

Each dish must strictly comply with the Technical Conditions applicable throughout the industry, and regardless of the place of its preparation and consumption, it has the same high quality, recognizable appearance and taste, as well as the same price. Technical Conditions are approved by the Meals Organizer.

The goal of the reform is due to the high quality of food and a well-built pricing policy based on limiting the rate of profitability, create an exuberant demand for our food at all facilities of the System.

The program block of Rational devices has a built-in menu, which includes tens of thousands of recipes for preparing dishes from any product as well as pastries and desserts. These units can grill, fry, bake, steam, simmer, blanch or sauté.

Each Object of the system has its own Object menu, which depends on the season and preferences of the residents of the region where the Object is located. All dishes of each object menu are included in the Main menu. If a client orders food while visiting an object of the Russian Railways system, then he can select dishes from the Object menu of the object on which he is located.

REFORMING THE MEALS SYSTEM IN RUSSIAN RAILWAYS - BASED ON FARM PRODUCTS

Written by Administrator

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This project came from Igor Kurenkovi, partner of IAE. The following is the detailed attachment. If you are interested in any idea, please contact with Secretariat. Thank you.

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