

HEAVENLY CUISINE TASMANIA



Incorporating Produce of Heaven (Tasmania) & Nature's Promise (Western Australia)



WANT TO CREATE EXCEPTIONAL
QUALITY MEALS EVERY TIME?

PERFECTION



CONSISTENT

1-2-3 SERVING SUPREME!

What's New?

Produce of Heaven Website

To view more information about Produce of Heaven Tasmania and our premium and unique products please visit our new website - www.poh.com.au

Nature's Promise Website - npaustralia.com.au

To view more information about Nature's Promise Western Australia or to know more about our Outback Fusion, Organic, Superfoods and Game Meat product ranges - visit www.npaustralia.com.au

OUR ANSWER TO PROVIDING CONSISTENT SIGNATURE MEALS

Being able to provide customers with a perfect meal every visit is one of the most difficult tasks that a restaurant can achieve. With so many uncontrollable factors influencing the quality and consistency of a restaurant, it is essential this is managed as a key success for a 5-star restaurant. Providing consistency in service and menu items is essential for repeat business and your ultimate success.

A recent study by Southern Cross University into the 5-star hotel industry in Taiwan suggests that there are two key industrial issues impacting on the 5-star hotel restaurants profitability.

1) **shortage of qualified workers** and 2) **turnover rate of staff in the 5-star hotel industry**. This

causes not only productivity and performance issues in the kitchen, but also can affect the consistency and quality of the meal.

Additionally there are 5 performance objectives of Total Quality Management (TQM) for a restaurant - **Speed, Cost, Quality, Dependability and Flexibility**.

Achieving these performance objectives while having to manage issues such as staff turnover and changing food quality, is extremely difficult. **However there is a solution!**

1-2-3 Serving Supreme allows 5-star hotel restaurants to create exclusive signature foods that are quality and supreme tasting all the time - even with staff turnover and addressing total quality management (TQM).

Gong shee fa tsai!

Wishing you prosperity for the new year!

On behalf of all of the staff at Heavenly Cuisine we want to wish you happiness and prosperity in the New Year!



“streamlining the creation of your signature meal does not mean taste and quality has to suffer!”

By purchasing one of our premium portion controlled accompaniments you can control the quality and provide consistently great flavour and exclusive signature quality all the time.

Maybe try our **Mango Chili Vinaigrette** or **Truffle Mustard with our seafood or beef** or for example use our **premium Tasmanian lamb** and simply combine it with our **Shiraz & Caramelised Onion Jus**. You have easily just created a premium and delicious meal that will keep the customers coming back.

By streamlining the creation of the signature meals you can reduce labour costs, increase productivity, sustain service quality and increase overall profitability of the restaurant. The trick to ensure

you end up with the best meal every time is to ensure you have chosen a product with the best of ingredients and flavours - which is exactly what we at Heavenly Cuisine look for when selecting our unique gourmet accompaniments for the **I-2-3 Serving Supreme** product range.

The unique difference of **I-2-3 Serving Supreme** is that we provide an exclusively designed accompaniment range to your restaurant so as no other 5 star restaurant in the city has the same range of meals available as you.

According to acclaimed restaurant owner **Jonathan Munsell**, there are several critical characteristics found in the most successful restaurant operations, including:

- Invest in, create and use systems to repeat processes

- Know your numbers
- The importance of direct response marketing to your guest
- Profit thinking

By selecting one of our **I-2-3 Serving Supreme** products you are not only choosing a product which allows you to create a system to easily repeat the creation of the meal, you have a consistent cost structure for your ingredients, direct response marketing through the Produce of Heaven and Nature's Promise customer promotion activities and choosing our products allows you to focus on your profit by helping to reduce labour cost, increasing productivity and increasing your overall profitability.

The secret is you still get to create your signature dish and it is your exclusively!



“Mark Olive is a chef on a quest to combine the many and varied flavours of Australia. In the kitchen Mark mixes the ancient with the contemporary - blending the native flavours with meats, pastas, seafoods and deserts.”

Mark Olive
“The Outback Cafe”

TRY THIS OUTBACK FUSION RECIPE!

Dozing Yabbie with a Tomato Basil Tower

6 Yabbies

- 2 yellow Roma tomatoes (sliced)
- 2 tomatoes (sliced)
- 1 bunch basil leaves
- 8 Bocconcini Cheese balls (sliced)

Sauce

- 1 tablespoon native Basil
- 1/2 teaspoon Lemon Myrtle
- 1 tablespoon cream



1. Preheat oven to 150°C
2. On a baking tray, layer the tomato, basil leaves, bocconcini. Repeat to form stack. Brush with a little olive oil and place in oven for few minutes
3. Blanch yabbies in boiling water until pink. Remove heads and peel shell off tails, leave ends. Set aside
4. To make sauce place all ingredients in small bowl and stir to combine.
5. To serve spoon a little sauce onto plate, top with tomato and bocconcini tower and garnish with yabbie tails