



QUIK PIK

MANAGER'S GUIDE





CulinArt's Quik Pik grab-and-go program includes offerings for multiple day-parts, with a variety of recipes for breakfast, lunch and afternoon/mid-morning snack. This comprehensive program has been designed to support the convenience and grab-and-go aspects of your operation by providing delicious recipes, attractive packaging, labeling guidelines and marketing materials.

Your Quik Pik program should be kept new and fresh. Quik Piks are not depositories for leftover ingredients. Your Quik Pik menu mix should be well thought out and planned, just as you do your weekly cycle menus. Remember to price your Quik Piks accordingly. Many of the items in our Quik Pik program are premium offerings and should garner premium pricing.

The CulinArt Quik Pik program is mandatory for all accounts. Be sure to read through the Manager's Guide thoroughly. Follow the step-by-step-program overview and checklist on the next page to launch the new program effectively. Note that labels are to be ordered directly through GS Labels Inc.

With a focus on driving sales and boosting check averages, we encourage each account to offer Quik Piks from every category. We also encourage accounts to offer a blend of traditional favorites/basics and non-traditional/upscale/gourmet salads, sandwiches, etc. We suggest following the ratios below when constructing your Quik Pik menu:

SANDWICHES AND WRAPS (be sure to include Eat Well, vegan and/or vegetarian offerings daily)

- 10% Basic Sandwiches
- 10% Basic Wraps
- 60% Upmarket Sandwiches
- 20% Upmarket Wraps

SALADS (be sure to include Eat Well, vegan and/or vegetarian offerings daily)

- 20% Traditional or classic salads
- 40% Gourmet Salads
- 20% Grain Bowls
- 20% Side Salads

BREAKFAST

- 40% Parfaits
- 30% Fruit Cups
- 30% Overnight Oats

DESSERTS AND SNACKS

- 20% Snack Paks/ Snack Cups
- 10% Power Paks
- 30% Fruit Cups
- 10% Chia Puddings
- 10% "Cup" Cakes
- 10% Traditional Pudding/Jello
- 10% Desserts

SMOOTHIES & FRESH JUICES, optional, where equipment and labor allow.

FICELLES, optional, in conjunction with Soup & Ficelle program.



program overview CHECKLIST FOR GETTING STARTED

- 1 **Set pricing on master QP spreadsheet**
download at <https://www.culinartgroup.com/quikpik/qpresources/>
- 2 **Submit QP master spreadsheet to your POS company to add barcodes/prices to your register**
- 3 **Set up an account with GS Labels and order all 3 label types** *see page 4*
- 4 **Order all required QP packaging** *see page 7*
- 5 **Download the required fonts Futura MD BT and Elfring Bar Code 39 d HB** *see page 5*
- 6 **Download new recipes and label templates from** <https://www.culinartgroup.com/quikpik/>
- 7 **Convert zebra printers following step by step instructions** *see page 5*
- 8 **Test print new label templates**
- 9 **Review recipes**
- 10 **Develop new QP cycle menu for your account, to include items from ALL categories**
- 11 **Confirm/verify all new prices and bar codes in your POS system**
- 12 **Establish launch date**
- 13 **Contact marketing department for launch marketing materials - abernardi@culinartinc.com**



label SOLUTIONS

ordering labels

All Quik Pik labels and stickers are to be purchased from GS Labels Inc.

Visit <http://www.compass-labels.com> to create an account and order labels.

For support please call 401-568-1110 (EXT 114).



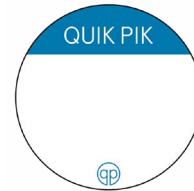
Quik Pik Rectangle Label

300 per roll
Item #388001
\$12.25 per roll



Quik Pik Butterfly Label

300 per roll
Item #388201
\$11.75 per roll



Quik Pik Circle Label

1200 per roll
Item #388101
\$11.95 per roll

FOR USE:
breakfast sandwiches
grill chute
cookies/brownies/bars
bulk candy

***NOT TO BE USED ON
CATEGORIES WITHIN THIS
GUIDE - SUBMIT RECIPES TO
BE ADDED TO YOUR PROGRAM
INSTRUCTIONS PAGE 14**



installing label fonts

In order for labels and barcodes to print correctly the following fonts must be installed on your computer. The fonts can be downloaded at <https://www.culinartgroup.com/quikpik/qpresources/>.

> Futura MD BT

> Elfring Bar Code 39 d HB

If the workstation at your location is not a CulinArt owned asset, please consult the client's IT Department for assistance in getting administrator's rights to install these fonts.

If the workstation at your location is a Compass Group owned asset, please contact the Technology Service Center at ITOnline@compass-usa.com or call 888-295-7206 for assistance.

updating zebra printer configurations

The Quik Pik Program requires new labels as well as new configurations that must be applied on all new and existing Zebra printers for the labels to be displayed and print properly.

Step by step instructions to configure the Zebra Printer are located at <https://www.culinartgroup.com/quikpik/qpresources/>.

If the workstation at your location is not a CulinArt owned asset, please consult the client's IT Department for assistance in getting administrator's rights to configure the Zebra Printer.

If the workstation at your location is a Compass Group owned asset, please contact the Technology Service Center at ITOnline@compass-usa.com or call 888-295-7206 for assistance.

print quality issues

Step by step instructions to adjust print quality, darkness and order printer cleaning kits are located at <https://www.culinartgroup.com/quikpik/qpresources/>.

technical support

Please contact the Technology Service Center at ITOnline@compass-usa.com or call 888-295-7206 for assistance.



program resources

categories

basic sandwiches

basic wraps

"cup" cakes

desserts

entrée salads

ficelles

fruit cups

grain bowls

overnight oats

parfaits

power paks

puddings and gelatins

side salads

smoothies and fresh juices

snack cups

snack paks

upmarket sandwiches

upmarket wraps

download recipes

Recipes for all Quik Pik products are available for download at

<https://www.culinartgroup.com/quikpik/qrecipefiles/>

download label templates

Templates for all Quik Pik labels are available for download at

<https://www.culinartgroup.com/quikpik/qplabeltemplates/>



packaging



32 oz. Square Clamshell
 MFR Inline Plastics
 Safe T Fresh Pagodaware
 PRODUCT # TS32PWF
 168/CASE
 Use: Entrée Salads



8 oz. Clamshell
 MFR Inline Plastics
 Safe T Fresh Rectangle
 PRODUCT # TS8
 240/CASE
 Use: Side Salads, Desserts



24 oz. Bowl
 MFR Inline Plastics
 Safe T Fresh
 Product # TS24RSN
 150/CASE
 Use: Grain Bowls



Sandwich Wedge Clamshell
 MFR Inline Plastics
 Safe T Fresh
 PRODUCT # TS1SW
 288/CASE
 Use: Basic Sandwiches



Wrap/Sandwich Panoramic
 MFR Inline Plastics
 Safe T Fresh SnackWare
 PRODUCT # TSSWR
 252/CASE
 Use: Upmarket Sandwiches, Basic Wraps, Upmarket Wraps



Dubl View ToGo Deli Bag with Tray, Natural
 MFR BAGCRAFT
 PRODUCT # 300099
 250/CASE
 Use: Upmarket Sandwiches



14x14 Clear Cellophane Sheets
 MFR Allied Converters
 PRODUCT # 08-1414
 1048042
 3000/CASE
 Use: Ficelle Sandwich



Snack Pak 2 Compartment Container
 MFR Inline Plastics
 Safe T Fresh
 PRODUCT # TSSB1R
 252/CASE
 Use: Snack Paks



Snack Pak/Power Pak 4 Compartment Container
 MFR Inline Plastics
 Safe T Fresh
 PRODUCT # TSSB3R
 252/CASE
 Use: Snack Paks, Power Paks



packaging



12 oz Hinged Cup
 MFR Inline Plastics
 Safe T Fresh
 PRODUCT # TS12CCR
 256/CASE
 Use: Snack Cups, Fruit Cups,
 Parfaits, Puddings/Gelatin,
 "Cup" Cakes, Overnight Oats



2 oz. Insert Cup
 MFR Inline Plastics
 Safe T Fresh Pagodaware
 PRODUCT # CC2R
 1200/CASE
 Use: Snack Cups, Parfaits



2 oz. Insert Lid
 MFR Inline Plastics
 Safe T Fresh Squareware
 PRODUCT # CCLR
 1200/CASE
 Use: Snack Cups, Parfaits



Ultra Clear™
 Cold Cups 12 oz.
 MFR Dart
 PRODUCT # TP12
 1229006
 1000/CASE
 Use: Smoothies, Fresh Juices



KalClear Cold Cup Lid
 Clear Non-Vented
 MFR FabriCal
 PRODUCT # 9508067
 1014663
 252/CASE
 Use: Smoothies, Fresh Juices



Conex Portion
 Cup 2oz
 MFR Dart
 PRODUCT # 200PC
 2500/CASE



UltraClear
 Portion Cup Lid
 1.5-3.5oz
 MFR Dart, Solo
 PRODUCT # PL200N
 2500/CASE

Supply America ordering portal

All Inline products should be sourced through Supply America.

Visit <https://www.supplyamericaonline.com/requestAccount> for access to your account's Supply America portal.

Please note, any and all smallware or equipment purchases must be approved upon by your DM. Additionally, all equipment purchases over \$750 must be processed as an Asset Request through MyAdmin. Please reach out to Doug Eich if support is required

purchasing support

Contact deich@culinartinc.com with any questions or issues regarding sourcing the specified containers or need further purchasing support.



labeling guidelines USE BY DATE LABELS

date labels

To ensure freshness and proper product rotation all Quik Pik products should be labeled with a “use by” date gun sticker. To order a replacement date gun or additional labels Use the link below to order a replacement date gun or additional labels.

<https://www.daymarksafety.com/compass-group/login/>



placement

The date label is adhered to the back or bottom of every product in the Quik Pik program.

shelf life guidelines

Regardless of shelf life guidelines, all products should be inspected at the start of each day to ensure freshness and quality.

>24 hours from production time

- basic sandwiches
- basic wraps
- ficelles
- upmarket sandwiches
- upmarket wraps

>48 hours from production time

- | | |
|--------------------------|---------------|
| bowls | parfaits |
| power pak | “cup” cakes |
| puddings and gelatins | desserts |
| side salads | entrée salads |
| smoothies + fresh juices | fruit cups |
| snack cups | snack paks |
| overnight oats | |



labeling guidelines RECIPES & NUTRITION

truth in labeling

When labeling packaged Quik Pik items, the foods included in the container must be **EXACTLY** as described in the recipe, as any variations in product, weight or measure will alter the stated nutrition facts and ingredient statement. No product substitutions or weight alterations are permitted when participating in the Nutrition Labeling Program as any changes would render the labels misleading.

If you are not able to obtain the suggested products or have any other issues regarding specificity as it relates to purchasing, contact purchasing at deich@culinartinc.com.

If you feel you need labels edited due to product sourcing, email sdorfman@culinartinc.com.

Where applicable, guidance is given on how to adjust seasonings and boost flavors in recipes if deemed necessary without significantly adjusting the nutritional analysis. Adding salt, soy sauce, oil, butter or sugar to a recipe aside from what is written in the recipe will change the nutritional analysis.

Used in small amounts, (less than 1 tablespoon) herbs, spices, salt-free seasonings, garlic, onions, and other natural flavor enhancers will not significantly change the nutritional analysis. Avoid using anything beyond this amount in order to keep labeling as accurate as possible.

Labeling laws may vary from state to state; consult your district manager and state laws for specifics.

Label templates include CulinArt Group menu icons, if applicable, identifying the product as Eat Well, Vegan, or Vegetarian.



labeling guidelines TIPS & PLACEMENT

pull tabs and labels

For all packaging with a pull-tab, the pull-tab should always face the back of the container.

rectangle labels

Rectangle labels are always centered on the package with the Quik Pik name and bar code only on the top of the package. For entrée salads the soufflé cup of dressing is placed on top of the salad in the bottom center of the container to highlight the salad ingredients and hide the plastic soufflé cup from view.

butterfly labels

Parfait labels must be adhered to the cups before filling them. Make sure the front of the label is opposite the pull-tab. The back of the label should line up with the pull-tab. Always begin by centering the circle part of the label on the bottom of the cup then adhere the center of both side labels to the cup first to avoid wrinkling the label, then adhere the remaining parts of both sides to the container. The labels can be adhered in advance and then simply filled, sealed and dated.

date labels

The date label is adhered to the side or bottom of every product in the Quik Pik program.

glove use and labels

When adhering any label do not wear gloves. The label may adhere to the glove, making it much more difficult to correctly align and attach the labels.

RECTANGLE LABEL



BUTTERFLY LABEL





packaging LABEL PLACEMENT GUIDELINES



32 oz. Square Clamshell
 MFR Inline Plastics
 Safe T Fresh Pagodaware
PRODUCT # TS32PWF
 168/CASE
 Use: Entrée Salads,
 Upmarket Sandwiches



8 oz. Clamshell
 MFR Inline Plastics
 Safe T Fresh Rectangle
PRODUCT # TS8
 240/CASE
 Use: Side Salads, Desserts



24 oz. Bowl
 MFR Inline Plastics
 Safe T Fresh
Product # TS24RSN
 150/CASE
 Use: Grain Bowl



Sandwich Wedge
 Clamshell
 MFR Inline Plastics
 Safe T Fresh
PRODUCT # TS1SW
 288/CASE
 Use: Basic Sandwiches



Wrap/Sandwich
 Panoramic
 MFR Inline Plastics
 Safe T Fresh SnackWare
PRODUCT # TSSWR
 252/CASE
 Use: Basic Wraps,
 Upmarket Wraps



Dubl View ToGo Deli Bag
 with Tray, Natural
 MFR BAGCRAFT
PRODUCT # 300099
 250/CASE
 Use: Upmarket Sandwiches



Ficelle Sandwich
 Wrap
 MFR N/A
PRODUCT # N/A
 N/A/CASE
 Use: Ficelle Sandwich



packaging LABEL PLACEMENT GUIDELINES



Snack Pak
2 Compartment Container
MFR Inline Plastics
Safe T Fresh
PRODUCT # TSSB1R
252/CASE
Use: Snack Paks



Snack/Power Pak
4 Compartment Container
MFR Inline Plastics
Safe T Fresh
PRODUCT # TSSB3R
252/CASE
Use: Snack Paks, Power Paks



12 oz Hinged Cup
MFR Inline Plastics
Safe T Fresh
PRODUCT # TS12CCR
256/CASE
Use: Snack Cups, Fruit Cups,
Parfaits, Puddings/Gelatin,
"Cup" Cakes, Overnight Oats



Ultra Clear™
Cold Cups 12 oz.
MFR Dart
PRODUCT # TP12
1229006
1000/CASE
Use: Smoothies, Fresh Juices



new label requests

new recipe submission

New recipe submission is encouraged to broaden the scope of Quik Pik offerings in CulinArt Cafés, especially with regard to regional flavors. In order to add new Quik Pik items to this program, all recipes must be submitted to the Culinary Development Department for nutrition analysis and ingredient statement verification. Submitted recipes must list exact weight or volume measure of each ingredient with complete, in-depth ingredient information (brand and/or manufactured name and vendor item number) including all seasonings used in preparation, and total number of portions and serving size. It may be helpful to remove nutrition panels and ingredient lists from food packages and containers to send with recipe submissions.

Please type your recipe into the Culinary Development recipe template Excel spreadsheet that can be downloaded at <https://www.culinartgroup.com/quikpik/qprecipes/> and e-mail the completed form to pklein@culinartinc.com.

existing CulinArt recipes

Should you want to offer an existing CulinArt Group recipe (from the previous Quik Pik program, monthly promotions, limited time offers or other culinary recipe packets) as part of your Quik Pik cycle menu please submit a request by emailing pklein@culinartinc.com. the name of the recipe as well as the program it is part of.

recipe support

We will continually work to update and enhance the current packet for variety and ease of use.

If you have any questions, please e-mail pklein@culinartinc.com.