

Operational Solutions for Your Pizza Shoppe

CHALLENGES

1 Providing a diverse range of options during breakfast hours

2 Attracting school kids and their parents during the mid-afternoon rush

3 Reducing wait times for customers

4 Maximizing inventory efficiency

5 Running low or out of ready-to-eat items in your merchandiser

6 Branding and awareness - Some customers may be unaware that your store offers pizza

SOLUTIONS

Promote your Hunk-A-Breakfast® Pizza and add Pepperoni Pizza for more variety. **Stores with Breakfast Pizza make, on average, \$7,176 in sales annually.**

Boost traffic and engage young customers with social media promotions. Check out Hunt Brothers® [Pizza Portal](#) for free marketing materials.

Keep your oven in top condition with routine maintenance. [Download](#) our free oven maintenance tips. Also, promote call-ahead ordering for your busy customers and include menu flyers with every order.

Efficiently track sales and inventory with our Build-To Chart and Sales & Waste Tracking Sheet. Also, **start cooking a new pizza when the Hunk count drops to two to keep up with demand.** Consistency builds customer trust, which may take one-two weeks.

Keep Hunks available all day to avoid lost sales and dissatisfied customers. Make extra to ensure adequate stock.

Maximize profits and brand recognition with **Point of Purchase Marketing (POP) zone marketing.** Strategic signage outside and inside your store is crucial to attracting customers.

