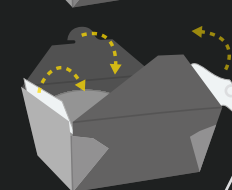
STEP 4

Fold napkin ends over the top of the food and close the remaining flaps.



STEP 5

Place in bag with additional napkins to further absorb moisture. Roll and seal the bag top for secure travel.



For even better performance, package fries separately.





Many guests will be seeking comfort in their delivery or to-go meals. It's important to maintain a high standard of quality to help achieve this. Fries that stay crispy and appetizers that hold up on the journey home can make a big difference in guests' to-go experiences.

McCain Beer Batter Onion Rings (30410811)

MEET YOUR NEEDS WITH THE RIGHT PRODUCTS

SEE ALL PRODUCT RECOMMENDATIONS

PRODUCTS IDEAL FOR TAKEAWAY & DELIVERY



McCain SureCrisp French Fries



McCain Stay Crisp French Fries



McCain Beer Batter Onion Rings



McCain Redstone Canyon Cross Trax

DID YOU KNOW?



Fries are the most profitable item on your menu and the number one item ordered for takeaway and delivery.



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