



## Resume Operations: 8 Tips to Manage Supply Chain Variations

As your business prepares to reopen, so is the global supply chain that delivers the items you depend on. Until recently, that system served specialized channels for either at-home or out-of-home consumption. COVID-19 brought the industry to a sudden halt.

The result has been major surpluses in some areas, and shortages in others. Unsure of future demand, suppliers and distributors have been forced to store or freeze their stock. But now that restrictions are loosening, it's a critical moment for food operators to work closely with supply chain partners to carve a clear path forward — for your business, your team and your customers.

### ✓ **MAINTAIN SUPPLIER CONNECTIONS**

Your suppliers and distributors can tell you what's in stock, what's unavailable and what frozen items are available at discounted rates. Touch base with them weekly to stay up to date.

### ✓ **PREPARE & STOCK UP**

Aim to be stocked up and prepared well before you reopen. Request samples from your suppliers and distributors, giving your team plenty of time to get trained with your new ingredients, menus and processes.

### ✓ **SIMPLIFY YOUR MENU**

Work with your suppliers and distributors to plan individual-sized, delivery- and takeout-friendly options. Design your menu around your supply — not the other way around.

### ✓ **BUILD IN FLEXIBILITY**

Embrace creativity in your menus, workflows and processes. How could your business use available school lunch supplies? How might paper menus reduce cleaning efforts? Now's the time to think outside the box.





## ✔ RESET YOUR EXPECTATIONS

We are all readjusting, meaning new drivers may run late, or items may be out of stock. Use this period as an opportunity to restart your relationship with suppliers, distributors and guests.

## ✔ STAY INFORMED

What we know about the disease and its impact changes every day. Keep track of case counts and gather intelligence from your suppliers, distributors and local news.

## ✔ PLAN FOR POSSIBLE REALITIES

Are you prepared for a second wave of infections, or a workforce outage? Your suppliers and distributors can help you develop contingency plans for financial pressures and shifts in customer preferences.

## ✔ STAY OPTIMISTIC

In a recent Sodexo survey, 70% of respondents said eating in a restaurant will help them feel normal again. By working with your suppliers and distributors, you can help people get back to enjoying their lives.

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## ABOUT THIS GUIDE

These tips were discussed during the entegra webinar “Preparing for the Post-Pandemic Supply Chain Restart” featuring Adriene B. Bailey, partner at Oliver Wyman; Chris Johnston, vice president of global logistics at Sodexo, Inc.; and Brian Larsen, director of national chain sales at Gordon Food Service.

Visit [EntegraPS.com](https://www.entegraPS.com) to learn about upcoming events.

# Still have questions? Entegra has answers.

As a leading procurement management partner in North America, entegra can connect you to information and services to help navigate today’s challenges. Talk to our procurement experts or visit our website for reopening guidance, customer insights and more.

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