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April 2, 2024

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How Technology Can Save Time and Boost Efficiency in the Back of the House



the burden while streamlining costs and boosting efficiency.

Managing labor, food costs, and daily tasks in food service operations is a tricky endeavor. With so many different things to account for, including staffing, inventory, recipes, and so much more, it's understandable that operators are looking for more efficient ways to get the job done. Thankfully, like many other areas of food service management, there are tech-based solutions that can ease

Kitchen staffs are already stretched thin – making the job easier while optimizing profitability is a win-win for both operators and workers. Read the complete article for more information and resources!

Source: Galley Solutions

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How Employers Are Helping Prep the Youngest Generation of Workers in AI

More employers are collaborating with higher education institutions to train young people on how to use generative AI so they can hit the ground running when they enter the workforce. Last September, IBM committed to training 2 million students in AI by 2026. Amazon swiftly followed suit, announcing it would provide free AI skills training to 2 million people by 2025 and \$12 million in generative AI scholarships.



Their pledges are part of growing efforts to ensure that the next generation of workers understands how AI is changing work as we know it today and altering job requirements.

Source: Cloey Callahan, WorkLife

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Restaurants Bring Mental Health Into Focus

The pandemic and demand from younger generations have served as catalysts for more restaurant companies to add mental health programming and benefits.

The restaurant business continues to normalize since the COVID-19 pandemic devastated the industry four years ago. But as the bumpiness of the supply chain, staffing levels, permitting delays, and food costs start to smooth out, one major challenge remains: Many employees are not OK.

According to the American Psychological Association, 50% of adults ages 18-34 reported a mental illness in 2023, versus 31% in 2019. That number is likely compounded among restaurant workers, who are most at risk for substance abuse disorders and heavy alcohol use, according to the Substance Abuse and Mental Health Services Association.

Check out the rest of the article for additional information on the topic that may benefit the health and wellbeing of your staff.



Source: Alicia Kelso, *Nation's Restaurant News*

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3 Takeaways From In-N-Out Burger's Work Culture

Besides making a tasty burger, In-N-Out Burger's work culture can serve up some satisfying lessons for leaders.

Check out this quick video report that touches on the reason why In-N-Out employees are some of the happiest on the planet.



Source: S. Chris Edmonds, *SmartBrief*

[Watch Video Report](#)

Childcare is the Complex Issue the Restaurant Industry is Not Talking About Enough

It's no secret that the restaurant industry has an employee turnover problem, which has only been exacerbated in the post-pandemic era. While larger paychecks, improved



scheduling, and comprehensive healthcare are all pieces of the puzzle for solving the labor crisis, childcare is the issue business owners are not talking about or addressing enough, not only within the restaurant industry, but across many business sectors.

The Texas Restaurant Association aims to address the issues facing parents who work in the restaurant industry with the formation of its new Employers for Childcare Task Force, which will brainstorm

and help educate employers on options and solutions both at regional and federal government levels, and within companies themselves.

This could be a gamechanger!

Source: Joanna Fantozzi, Nation's Restaurant News

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