

The KIS Approach to Food

Sometimes it's just better to "Keep It Simple." Use the following template to identify opportunities to integrate food into your cellar door experience *without* building a restaurant.

Opportunity	Regional Foods/Items	Suppliers	Costs	Selling Price	Considerations
Produce Platters	<i>Smallgoods</i>				<i>Preparation Storage Portion Control Presentation – Platters, etc Service Area Wine Accompaniments</i>
	<i>Cheese</i>				
	<i>Dill Gherkins</i>				
	<i>Chutney</i>				
	<i>Olives</i>				
	<i>Fresh Bread/Crackers</i>				
Bar Snacks	<i>Olives</i>				<i>Hygiene Preparation Location Presentation</i>
	<i>Olive Oil</i>				
	<i>Dipping Bread</i>				
	<i>Dukkah</i>				
	<i>Smoked Meats</i>				
Food & Wine Matching Sessions	<i>Salmon/Trout</i>				<i>Local Caterers Host Waiting Staff Storage Presentation Preparation Area Wine Accompaniments</i>
	<i>Lamb</i>				
	<i>Cheese</i>				
	<i>Smallgoods</i>				
	<i>Dips/Pate's</i>				
	<i>Seasonal Vegetables</i>				

Opportunity	Regional Foods/Items	Suppliers	Costs	Selling Price	Considerations
Coffee & Cake / Devonshire Tea	<i>Baked Goods</i>				<i>Coffee Machine Barista Training Presentation Storage Location Crockery, Cutlery, etc</i>
	<i>Fresh Cream</i>				
	<i>Quality Coffee</i>				
	<i>Herbal Teas</i>				
Picnic Hampers (on-site/take away)	<i>Produce</i>				<i>Picnic Sites Affordability Branding Licensing Perishability of Items Presentation Portability Demand Minimum Purchase Quantities</i>
	<i>Bread/Crackers</i>				
	<i>Utensils</i>				
	<i>Glassware</i>				
	<i>Rug</i>				
	<i>Basket/Pack</i>				
	<i>Water Bottle</i>				
	<i>Wine</i>				
	<i>Packaging</i>				
	<i>Chill pack</i>				
Produce (Sampling & Sales)	<i>Chutney</i>				<i>Presentation Branding Storage (Refrigeration) Hygiene Shelf life Demand</i>
	<i>Jam</i>				
	<i>Packaged Smallgoods</i>				
	<i>Cheese</i>				
	<i>Biscuits</i>				
	<i>Olives/Olive Oils</i>				
	<i>Condiments</i>				