Getting Reel about Seafood and Labor

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Portico & Seafood Sustainability Commitment

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Sysco Brands Featured in this issue:

Portico Seafood
Lobster, Mahi Mahi, Scallops, Rockfish

Baker’s Source
Fudge Brownie Mix, Pound Cake

Cutting Edge Solutions
Sous Vide Bone-In Short Rib, Sous Vide Lamb, Ultra-thin Chicken Breasts

To get recipe ideas, food trends, and more, visit SYSCOFOODIE.COM

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For more, visit Syscofoodie.com
The trust we’ve built with our customers, the reputation we’ve carefully guarded, and the quality of the fish and seafood we serve are all held to our industry-leading standards.

We are positioned to have a large and meaningful impact by working with our suppliers to improve sustainability in our seafood supply chain.

By taking action to support transnational change in the management of global fisheries and promoting responsible aquaculture, Sysco is working to conserve the health of the marine ecosystem and the livelihoods of future generations.

Sysco's 2020 Seafood Sustainability Commitment for Portico Seafood covers the top 15 wild-caught species, and top 5 aquaculture species.

It extends to building collaborative partnerships with fisheries and the men and women who harvest the bounty of our oceans.

Portico Seafood offers over 500 items aligned with our 2020 Commitment.

Click here to learn more about Sysco's Corporate Social Responsibility Goals or visit Sysco.com
The fresh and salty tastes of seafood pair particularly well with sweet and light desserts. Learn which dessert and seafood dishes are complimentary and compatible.

**PORTICO SIMPLY ROCKFISH AND CAULIFLOWER RISOTTO**

*with KEY LIME PIE MILKSHAKE*

The richness from the dessert’s custard complements the clean flavor of rockfish, while the sweetness from the graham cracker crust is a nice finish to the early butteriness of the risotto.

Visit [SyscoFoodie.com](http://SyscoFoodie.com) for full milkshake recipe.

**PORTICO PRIDE LOBSTER**

*with STRAWBERRY SORBET*

A nice acidic strawberry sorbet provides a delicious counterpoint to the richness of fresh lobster. A lighter dessert is often a sensible option following this robust over entrée.
PORTICO IMPERIAL SCALLOPS with BAKER’S SOURCE POUND CAKE

Citrus soaked, buttery pound cake with fresh berries and a touch of basil is an excellent finale to any scallop entrée. Adding berries, sabayon or crème fresh to garnish the cake will set your customers’ taste buds flying!

PORTICO CLASSIC MAHI MAHI AND MANGO PICO DE GALLO with BAKER’S SOURCE BROWNIE SHOOTERS

Mahi-mahi pairs especially well with tropical fruits, which transitions well to a decadent dessert. Placing berries in dessert are subtle and compliment the fruit element from the main entrée. Baker’s Source brownie mix delivers rich, fudgy brownies with a moist and chewy texture.
LABOR MANAGEMENT CONCERNS AND SOLUTIONS

TOP OPERATOR CONCERNS

Training employees appropriately
High labor costs
Retaining qualified employees
Recruiting qualified employees
Rising minimum wage

Addressing Labor Quality with Recruit, Train, Retain Solutions

IDEAS TO RECRUIT
- Write a great restaurant job description
- Post the job in the right place!
- Build an Employee Referral Program
- Watch for Red Flags during the interview
- Ask the right questions during the interview

IDEAS TO TRAIN
- Information Snacking - small bites of learning
- Utilize video training
- Mobile & Tablet Training
- Peer-to-Peer Mentoring
- Make a game out of training

IDEAS TO RETAIN
- Employee Incentive Program
- Career Growth Opportunities
- Promote Hospitality Skills Training
- Provide Employee Benefits
- Schedule one-on-one meetings regularly with every member of the staff

Sysco is a friend of the Fair Kitchen Movement To learn more visit www.fairkitchens.com
Hassle Free Lamb

Sysco Imperial Sous Vide Lamb
Cooked low and slow sous vide-style to a delectable tenderness, these on-trend lamb products are ready to heat and serve in any application from center-of-the-plate to and ethnic-inspired sandwiches.

Short Cut To Short Ribs

Sysco Classic Sous Vide Bone-In Short Rib
With their thaw, heat and serve format, these impeccably tender braised and slow cooked sous vide bone-in short ribs offer an affordable and versatile option for adding a premium entrée to your menu.

Chicken In No Time Flat

Sysco Classic Ultra-thin Chicken Breasts
Maximize efficiency and innovation with these pre-flattened boneless, skinless chicken breasts that save operators time and make it simple to serve time-honored menu favorites like Chicken Parmesan and Chicken Piccata.

To learn more visit Cutting Edge Solutions on Sysco.com
Get Hooked!

Wild Alaska Pollock Bites

These mouthwatering, pop-in-your-mouth treats feature a crispy, golden coating and are packed full of flavor. Designed with both convenience and versatility in mind, these bite-sized wonders are perfectly-fried in minutes and make a great snack, appetizer, topper or full entrée.

Available in three flavors:
- Golden Herb Butter
- Nashville Hot
- Pub-Style Beer Battered

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