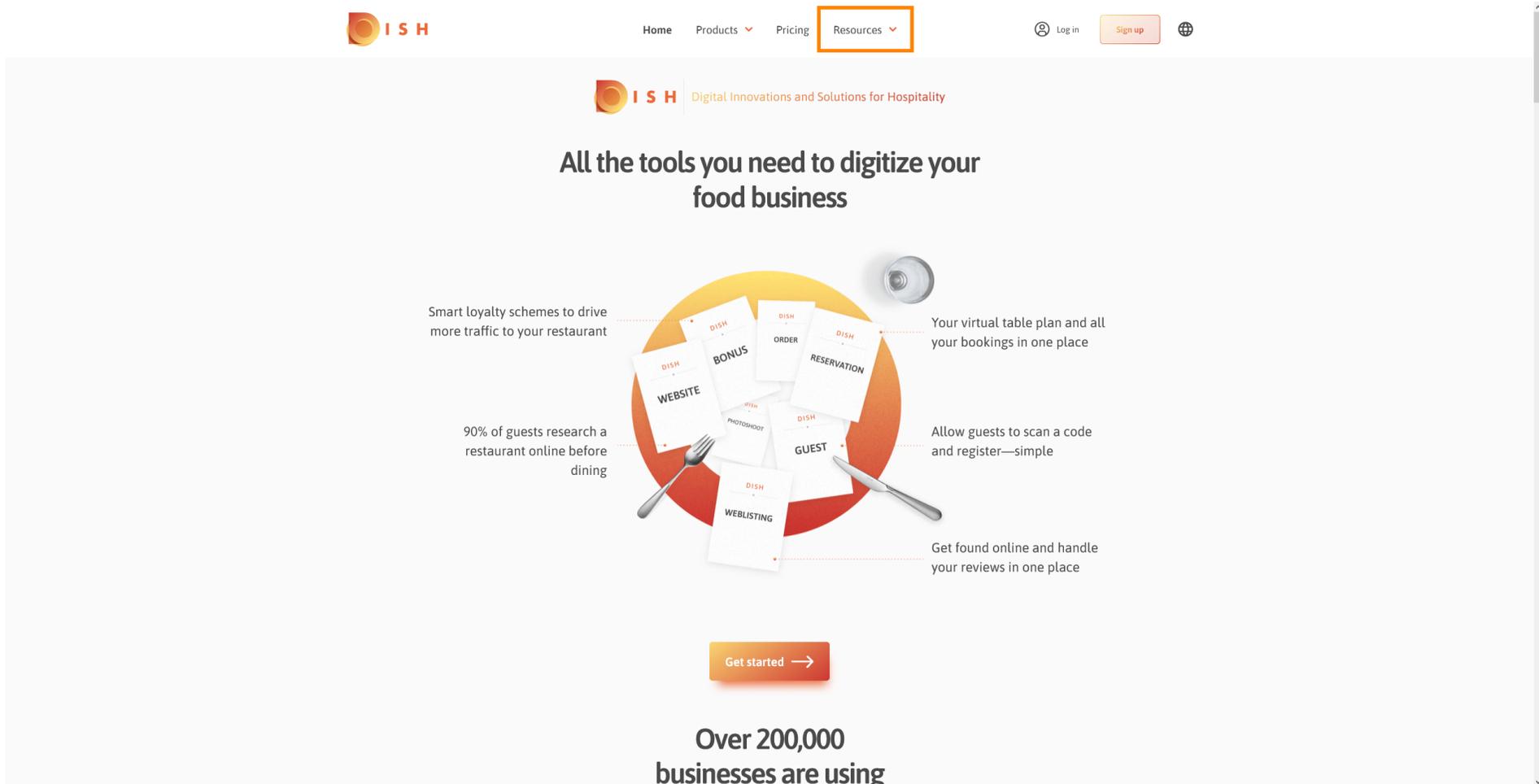
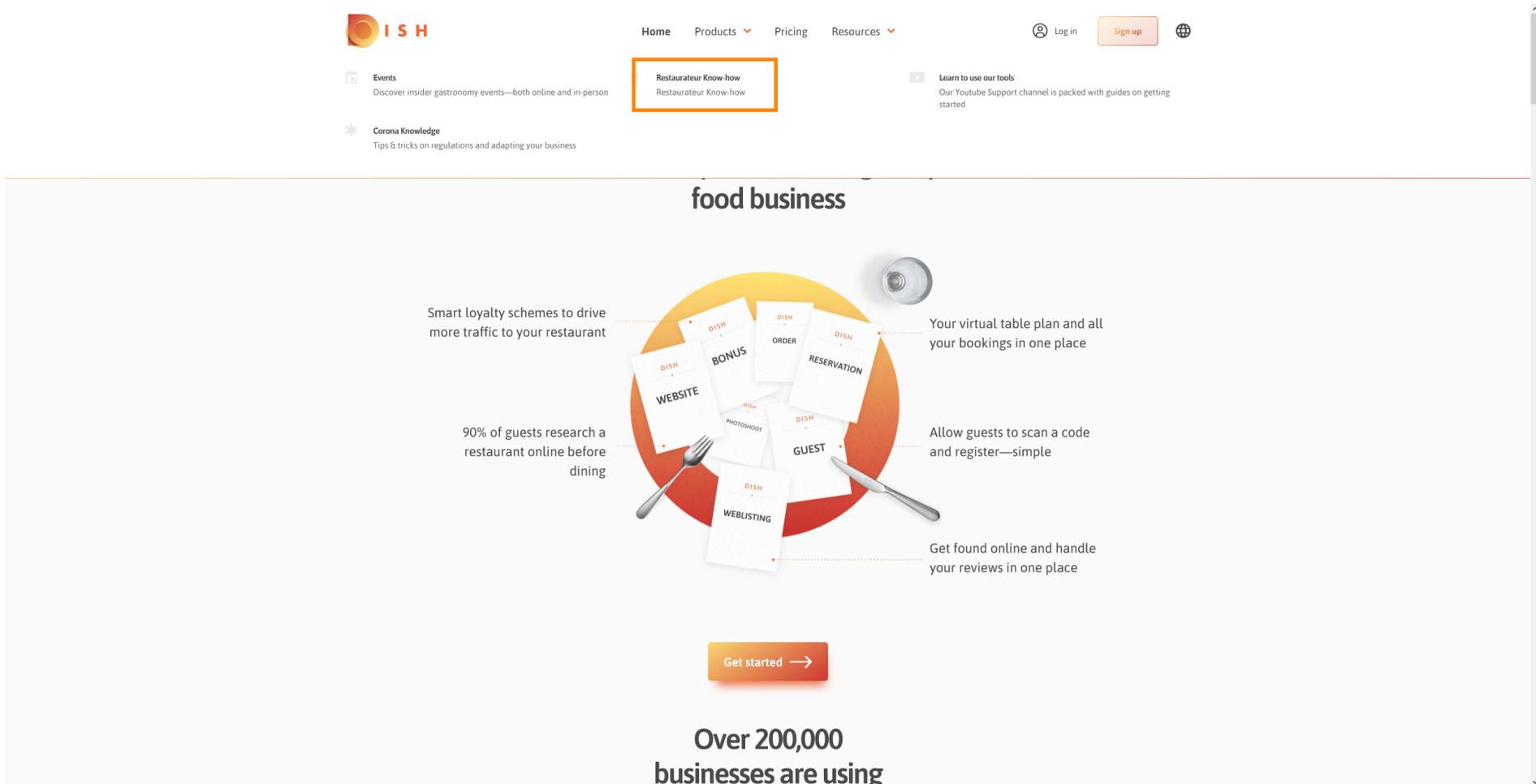


O primeiro passo é abrir o dish.co e clicar em **recursos**.



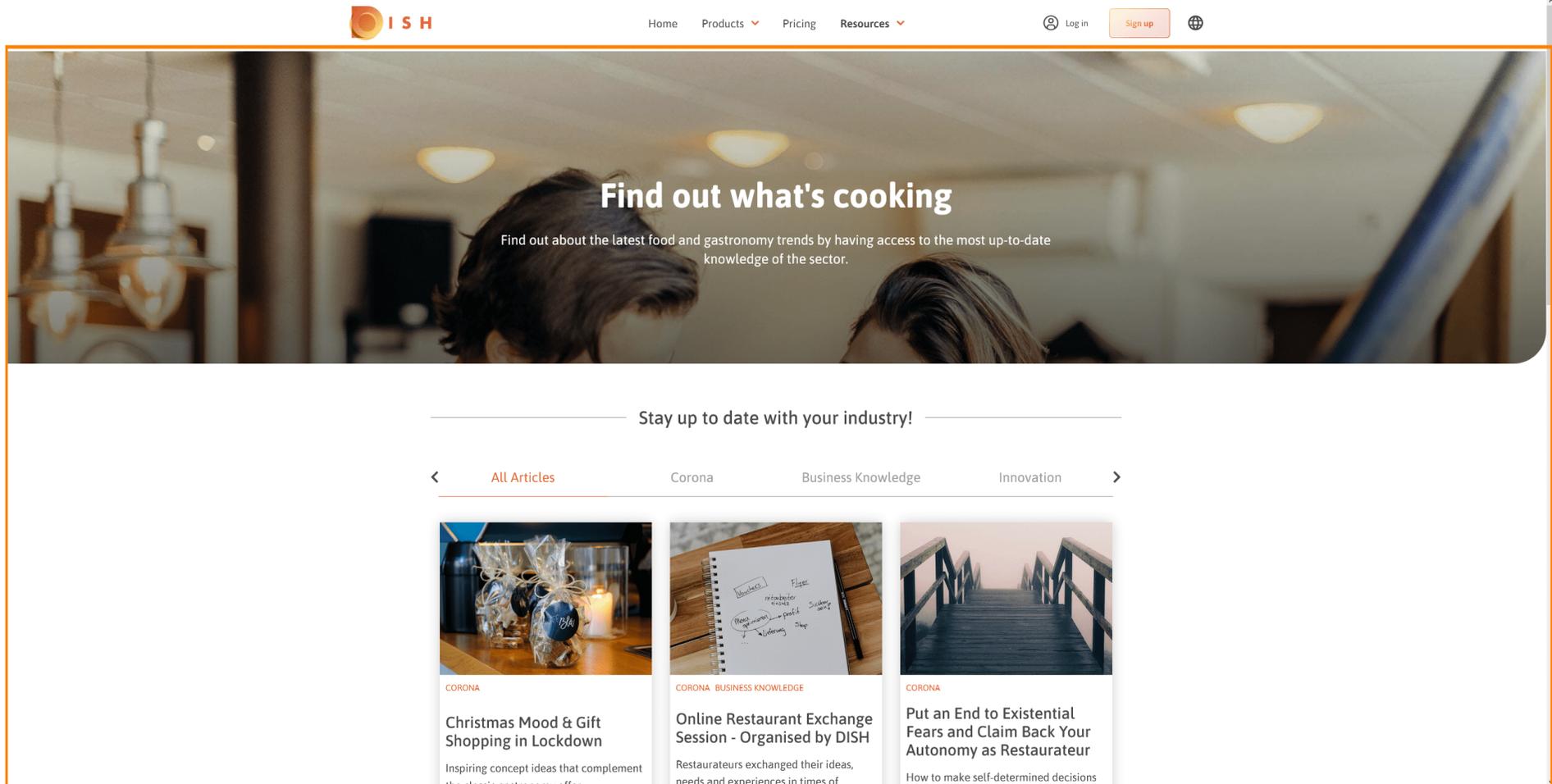
The screenshot shows the DISH website homepage. At the top, there is a navigation bar with the DISH logo on the left and links for Home, Products, Pricing, and Resources. The Resources link is highlighted with an orange box. To the right of the navigation bar are links for Log in and Sign up. Below the navigation bar, the main content area features the DISH logo and the tagline "Digital Innovations and Solutions for Hospitality". The central headline reads "All the tools you need to digitize your food business". Below this headline is a circular graphic containing several cards representing different tools: WEBSITE, BONUS, ORDER, RESERVATION, PHOTOSHOOT, GUEST, and WEBLISTING. A fork and a knife are also visible within the circular graphic. Surrounding the graphic are five text boxes with dotted lines pointing to the cards: "Smart loyalty schemes to drive more traffic to your restaurant" (pointing to BONUS), "Your virtual table plan and all your bookings in one place" (pointing to RESERVATION), "90% of guests research a restaurant online before dining" (pointing to WEBSITE), "Allow guests to scan a code and register—simple" (pointing to GUEST), and "Get found online and handle your reviews in one place" (pointing to WEBLISTING). At the bottom of the graphic is a "Get started" button with a right-pointing arrow. Below the button, the text "Over 200,000 businesses are using" is displayed.

Em seguida, clique no **know-how do restaurateur**.



The screenshot shows the DISH website interface. At the top left is the logo 'ISH by METRO'. The navigation menu includes 'Home', 'Products', 'Pricing', and 'Resources'. The 'Restaurateur Know-how' link is highlighted with an orange box. Other menu items include 'Events', 'Corona Knowledge', 'Learn to use our tools', 'Log in', and 'Sign up'. Below the navigation is a large graphic titled 'food business' featuring a central image of a plate with various cards labeled 'DISH WEBSITE', 'DISH BONUS', 'DISH ORDER', 'DISH RESERVATION', 'DISH PHOTOSHOOT', 'DISH GUEST', and 'DISH WEBLISTING'. Text boxes around the graphic describe benefits: 'Smart loyalty schemes to drive more traffic to your restaurant', 'Your virtual table plan and all your bookings in one place', '90% of guests research a restaurant online before dining', 'Allow guests to scan a code and register—simple', and 'Get found online and handle your reviews in one place'. A 'Get started' button with a right arrow is positioned below the graphic. At the bottom, it states 'Over 200,000 businesses are using'.

 Agora você foi direcionado para a **base de conhecimento DISH**.

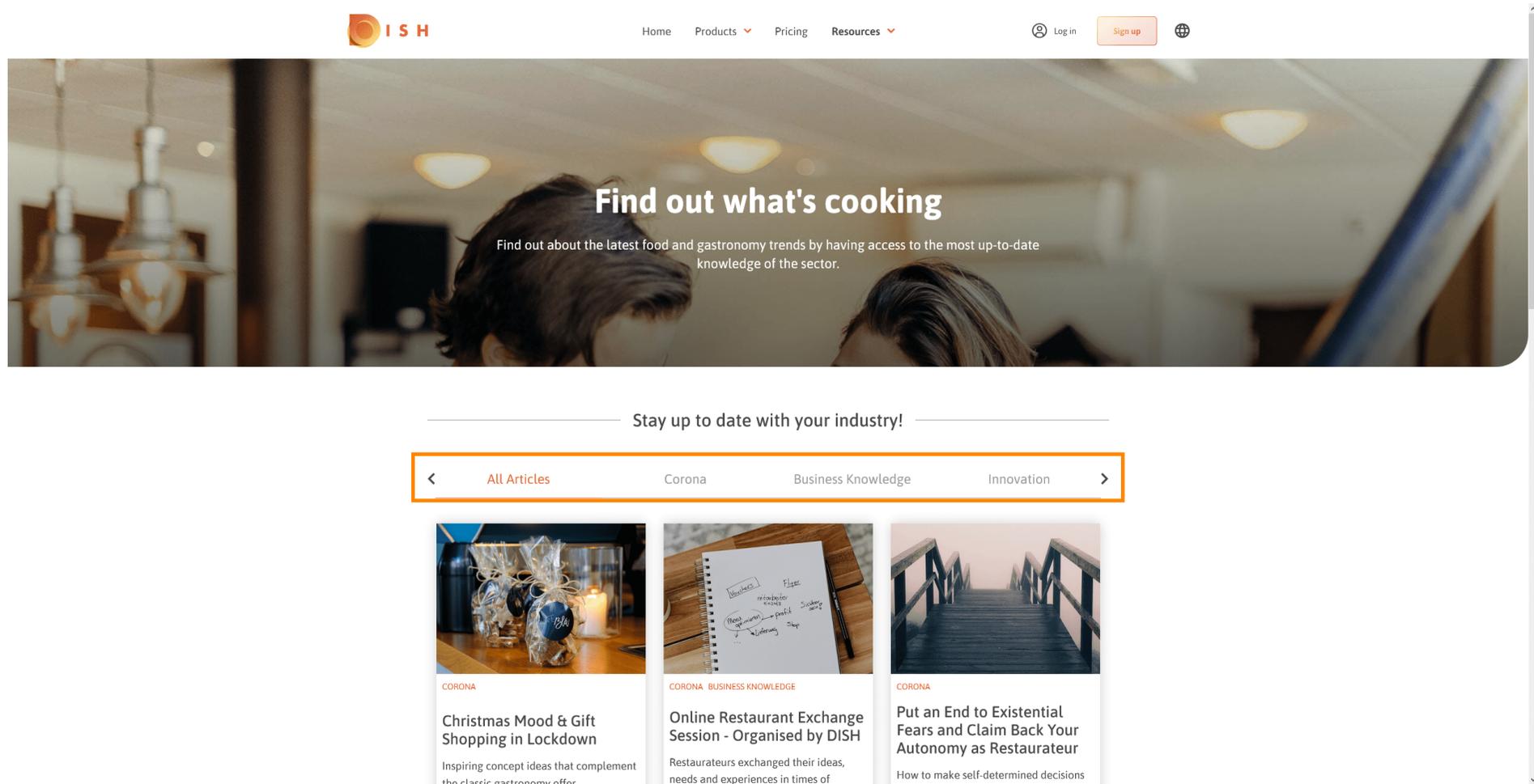


The screenshot shows the DISH website homepage. At the top, there is a navigation bar with the DISH logo, links for Home, Products, Pricing, and Resources, and buttons for Log in and Sign up. The main header features a large image of people in a kitchen with the text "Find out what's cooking" and a sub-headline: "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 containing "All Articles", "Corona", "Business Knowledge", and "Innovation". Three article cards are displayed below the menu:

- 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.

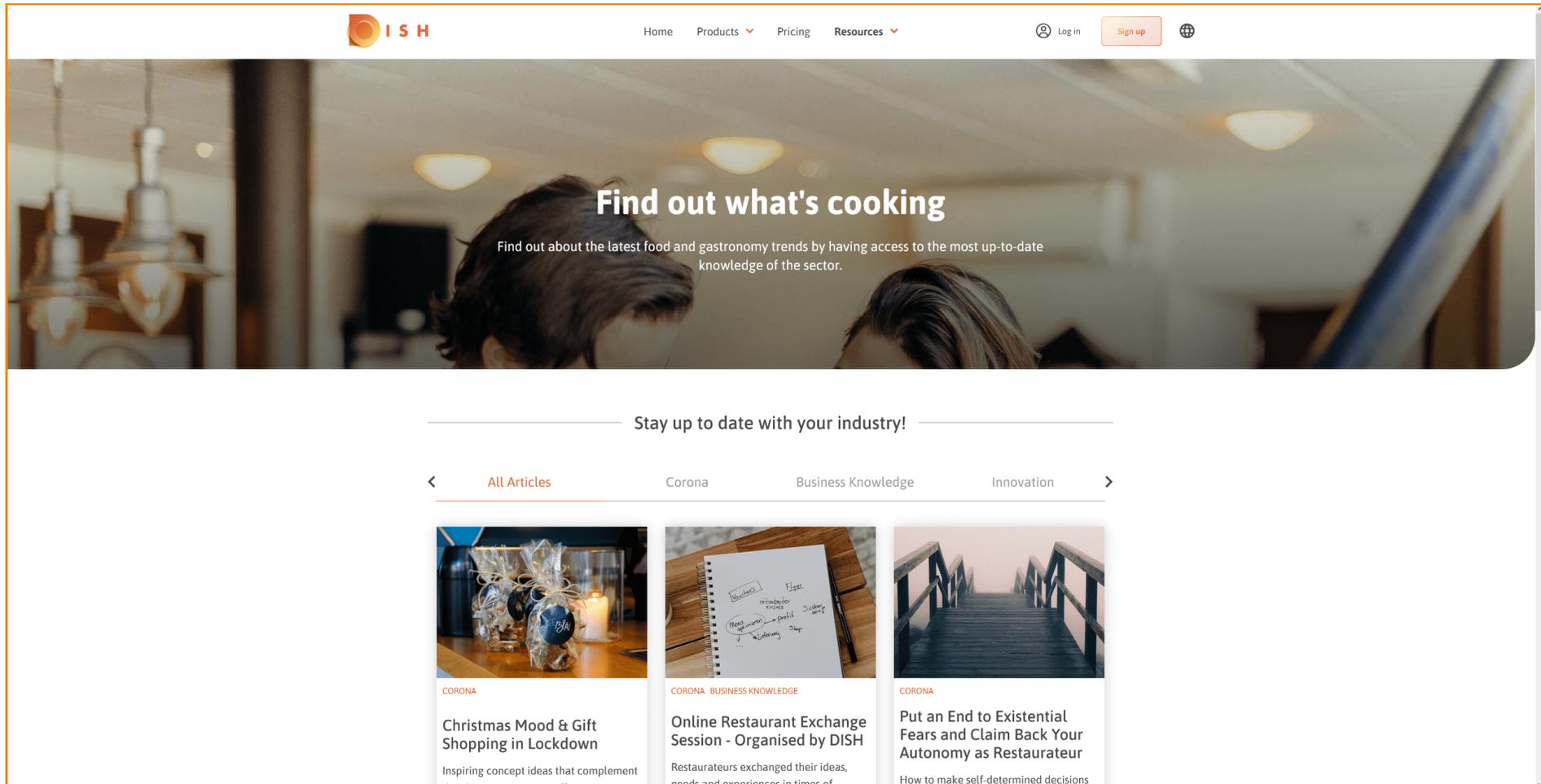


Você também pode filtrar os artigos exibidos por categoria. Basta clicar na **categoria** que deseja filtrar.

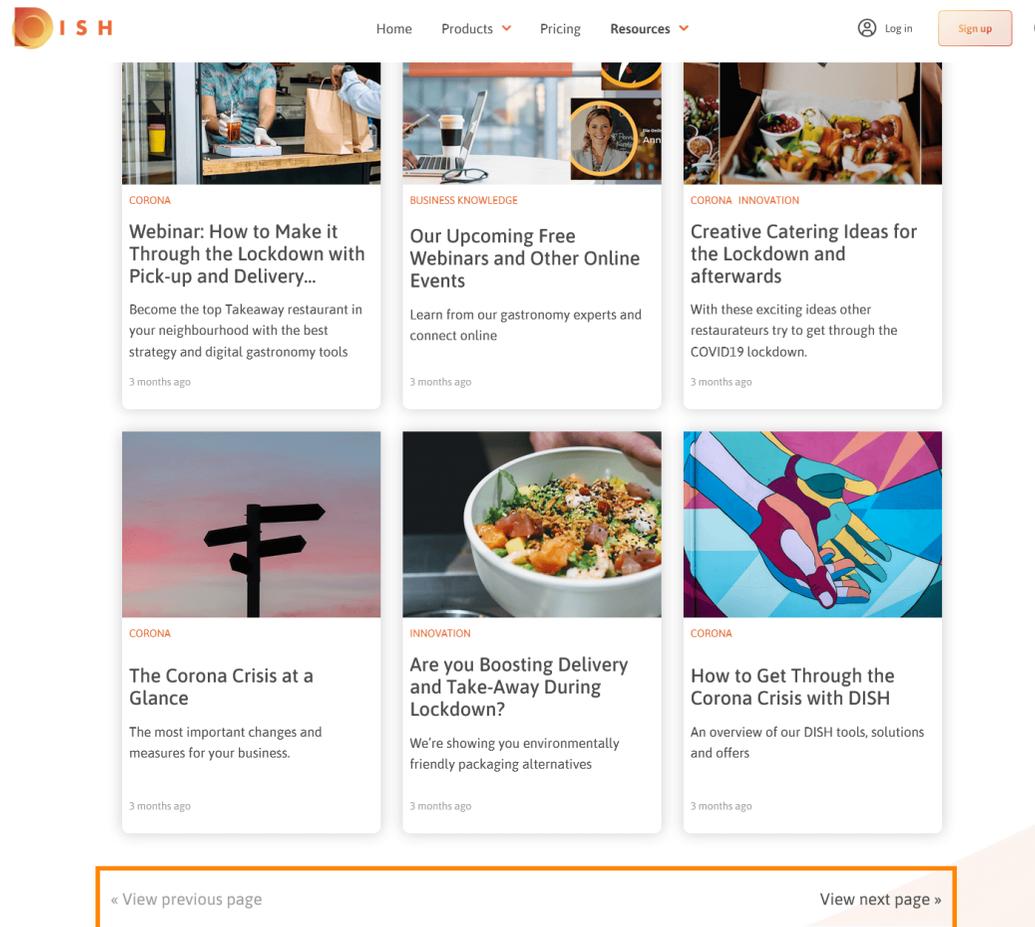


The screenshot shows the DISH website interface. At the top, there is a navigation bar with the DISH logo, links for Home, Products, Pricing, and Resources, and buttons for Log in and Sign up. Below the navigation bar is a large hero section with a background image of people in a kitchen. The text in the hero section reads: "Find out what's cooking" and "Find out about the latest food and gastronomy trends by having access to the most up-to-date knowledge of the sector." Below the hero section is a section titled "Stay up to date with your industry!" which contains a horizontal filter bar with the following categories: All Articles, Corona, Business Knowledge, and Innovation. Below the filter bar are three article cards. The first card is titled "Christmas Mood & Gift Shopping in Lockdown" and is categorized under CORONA. The second card is titled "Online Restaurant Exchange Session - Organised by DISH" and is categorized under CORONA BUSINESS KNOWLEDGE. The third card is titled "Put an End to Existential Fears and Claim Back Your Autonomy as Restaurateur" and is categorized under CORONA.

 Para ver os **artigos recentes**, role para baixo.



Na parte inferior, você pode ver a [página anterior](#) ou a [próxima](#).



The screenshot shows the DISH website interface. 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. Below the navigation bar is a grid of six article cards. Each card features a header image, a category label, a title, a short description, and a timestamp of '3 months ago'. At the bottom of the grid, there are two buttons: '« View previous page' and 'View next page »'.

Category	Title	Description	Timestamp
CORONA	Webinar: How to Make it Through the Lockdown with Pick-up and Delivery...	Become the top Takeaway restaurant in your neighbourhood with the best strategy and digital gastronomy tools	3 months ago
BUSINESS KNOWLEDGE	Our Upcoming Free Webinars and Other Online Events	Learn from our gastronomy experts and connect online	3 months ago
CORONA INNOVATION	Creative Catering Ideas for the Lockdown and afterwards	With these exciting ideas other restaurateurs try to get through the COVID19 lockdown.	3 months ago
CORONA	The Corona Crisis at a Glance	The most important changes and measures for your business.	3 months ago
INNOVATION	Are you Boosting Delivery and Take-Away During Lockdown?	We're showing you environmentally friendly packaging alternatives	3 months ago
CORONA	How to Get Through the Corona Crisis with DISH	An overview of our DISH tools, solutions and offers	3 months ago



É isso. Você Terminou.

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