Hampton's top ten time-saving tips

Breakfast is one of the best times of the day to connect with guests and to make a lasting impression. Short on time? Use these ten time-saving tips to have more time to connect with your guests during breakfast.

1. Communicate with your GM and DOS regularly. Ask them to alert you to high-occupancy days as soon as possible. Then, plan orders and staff accordingly.

2. Be a team. Ask your night auditor to fill and pre-heat the chafer, turn on the oven and tidy the breakfast area. Ask early arriving staff to begin brewing coffee.

3. Plan for success. Choose a single item menu or items that re-therm quickly for high-occupancy days.

4. Prepare the Hot Zone in advance. If freezer space allows, pre-pan the next day's hot menu offerings, wrap with plastic wrap and store in the freezer. Label and date the product in case of a slow morning.

5. Anticipate your peak times. For example, open and drain the fresh fruit product. Place in a serving bowl, cover with plastic wrap and store under refrigeration until it's time to refresh or refill.

6. Maximize your oven. Use it as a warmer, too. Re-therm large batches for peak times, wrap food products to retain moisture and set oven to "hold" mode. (NOTE: French toast, waffles and biscuits should not be wrapped)

7. Wrap it up. Prepare and wrap trays for the Baked Zone the day before service.

8. Replenish quickly. Purchase additional condiment bowls and keep them filled. Use them for fast replacements or to prepare for the next day's menu.

9. Be efficient. Avoid "empty" trips to and from the pantry.

10. Arrange for product delivery times to occur after breakfast service hours. You are the customer. You can specify the best times for you.

