

When you are beginning to think about your menu we encourage you to consider multiple points; what are you confident in making, what represents you, what can you offer that a customer is unlikely to make for themselves and what ingredients are readily available.

With that in mind here are some tips that our existing chefs have passed on to us as they started their chefs journey.

## Creating your menu

- Create dishes with overlapping ingredients.
   This can help make your cooking process more efficient across multiple orders.
- Offer portion sizes that can feed between single and 'family size' portions.
   Some customers order HomeMeal meals to feed their family, or to meal prep during their work week. You might consider adding larger or 'family size' versions of some menu items to allow for larger orders.
- Choose dishes that can travel and reheat well.
   Remember that your food will be cooled and refrigerated in HomeMeal bags when it is delivered to your customers. You should ensure your food will maintain its quality after refrigeration and, where applicable, reheating.
- Consider adding holiday or seasonal items, where applicable.
  We have found that these can be very popular with customers.

While it's important to think about the things that you can do it is equally as important to consider the things that you cannot do. The following points are important for you to keep in mind at all times when creating your menu and adding or amending dishes.

## Things to avoid on your menu

- No raw seafood or shellfish.
   Due to food safety considerations, we do not allow dishes containing raw seafood items on our platform. However, we do allow cooked seafood, and products like bonito flakes, oyster sauce, fish sauce, and shrimp paste.
- No ice cream or other frozen foods.

more variety for customers.

- No uncooked food, such as raw dough or batter, where the cooking process must be finished by the customer.
- No alcoholic, hemp, or cannabis food items.
- No options for customisation or special requests.
   HomeMeal does not support the ability for customers to make any special requests when ordering a dish from your menu.
   Please do not use descriptions such as "can be made vegetarian upon request" or "choose your own protein/spice level." We encourage you to feature these alternative options (different spice levels, different proteins, different sizes) as separate menu items to provide