

Breakfast service initiatives to mitigate Coronavirus risks

We are dealing with unprecedented events as the world comes to terms and adapts to the rapid spread of the Coronavirus. This will impact every facet of the hospitality industry, but for now best endeavours must be put into practice to ensure service continuity for your guests that still choose to travel and stay with you.

Ultimately, any measures put in place at meal service times need to be geared towards best hygiene practice and offering guests peace of mind as opposed to cost saving initiatives (of course this is important nonetheless). Breakfast is key in both respects, given the dependency on buffet offerings and the exposure this brings to hygiene risks and production level challenges.

The initiatives set out below will enable a safe, well thought out food offering as you move to very low occupancy, which are already being experienced by every hotel in the country. Social distancing will also need to be considered as well as respecting your guests' interpretation of this.

- Remove hot and continental buffet offerings with immediate effect. Offer a limited hot / continental menu for table service.
 - Full English (or parts thereof) with scrambled or fried egg
 - Vegetarian hot breakfast
 - Pancakes with maple syrup and berry compote
 - Eggs of choice
 - Porridge
 - Continental plate of meats, cheeses with cherry tomatoes and cucumber
 - Serve baked goods and toast on request from the kitchen (bakery basket and toast)
- Cold Offering
 - Switch cereals to individual packs
 - Switch to individual jam portions
 - Remove jarred seed and nut offerings – available on request
 - Remove milk jugs from tables
 - Present fruit salad and yoghurt in individual jars or glasses, covered or cling filmed for presentation
- Beverage
 - Signage to assure guests that cups are sterilised but rinse with boiling water for further peace of mind
 - Ensure all tea bags are individually wrapped if this is not standard
 - Provide steri-wipes beside juice dispensers so guests can sterilise touch points.
- Other
 - Ensure all staff are wearing latex gloves during set up and service times. Make the measures taken as visible to guests as possible!
 - For cases of extreme low occupancy, implement a cook chill reheat method for sausages, bacon, mushrooms, tomatoes and pudding where applicable. Otherwise cook chill small batch hot hold (SOP available for all items).
 - Consider a breakfast in a bag offering for guests who don't wish to consume breakfast in a public space or have room service delivered in the usual manner.