



Top **Weekly** Operational Best Practices for Your Pizza Shoppe

To maintain consistency in menu items, reduce costs, and enhance the customer experience, it's important to follow these weekly operational practices. By doing so, you can build a loyal customer base and increase profits. Your TBHC Delivers® Account Manager (AM) can assist you in effectively implementing these practices for maximum efficiency and cost reduction.

Our Recommendations

- ✓ Check-in with your Account Manager. They can offer you top-notch products, services, and support, help you discover new promotional opportunities, and suggest merchandising ideas to boost your Hunt Brothers® Pizza sales.
- ✓ Talk to your AM about marketing strategies that can help you substantially increase your sales; These may include Local Store Marketing (LSM), Point-of-Purchase (POP), or social media marketing. Failure to implement these strategies could result in missed sales opportunities.
- ✓ Check out the Hunt Brothers Pizza "Pizza Portal" for social media posts and LSM ideas.
- ✓ Keep track of your equipment's cleaning and maintenance schedules. Following the instructions for each piece of equipment is necessary to maintain optimal performance.
- ✓ Let your AM know if your employees need training on Hunt Brothers Pizza procedures. Our Account Managers can provide further training or refreshers. Additional training can be found on the Hunt Brothers Pizza "Pizza Portal".

QUICK TIPS



Boost your sales by taking advantage of the free marketing materials Hunt Brothers Pizza provides and displaying them in prominent areas.



Cover all day parts by providing your customers with easy-to-serve and easy-to-sell products like Breakfast Pizza and WingBites®.



Host sample days periodically to boost sales and promote Hunt Brothers Pizza. Customers get to try new offerings and connect with the brand.



Post your offers and call ahead number on your social accounts.