ARE YOUR WISDOM

log for us!

ou possess the following...

Solid career expertise and knowledge?

Real-life work stories, observations and insights?

Minimum five years of F&B experience?

The desire to elevate your industry profile?

HOTEL F&B EKS PROFESSIONALS

are their stories and experis at www.hotelfandb.com, fast growing website generativer 145,000 visitors annually.

e demands are minimal. We qualified individuals who will bly post at least once a month.

Contact us at og@hotelfandb.com!



otel F&B

el, Resort, and Casino Food & Beverage Operations

KEY TO THE PANTRY

ALL-NATURAL ICED TEA

S&D Coffee introduces
Teafinity Natural Brewed
Iced Tea. Made from real,
loose tea leaves for freshbrewed flavor, Teafinity
is available in Unsweet,
Sweet, and Southern
Sweet varieties. The



labor-saving Brewmaster System can be pre-set to any volume from ten ounces to five gallons, is easy to clean, and can reduce costs by up to \$3,200 per year. CONTACT: 800-933-2210, www.teafinitytea.com

PRE-COOKED BEANS

Bush's Best Kidney Beans are large in size, bright in color, and solid in texture. The flavorful beans work well in a variety of cuisine types and can be used to make dishes

from soups and chili to casseroles and salads. CONTACT: 800-251-0968, www.wepickthebest.com

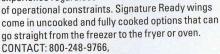
PORTABLE REFRIGERATION

FWE's ASU-9 Air Screen Refrigerator operates with the door open for up to 180 minutes while maintaining a temperature below 41° F. Additional features include a magnetic door open latch, multifan 3-D air curtain cooling system, intuitive controls, stainless steel exterior and interior, heavy duty polyurethane casters, and recessed hand grips on each side.

CONTACT: 800-222-4393, www.fwe.com

VERSATILE WINGS

Tyson's Signature Ready Bone-in Wings and Red Label Boneless Wings offer a wide range of chicken wing options, making it simple to give guests an ideal wing experience regardless



CONTACT: 800-248-9766, www.tysonfoodservice.com

OVERNIGHT COOKING

RATIONAL's SelfCooking Center overnight cooking feature enables unattended cooking after hours, leaving the unit available during operational hours to prepare foods that can't be made ahead of time. Select the browning and desired

doneness and the SelfCooking Center determines the cooking time. The process keeps meat tender and juicy without the need for monitoring or basting. CONTACT: 888-320-7274, www.rational-usa.com



Irish Hospitality/Espresscio offers customdesigned and constructed modular kiosk systems for placement of



express foodservice and catering solutions in hotels, casinos, and conference centers. The portable, turnkey kiosks are available in a variety of configurations with multiple equipment and signage options.

CONTACT: 407-865-6677, www.iha-inc.com

WHOLE-GRAIN BREADS

With a clear trend toward healthy bread types along with increased demand for wholegrain products in recent years, Lantmännen has developed new variants of whole-



grain bread that appeal to a wide range of guest preferences. For consumers not ready for the taste and texture of traditional whole grains, Lantmännen makes whole-grain bread that appears nearly identical to white bread.

CONTACT: 630-963-4781, www.lantmannenunibakeusa.com

HOT HOLDING CABINETS

Vulcan's VHFA18 noninsulated holding cabinet offers even heat distribution to secure food temperatures from cooking to serving. The ENERGY STAR-qualified cabinet reduces energy costs with a fast transfer of heat for quick preheating and recovery times. CONTACT: 800-814-2028, www.vulcanequipment.com



BITE-SIZE APPETIZERS

Anchor Cheese Shotz from McCain Foods are light and crispy on the outside, soft and creamy on the inside. The poppable form



gives flexibility to vary portion size for small plates, combo deals, and appetizer platters. Made with real cheese, the appetizers are available in Mozzarella-Parmesan and Pepper Jack varieties.

CONTACT: 800-767-7377, www.cheeseshotz.com