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FOR IMMEDIATE RELEASE:

RED BOOK SOLUTIONS DEVELOPS A POWERFUL TOOL SPECIFICALLY FOR THE KITCHEN

Optimizing execution and sustainability, thereby increasing overall results

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Red Book Solutions has created a new tailor-made tool for full service restaurants called “The Heart of the House Yellow Book” that provides restaurant chefs an all-in-one system for their most important area – the kitchen. This unique tool creates consistent habits to drive successful kitchen execution. Features include waste tracking, prep lists, line checks, green practices, health department compliance sheets, and many more systems that achieve overall better operating results.

“This is one of the best tools I’ve seen to keep kitchens on task and accountable,” said Debra Koenig, President of Power of 3 Solutions, former President of the Southeast Division at McDonald’s Corporation, and former CEO of Vicorp restaurants.

The Heart of the House Yellow Book provides an easy to use format that ensures consistency for daily operations in the kitchen and keeps everyone on the team on the same page. With extended use, chefs can track food sales and costs and employee trends allowing for a high level of accountability and sustainability in the kitchen.

Additional features include

- Monthly green restaurant energy audits providing an overview of energy savings
- ServSafe tabs providing action steps on how to deal with safety issues in the kitchen
- Food Safety reference numbers provide education and support for the entire team

For more information on Red Book Solutions, visit www.redbooksolutions.biz or call 800.526.9635.

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About Red Book Solutions

Red Book Solutions, the creators of The Manager’s Red Book, is the #1 provider of tailor-made tools that create better execution, better sustainability and better results. Used by companies in the retail, hospitality, storage and food service distribution industries, The Manager’s Red Book and Source-2-Source give companies an efficient end-to-end solution that bridges the gap between daily operations and periodic corporate assigned initiatives. Leading retailers such as Nordstrom, Chili’s, McDonald’s, GameStop, Meineke, Sonic, and Marriott have achieved dramatic results in unit-level execution, including clearer communications, higher efficiency, and greater productivity.