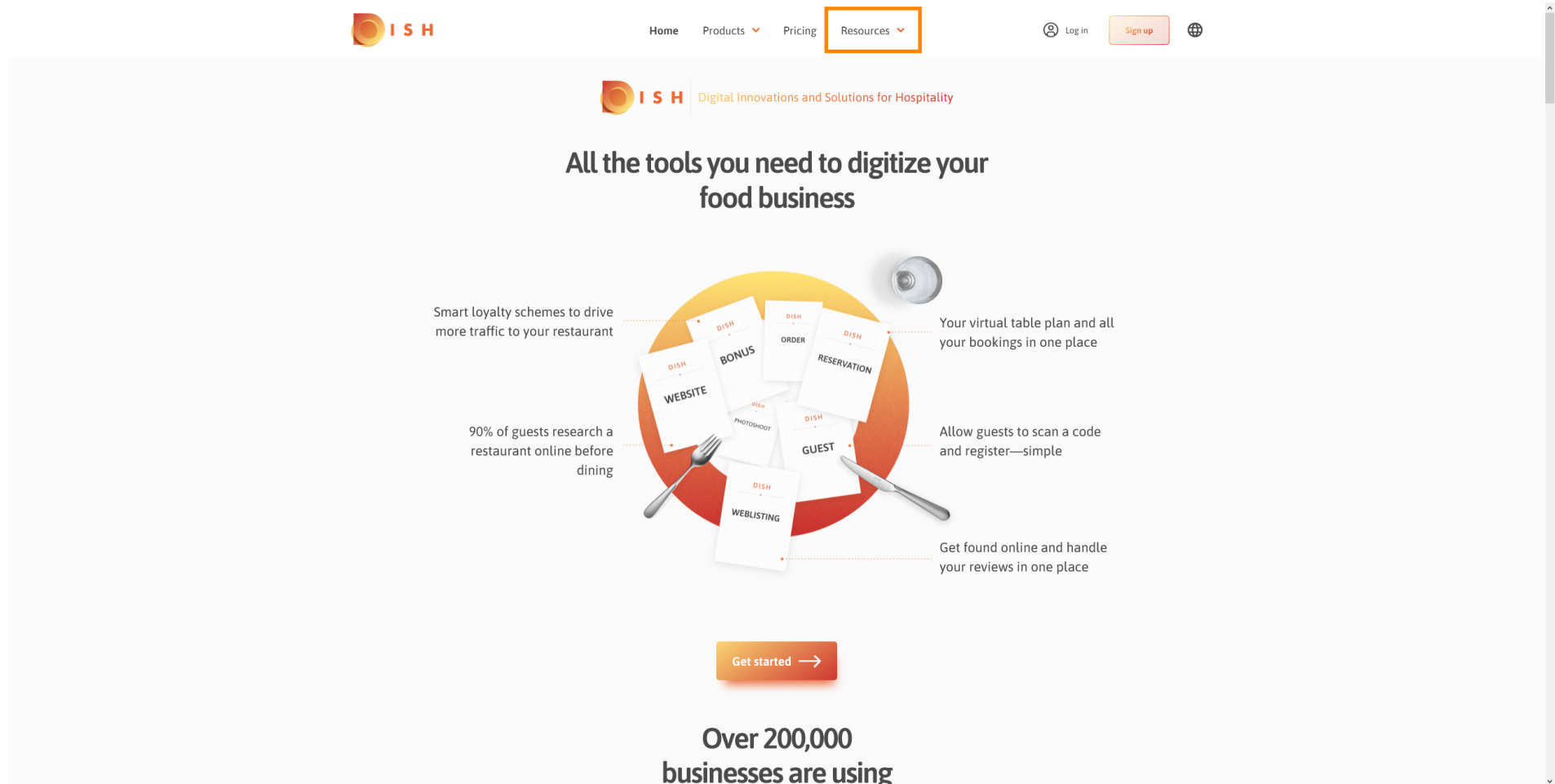




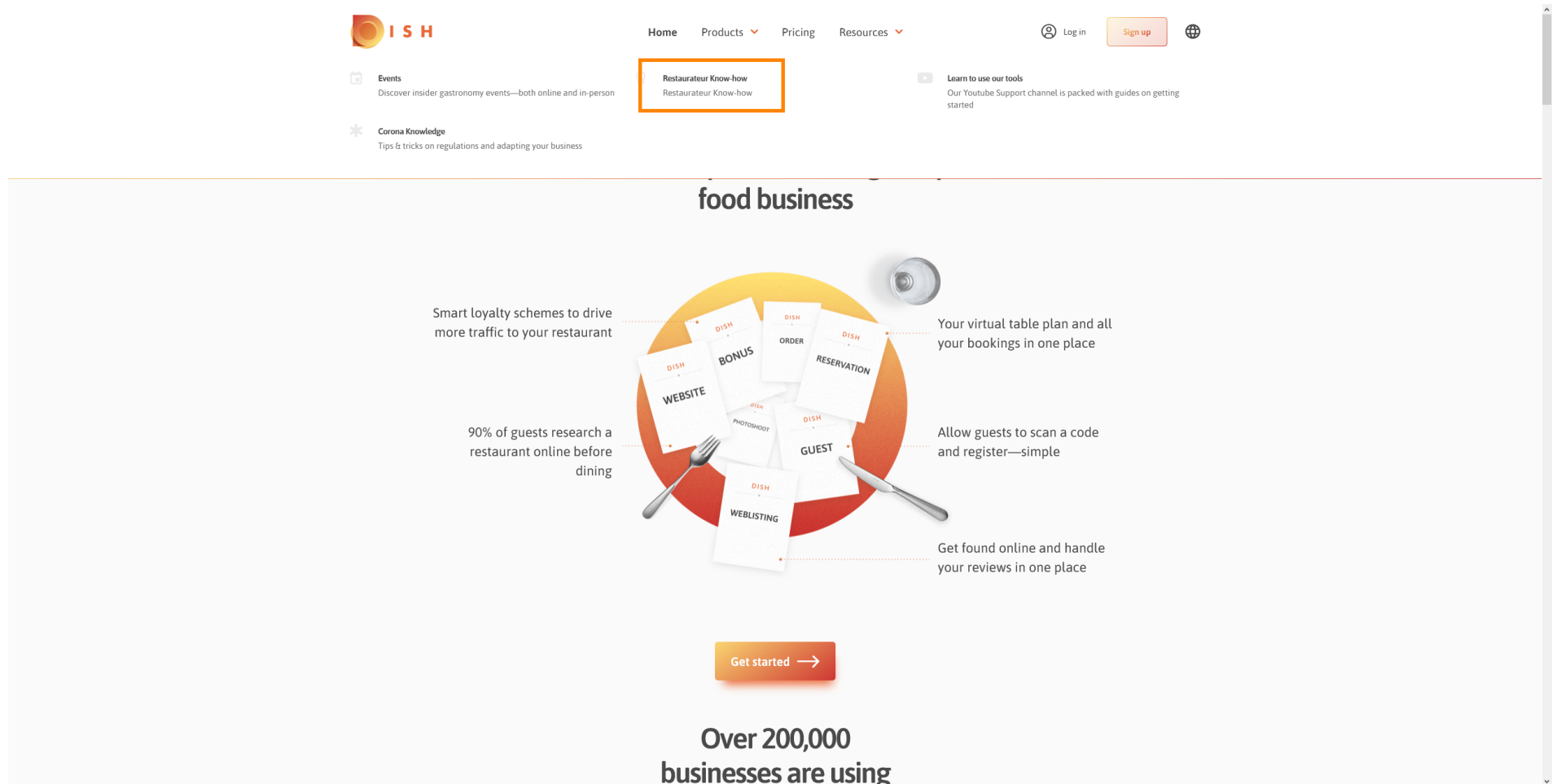
Il primo passo è aprire dish.co e cliccare su **risorse** .



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 (highlighted with an orange box), and buttons 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, GUEST, WEBLISTING, and PHOTOSHOOT. Each card is connected to a descriptive text box by a dotted line. The text boxes describe the benefits of each tool, such as "Smart loyalty schemes to drive more traffic to your restaurant" for BONUS and "Your virtual table plan and all your bookings in one place" for RESERVATION. At the bottom of the graphic, there is a "Get started" button with a right-pointing arrow. Below the button, the text "Over 200,000 businesses are using" is displayed.



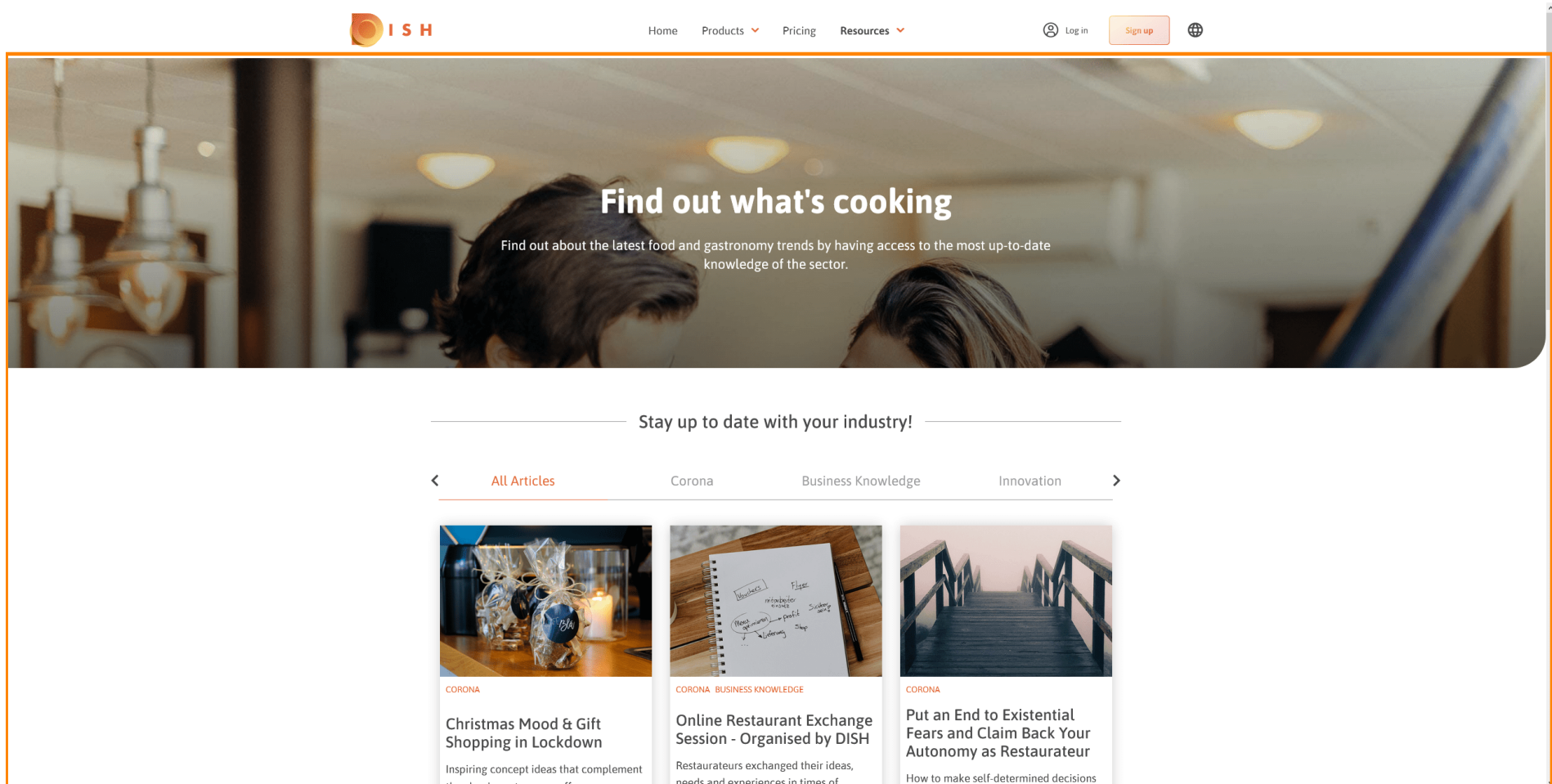
Quindi fare clic sul **know-how del ristoratore**.



The screenshot shows the DISH website interface. The navigation bar at the top includes links for Home, Products, Pricing, and Resources. The 'Restaurateur Know-how' link is highlighted with an orange box. Below the navigation bar, there are sections for Events, Corona Knowledge, and Learn to use our tools. The main content area features a large graphic titled 'food business' with a central circular arrangement of cards labeled WEBSITE, BONUS, ORDER, RESERVATION, GUEST, and WEBLISTING. Surrounding these cards are five text boxes describing various services: 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, 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'.



Ora sei stato indirizzato alla **knowledge base DISH**.

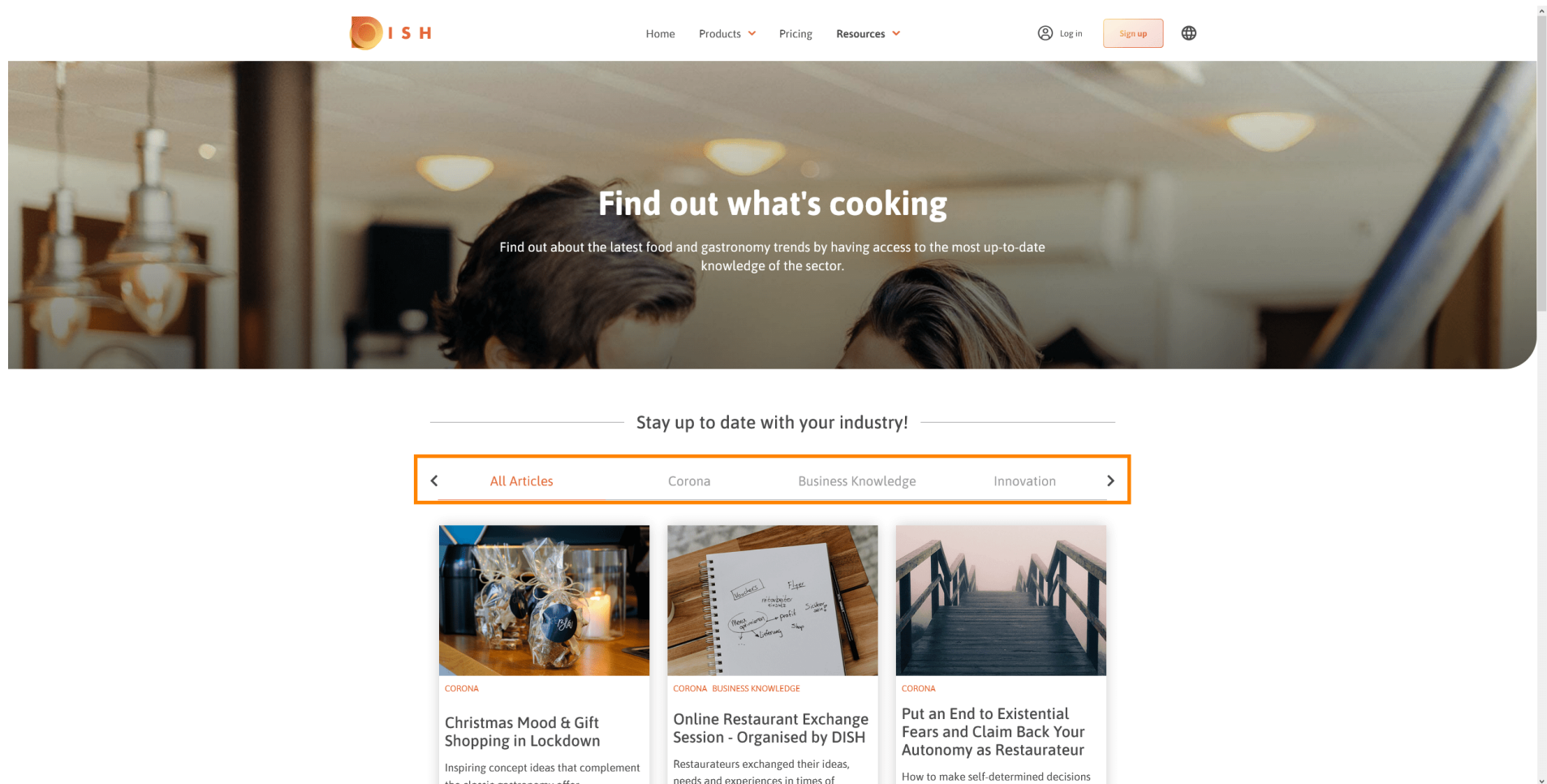


The screenshot shows the DISH Knowledge Base website. The header includes the DISH logo, navigation links (Home, Products, Pricing, Resources), and user options (Log in, Sign up, and a globe icon). The main banner features a blurred image of people in a kitchen with the text "Find out what's cooking" and a subtext about staying up-to-date with food and gastronomy trends. Below the banner, a section titled "Stay up to date with your industry!" contains a horizontal menu with "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.



Anche tu puoi filtrare gli articoli visualizzati per categoria. Basta fare clic sulla **categoria per la quale** si desidera filtrare.



**Find out what's cooking**

Find out about the latest food and gastronomy trends by having access to the most up-to-date knowledge of the sector.

Stay up to date with your industry!

< All Articles Corona Business Knowledge Innovation >

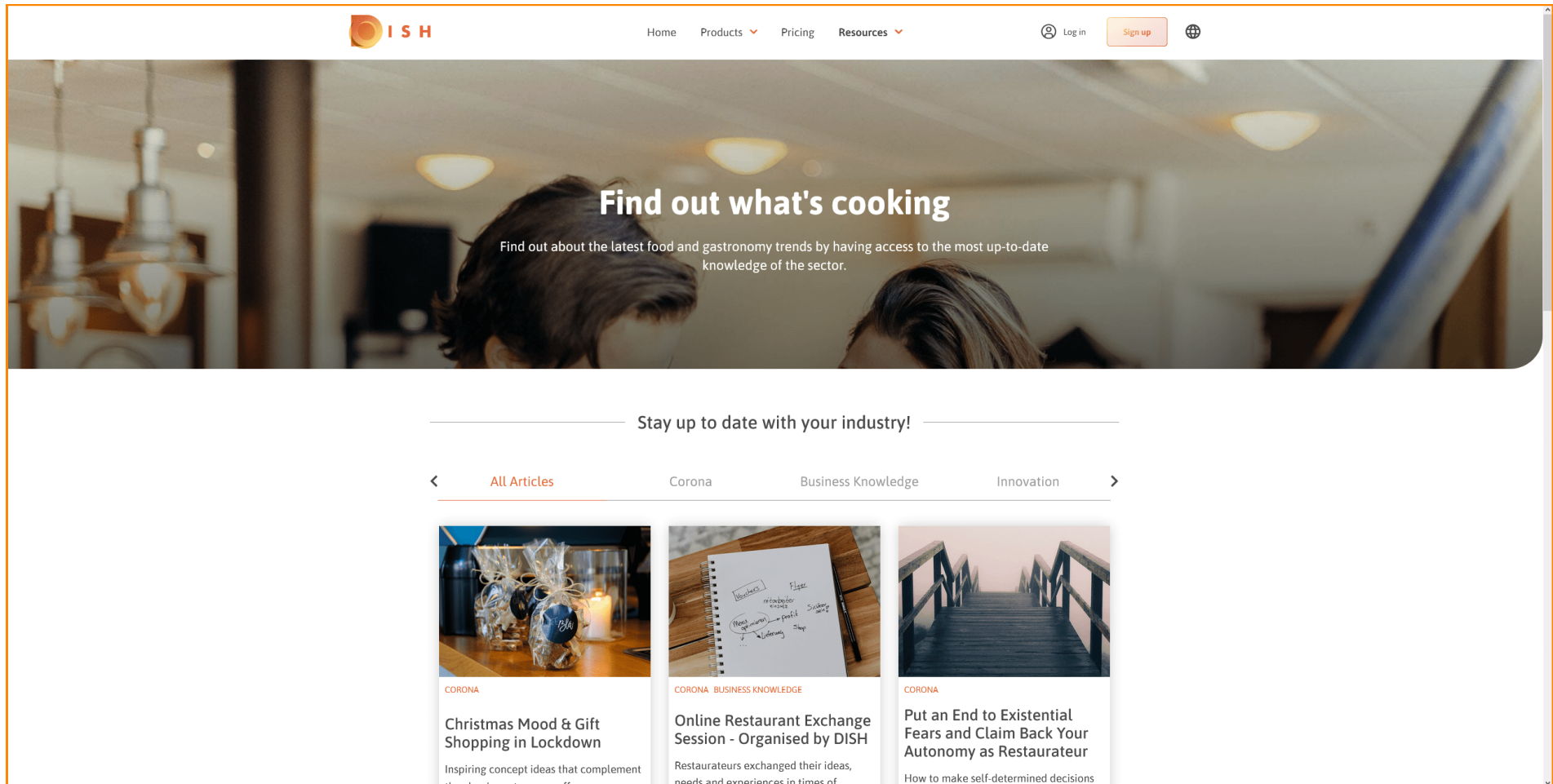
**Christmas Mood & Gift Shopping in Lockdown**  
Inspiring concept ideas that complement the classic gastronomy offer

**Online Restaurant Exchange Session - Organised by DISH**  
Restaurateurs exchanged their ideas, needs and experiences in times of

**Put an End to Existential Fears and Claim Back Your Autonomy as Restaurateur**  
How to make self-determined decisions

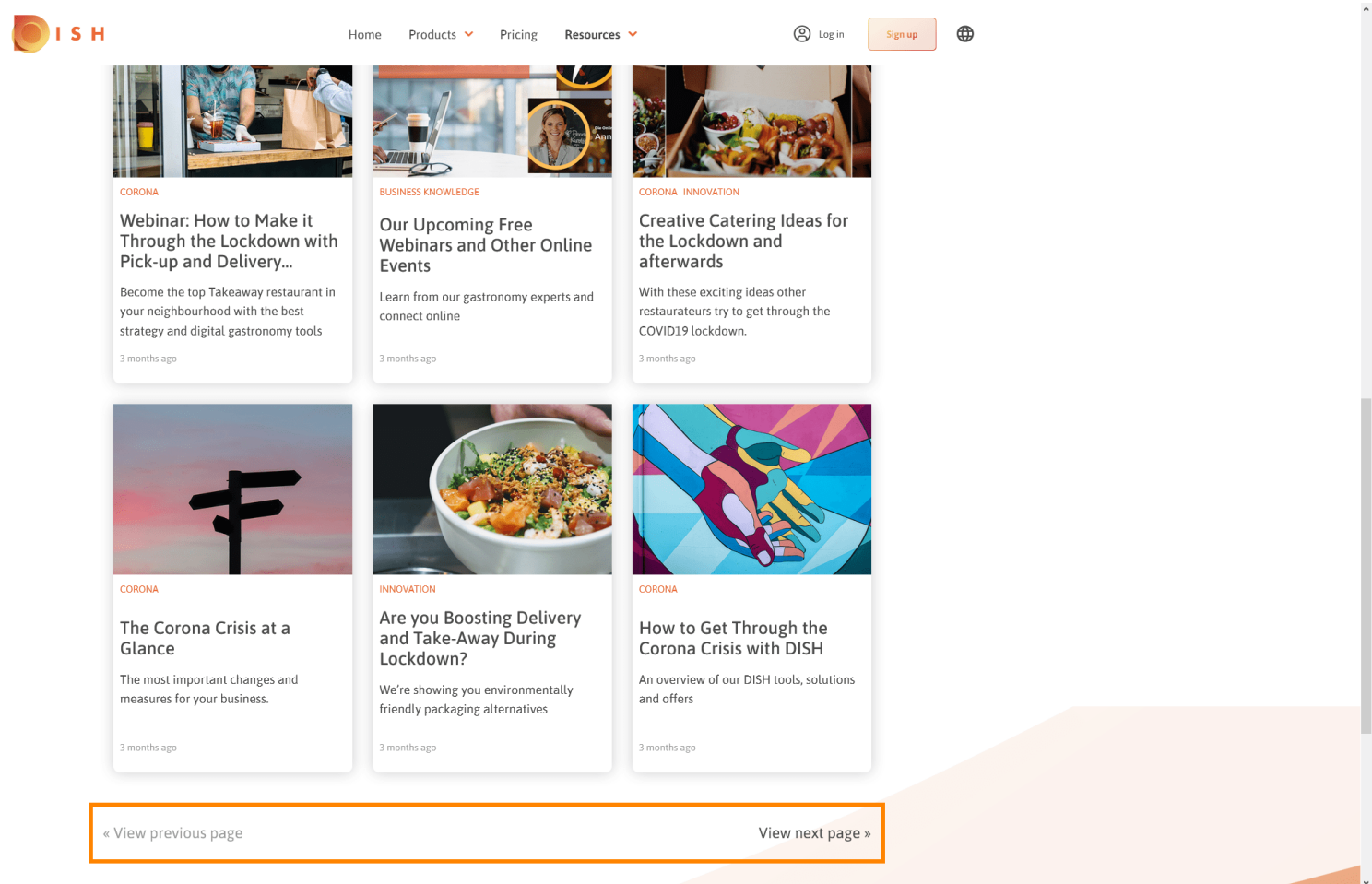


📌 Per vedere gli **articoli recenti** scorri verso il basso.





In basso è possibile visualizzare la **pagina precedente** o la **pagina successiva**.



The screenshot displays the DISH knowledge base website. The header includes the DISH logo, navigation links (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, category, title, description, and a '3 months ago' timestamp.

- Card 1:** 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.
- Card 2:** BUSINESS KNOWLEDGE. Our Upcoming Free Webinars and Other Online Events. Learn from our gastronomy experts and connect online. 3 months ago.
- Card 3:** 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.
- Card 4:** CORONA. The Corona Crisis at a Glance. The most important changes and measures for your business. 3 months ago.
- Card 5:** INNOVATION. Are you Boosting Delivery and Take-Away During Lockdown? We're showing you environmentally friendly packaging alternatives. 3 months ago.
- Card 6:** CORONA. How to Get Through the Corona Crisis with DISH. An overview of our DISH tools, solutions and offers. 3 months ago.

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



Questo è tutto. Hai finito.



Home Products Pricing Resources

Log in

Sign up



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



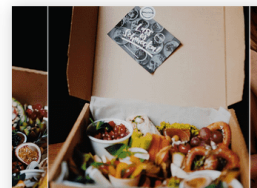
CORONA

## 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