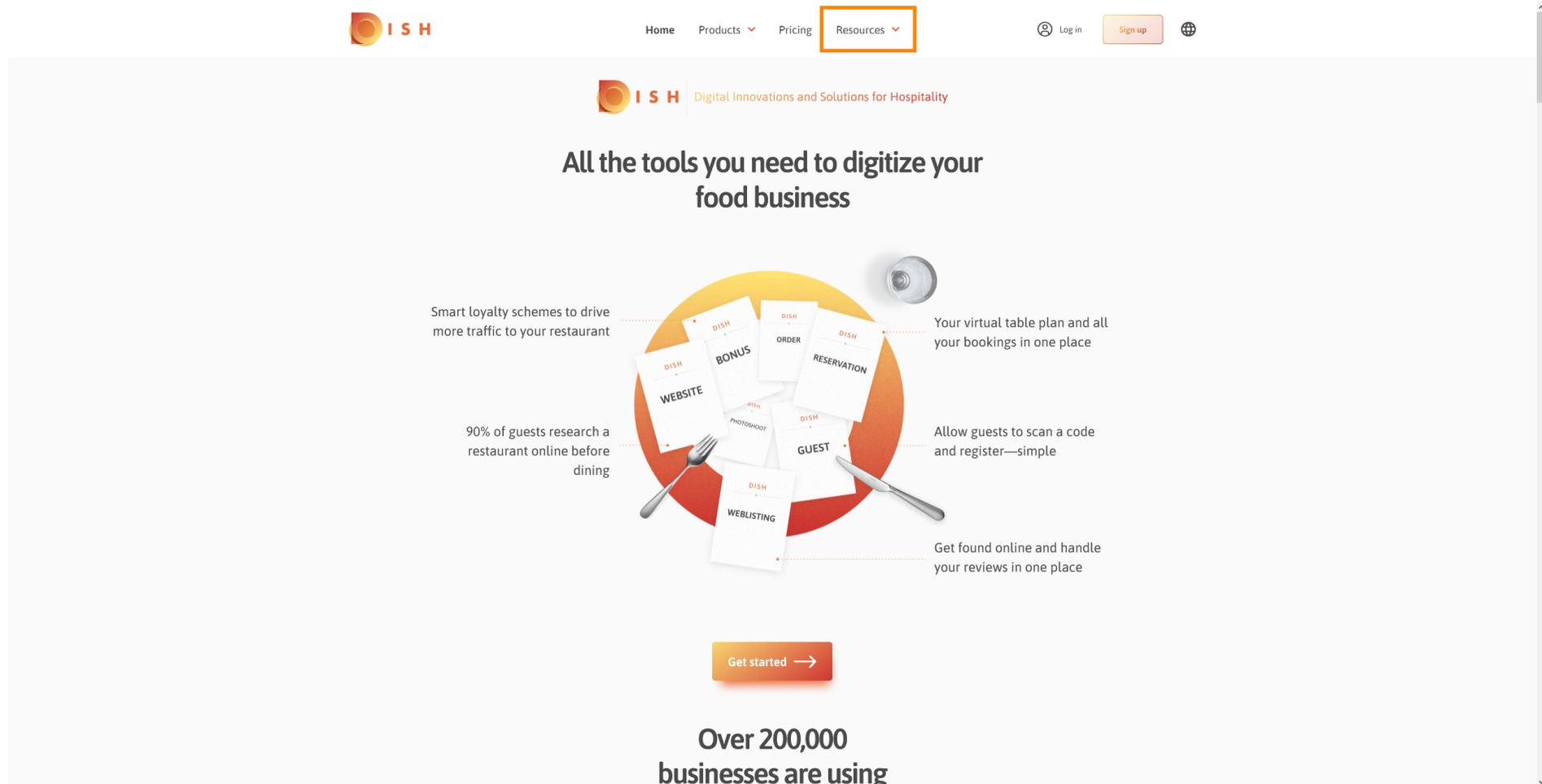


The first step is to open dish.co and click on **resources**.



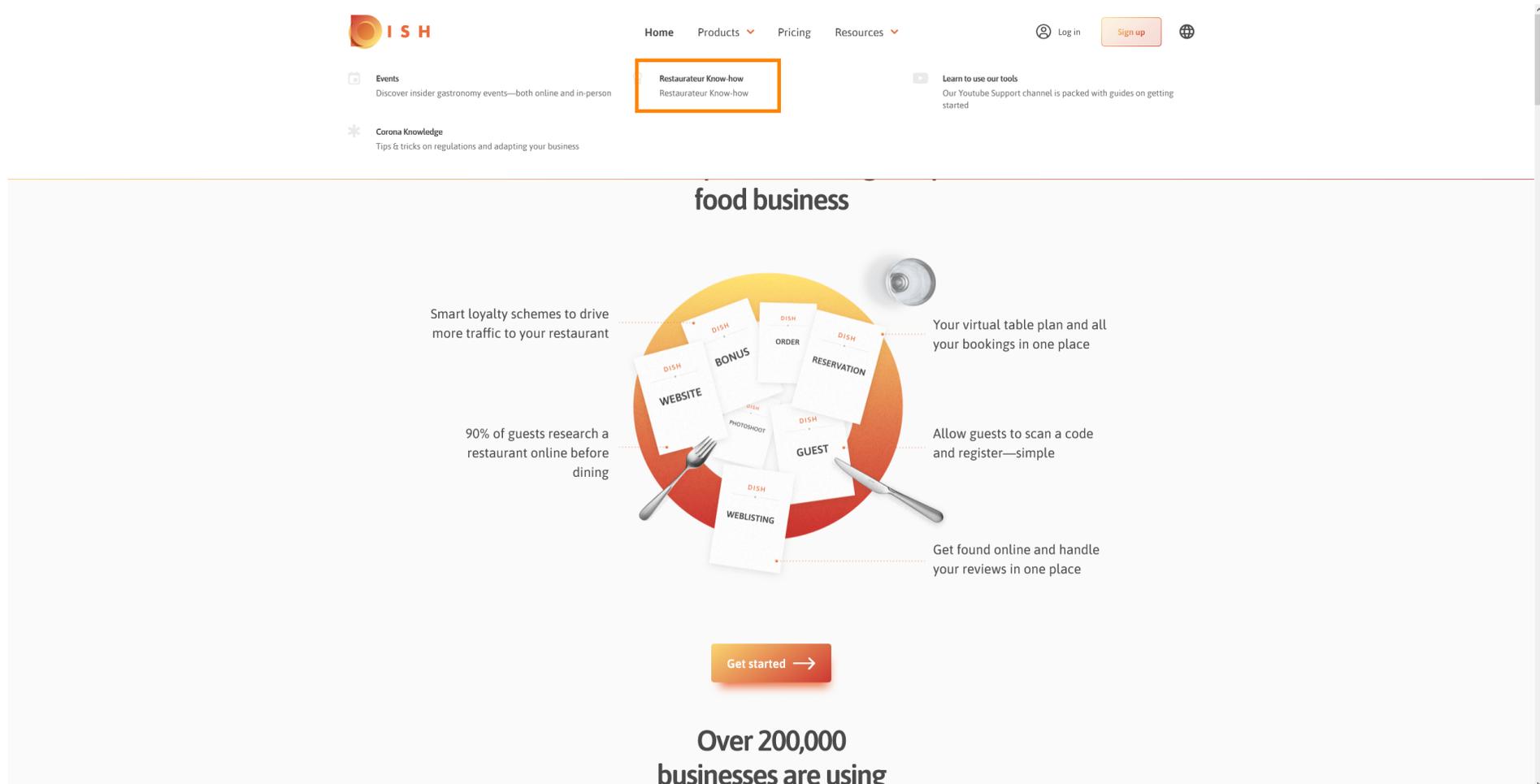
The screenshot shows the DISH website homepage. At the top, there is a navigation bar with the DISH logo on the left and links for Home, Products, Pricing, and Resources. The Resources link is highlighted with an orange box. To the right of the navigation bar are links for Log in and Sign up. Below the navigation bar, the main heading reads "All the tools you need to digitize your food business". The central graphic features a circular arrangement of cards representing various digital tools: WEBSITE, BONUS, ORDER, RESERVATION, PHOTOSHOOT, GUEST, and WEBLISTING. A fork and knife are also visible. Surrounding the cards are five descriptive text blocks:

- Smart loyalty schemes to drive more traffic to your restaurant
- 90% of guests research a restaurant online before dining
- Your virtual table plan and all your bookings in one place
- Allow guests to scan a code and register—simple
- Get found online and handle your reviews in one place

At the bottom of the graphic is a "Get started" button with a right-pointing arrow. Below the button, the text states "Over 200,000 businesses are using".



Then click on **restaurateur know-how**.



Restaurateur Know-how

Home Products Pricing Resources Log in Sign up

Events
Discover insider gastronomy events—both online and in-person

Corona Knowledge
Tips & tricks on regulations and adapting your business

Learn to use our tools
Our Youtube Support channel is packed with guides on getting started

food business

Smart loyalty schemes to drive more traffic to your restaurant

90% of guests research a restaurant online before dining

Your virtual table plan and all your bookings in one place

Allow guests to scan a code and register—simple

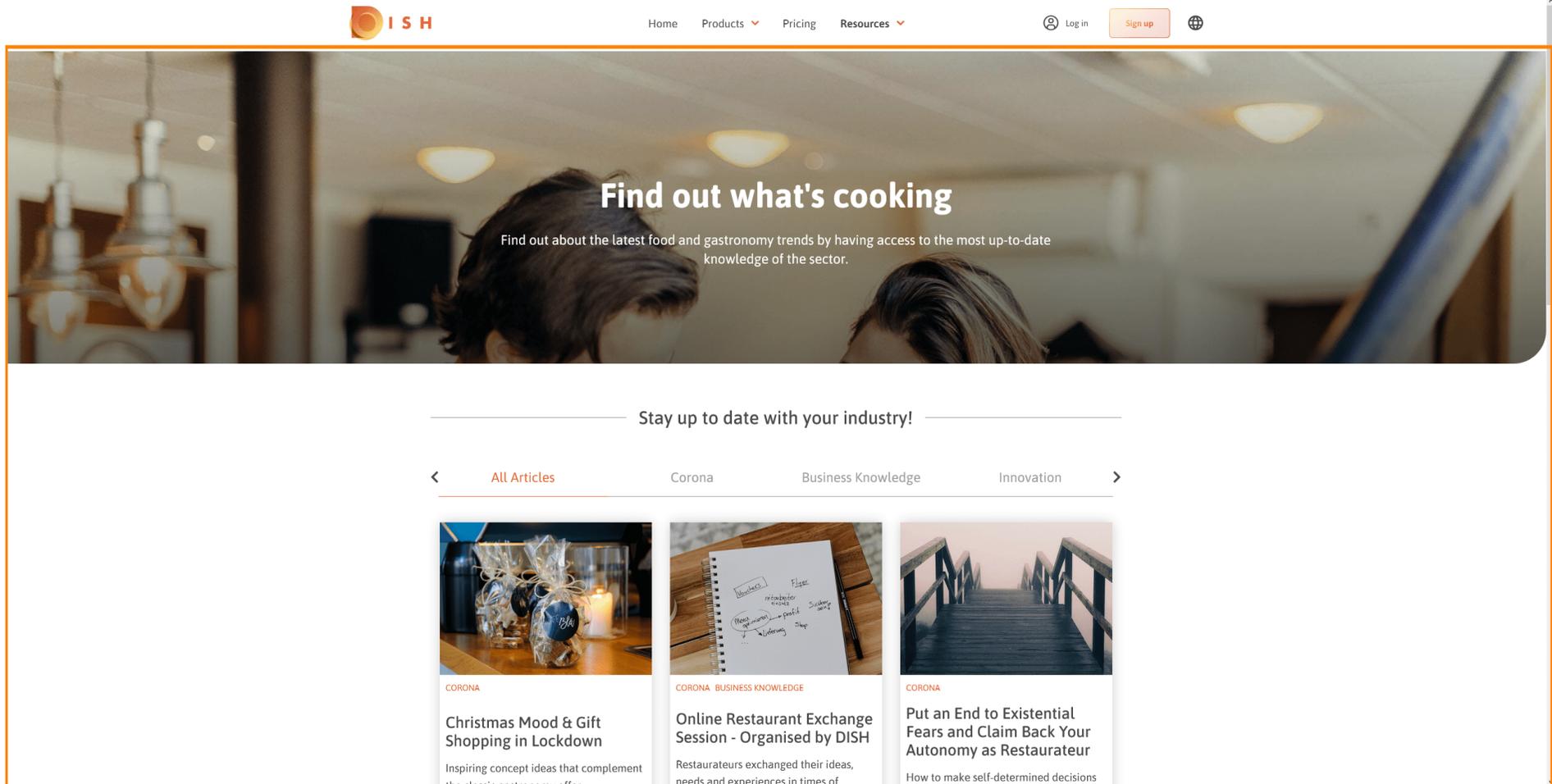
Get found online and handle your reviews in one place

Get started →

Over 200,000 businesses are using



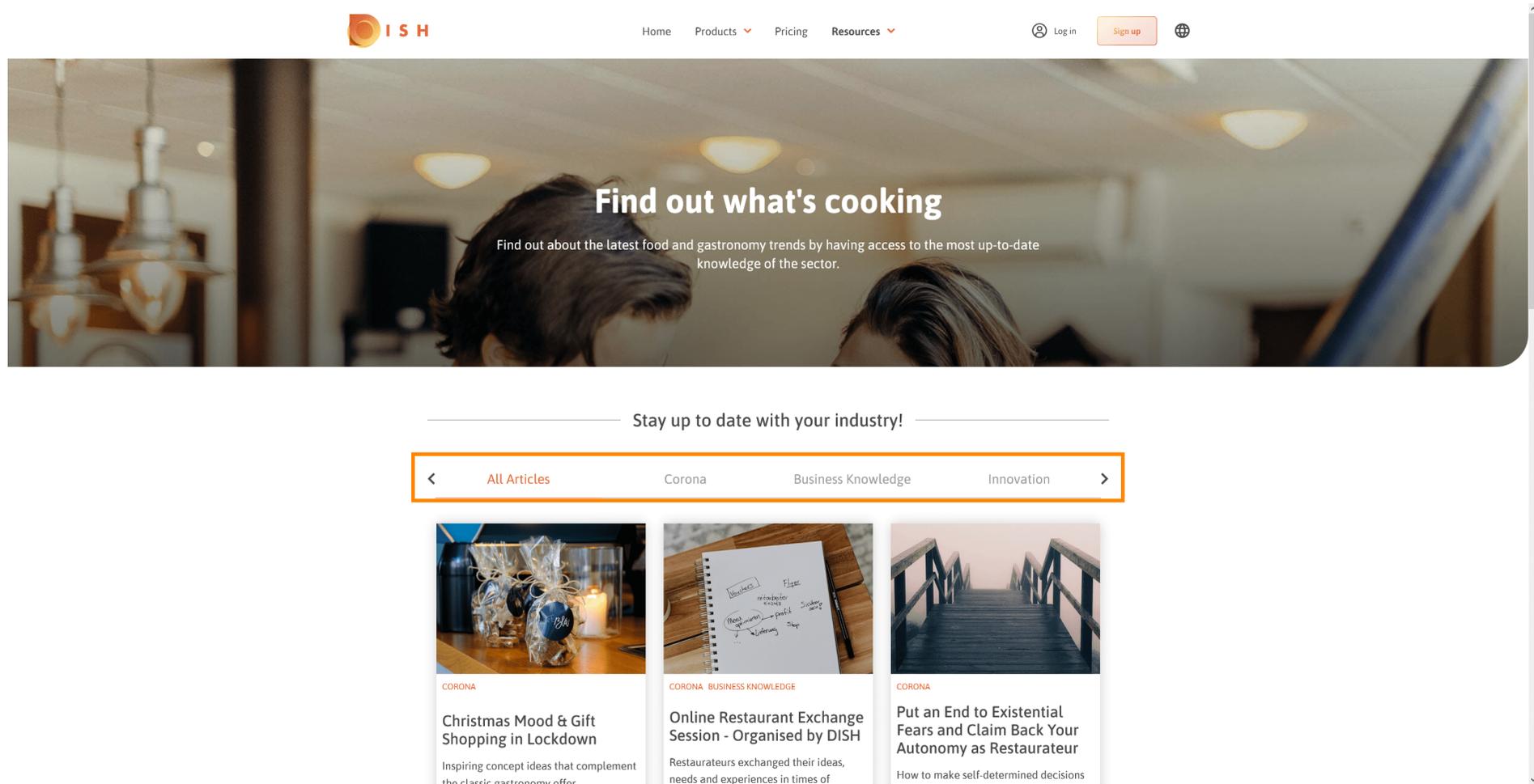
You now got directed to the **DISH knowledge base**.



The screenshot shows the DISH knowledge base website. At the top, there is a navigation bar with the DISH logo, links for Home, Products, Pricing, and Resources, and user options for Log in and Sign up. The main header features a large image of people in a kitchen with the text "Find out what's cooking" and a sub-headline: "Find out about the latest food and gastronomy trends by having access to the most up-to-date knowledge of the sector." Below this is a section titled "Stay up to date with your industry!" with a horizontal menu for "All Articles", "Corona", "Business Knowledge", and "Innovation". Three article cards are displayed: "Christmas Mood & Gift Shopping in Lockdown" (inspiring concept ideas), "Online Restaurant Exchange Session - Organised by DISH" (restaurateurs exchanging ideas), and "Put an End to Existential Fears and Claim Back Your Autonomy as Restaurateur" (how to make self-determined decisions).



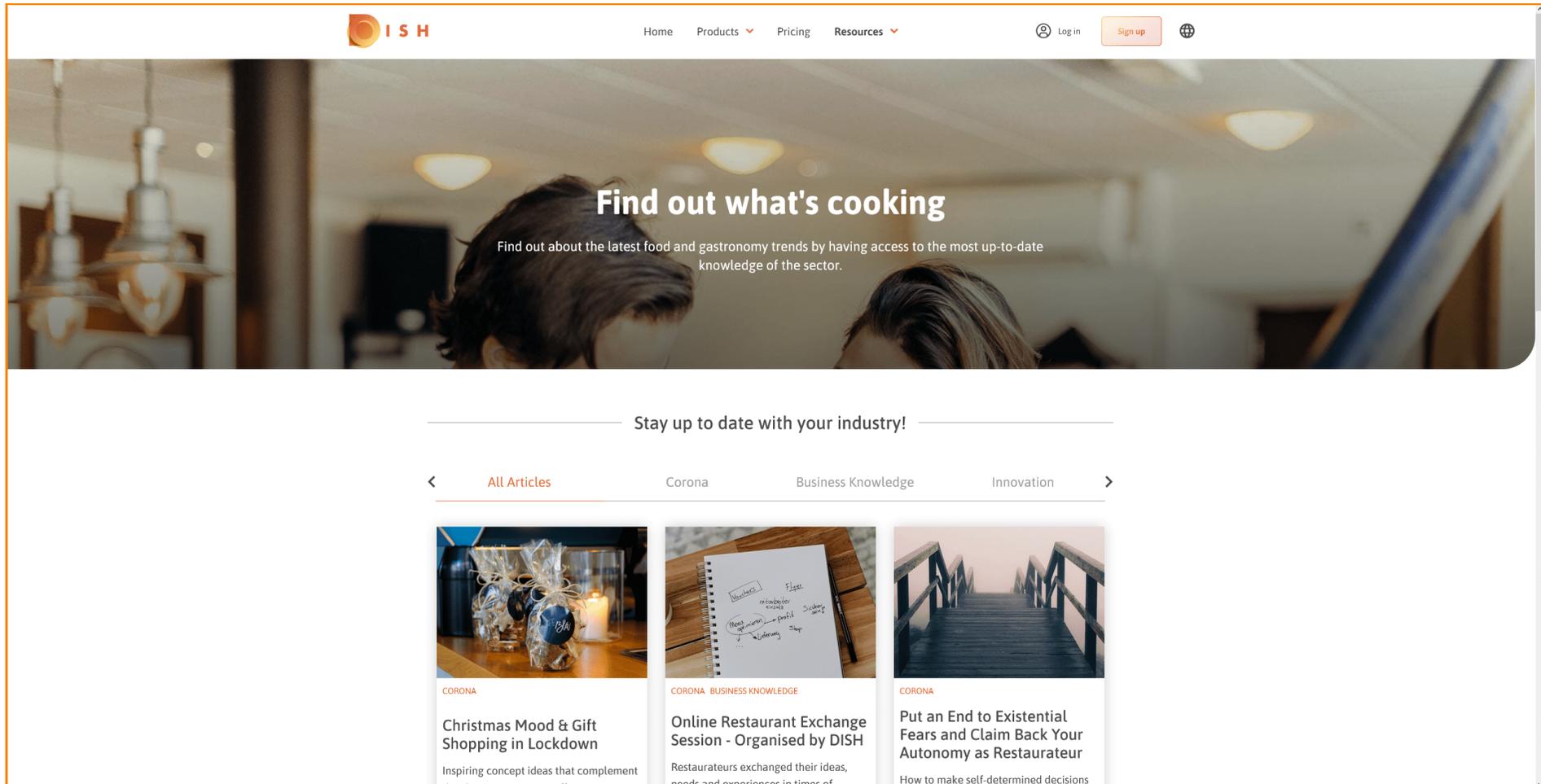
You as well can filter the displayed articles by category. Simply click on the **category** you like to filter for.



The screenshot displays the DISH website interface. At the top, the navigation menu includes 'Home', 'Products', 'Pricing', and 'Resources'. On the right, there are 'Log in' and 'Sign up' buttons. The main banner features the text 'Find out what's cooking' and a sub-headline: 'Find out about the latest food and gastronomy trends by having access to the most up-to-date knowledge of the sector.' Below the banner, a section titled 'Stay up to date with your industry!' contains a category filter bar with options: 'All Articles', 'Corona', 'Business Knowledge', and 'Innovation'. Three article cards are visible:

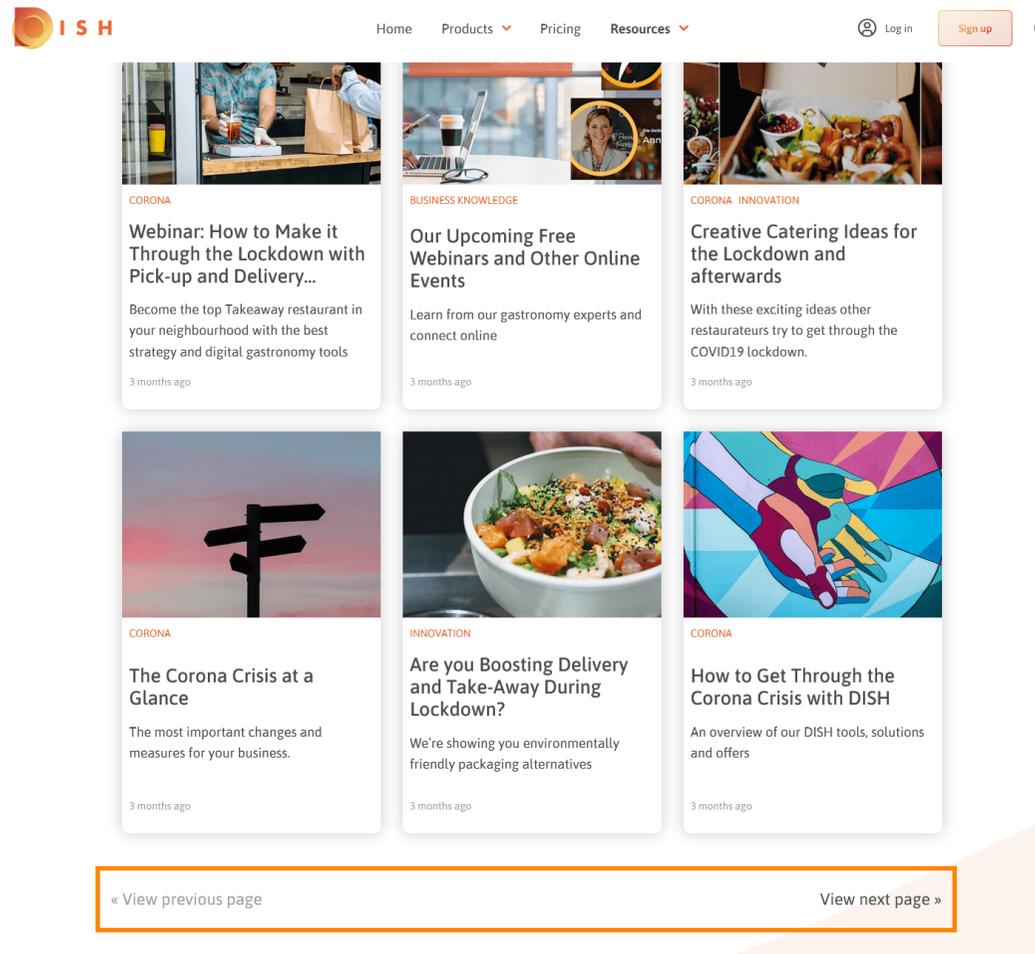
- Christmas Mood & Gift Shopping in Lockdown** (CORONA): Inspiring concept ideas that complement the classic gastronomy offer.
- Online Restaurant Exchange Session - Organised by DISH** (CORONA BUSINESS KNOWLEDGE): Restaurateurs exchanged their ideas, needs and experiences in times of...
- Put an End to Existential Fears and Claim Back Your Autonomy as Restaurateur** (CORONA): How to make self-determined decisions.

 To see the **recent articles** scroll down.





On the bottom you are able to either view the **previous page** or the **next page**.



The screenshot displays the DISH knowledge base website interface. At the top, there is a navigation bar with the DISH logo, menu items (Home, Products, Pricing, Resources), and user options (Log in, Sign up, and a globe icon). The main content area features a grid of six article cards, each with a header image, a category label, a title, a short description, and a timestamp of '3 months ago'. The cards are:

- Webinar: How to Make it Through the Lockdown with Pick-up and Delivery...** (CORONA) - Description: Become the top Takeaway restaurant in your neighbourhood with the best strategy and digital gastronomy tools.
- Our Upcoming Free Webinars and Other Online Events** (BUSINESS KNOWLEDGE) - Description: Learn from our gastronomy experts and connect online.
- Creative Catering Ideas for the Lockdown and afterwards** (CORONA INNOVATION) - Description: With these exciting ideas other restaurateurs try to get through the COVID19 lockdown.
- The Corona Crisis at a Glance** (CORONA) - Description: The most important changes and measures for your business.
- Are you Boosting Delivery and Take-Away During Lockdown?** (INNOVATION) - Description: We're showing you environmentally friendly packaging alternatives.
- How to Get Through the Corona Crisis with DISH** (CORONA) - Description: An overview of our DISH tools, solutions and offers.

At the bottom of the grid, there are two navigation buttons: « View previous page » and View next page ».



That's it. You're done.



Stay up to date with your industry!

< All Articles Corona Business Knowledge Innovation >

CORONA

Christmas Mood & Gift Shopping in Lockdown

Inspiring concept ideas that complement the classic gastronomy offer

2 months ago

CORONA BUSINESS KNOWLEDGE

Online Restaurant Exchange Session - Organised by DISH

Restaurateurs exchanged their ideas, needs and experiences in times of Corona.

3 months ago

CORONA

Put an End to Existential Fears and Claim Back Your Autonomy as Restaurateur

How to make self-determined decisions for your restaurant again

3 months ago

CORONA

Webinar: How to Make it Through the Lockdown with

BUSINESS KNOWLEDGE

Our Upcoming Free Webinars and Other Online

CORONA INNOVATION

Creative Catering Ideas for the Lockdown and