

SYSCO POP-UP SHOP



Sysco



Sysco has designed a Pop-Up Shop concept - an alternative temporary business model which:

- Allows you **open your own Pop-Up Shop** quickly and cost-effectively
- Allows you to **make a profit** (or mitigate loss) with revenue beyond standard takeout and delivery service
- Provides **a convenient and safe way** for your customers to purchase essential household items – they can shop with fewer crowds and avail of Click & Collect and Delivery (where applicable)



HOW WILL IT WORK?

Sysco will work with you to **transform your restaurant** dining area into a Pop-Up Shop where customers can shop for grocery staples and essential items, while getting their meal to-go.

Pop-Up Shop products vary by location but will include everything **from fresh produce to everyday pantry essentials** such as eggs, flour, condiments, bread and toilet paper. You can work with your local ASM to develop a product list suitable for your community.



WHAT DO I NEED TO GET STARTED?

- **Floor space** for dry goods; ideally a restaurant space that is adaptable – i.e., ability to push tables to the side or rearrange. There is no need to have racks; it is a very informal, wholesale environment.
- **Accessible fridge/freezer** space to be able to sell dairy and other chilled products.
- **Staff** to work the floor and regulate social distancing requirements.
- Ordering / **payment tools**



AVAILABLE PRODUCT CATEGORIES



AMBIENT



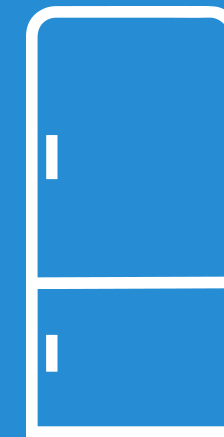
FRESH PRODUCE



WINES



NON-FOOD



CHILLED



FREEZER



THE NEXT STEPS

- **Contact your** local Area Sales Manager to coordinate product lists, set-up and any other support you need to reboot your business.
- **Arrange a** virtual meeting with a member of the Sysco Culinary Team to discuss menu development, margin management and optimising your kitchen for a takeaway service. Ask your local Area Sales Manager to connect you to one of our development chefs to get started.



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THANK YOU