

What if...

Technologies gave you a competitive advantage
over your competition?

Duke Energy Customer Resource Center

THE ISSUES: WHAT NOW?

In today's highly competitive foodservices industry, you must constantly address issues such as

- Exploring innovative technologies and fail-safe strategies to improve earning power.
- Designing kitchen layout for optimum efficiency.
- Implementing and maintaining food quality and safety standards.
- Properly cleaning and maintaining foodservice equipment to prevent equipment failure.
- Attracting and retaining valuable employees.
- Ensuring customer satisfaction and repeat business.

WOULDN'T IT BE NICE IF YOU COULD...?

- Test new, innovative foodservice equipment prior to specifying and purchasing?
- Work with design experts who can layout your kitchen for optimum efficiency?
- Attend training classes and demonstrations on new food quality and safety guidelines?
- Consult with experts on proper equipment cleaning and maintenance to prevent failure and expensive downtime?
- Retain valuable employees to reduce the impacts of rehiring and retraining?
- Ensure customer satisfaction and keep them coming back for more?

THE SOLUTION: WHAT ABOUT...?

As part of our ongoing commitment to your success, the Duke Energy Customer Resource Center offers services designed to **help** you and your business.

- Equipment testing and hands-on demonstrations using the latest, innovative commercial cooking equipment **help** you make informed equipment purchasing decisions.
- Professional consultation by our knowledgeable staff and manufacturers' representatives on optimum kitchen layout **helps** improve efficiency and production.
- Training on food quality and safety guidelines **help** ensure product quality and minimize customer risks.
- Demonstrations on the proper cleaning and maintenance of equipment **help** prevent expensive equipment failure and downtime.
- Workshops on hiring and retaining your valuable employees **help** reduce employee dissatisfaction, workforce turnover and expensive new employee training.
- Comprehensive resources, experience and expertise **help** you meet your customers' needs and keep them coming back for more.

What is the value? What are the benefits?

Duke Energy's Customer Resource Center offers valuable services to you. No matter what role you perform in foodservices (i.e., chef, manager, owner, or preparer), at a restaurant, school, health care facility, prison, convenience or grocery store, we have services to **help** you

- Make informed equipment purchasing decisions.
- Improve efficiency and production.
- Ensure product quality and minimize customer risks.
- Prevent expensive equipment failure and downtime.
- Reduce employee dissatisfaction, workforce turnover and expensive new employee training.
- Meet your customers' needs and expectations.



