

# HOW TO FIND YOUR IDEAL RESTAURANT SUPPLIER

Building a relationship with a reputable and knowledgeable purveyor is key to a successful restaurant. When selecting your supplier, there are several things to keep in mind, like your unique menu needs, sales, and storage space. This checklist will walk you through the basics to find your ideal partner.

## Identify Your Needs Before Searching for a Bulk Restaurant Supplier

- ❑ Create a comprehensive list of ingredients for your menu. Don't forget to include basics like dry goods and janitorial supplies alongside your proteins and produce. The key is to make this list as thorough as possible.
- ❑ Similar to your menu ingredients itemize your non-alcoholic beverages, including mixers, juices, tea and coffee, and beverage add-ons like flavored syrups, sugars, and creamers.

## Organize Your Items

- ❑ Develop an organizational strategy for all your main product essentials. Split all your items into categories, including wholesale meat, seafood, dairy, produce, dry goods, and other groceries.
- ❑ Consider your storage capabilities. Plan to buy the amount of product that you can easily store based on your available space.
- ❑ Pay attention to your projected sales and your hot-ticket items. If you frequently sell out of your signature fried chicken or other menu favorites, you can bulk up on your ingredients without worrying about waste or spoilage.

## Finding the Best Wholesale Supply Store

- ❑ Once you have completed your menu and organizational work, search for a restaurant supplier that can meet your needs in a single location. Look for high-quality products, a selection that encompasses all aspects of restaurant essentials, and competitive prices.

- ❑ Search for potential vendors that promise additional resources, including business services, online ordering, and delivery.
- ❑ Work with suppliers that don't require minimum purchase amounts to give you complete control over ordering only what you need.

