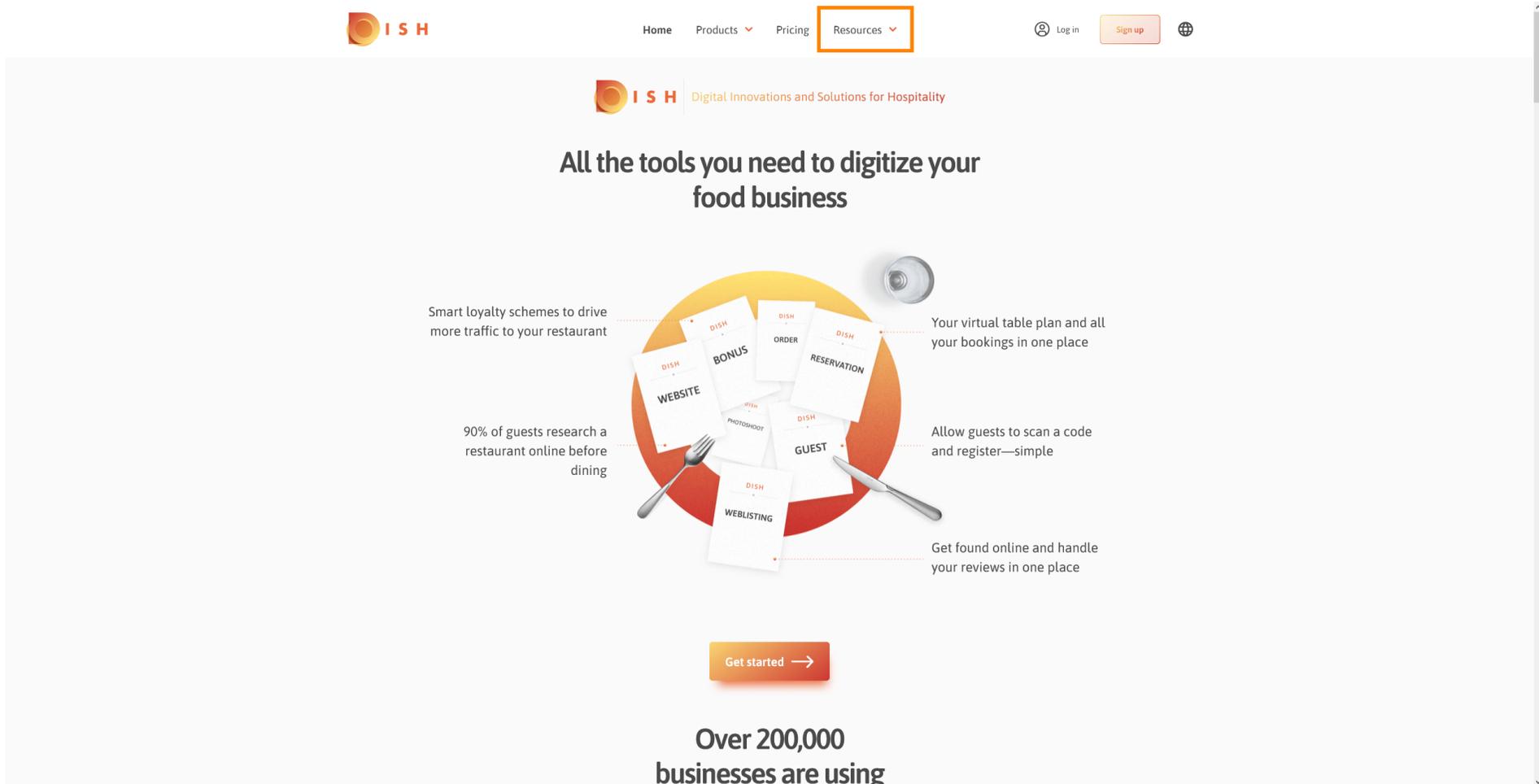


La première étape est d'ouvrir dish.co et de cliquer sur **ressources**.



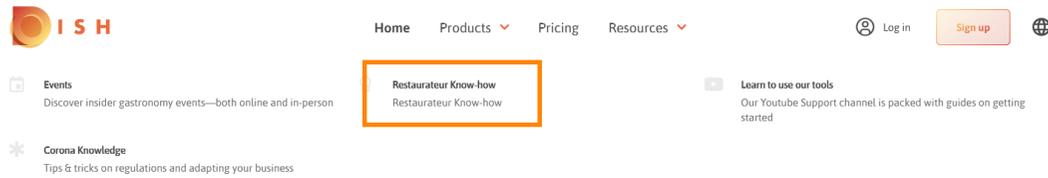
The screenshot shows the DISH website homepage. At the top, there is a navigation bar with the DISH logo on the left and links for Home, Products, Pricing, and Resources. The Resources link is highlighted with an orange box. To the right of the navigation bar are links for Log in and Sign up. Below the 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 services: 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
- 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
- Get found online and handle your reviews in one place

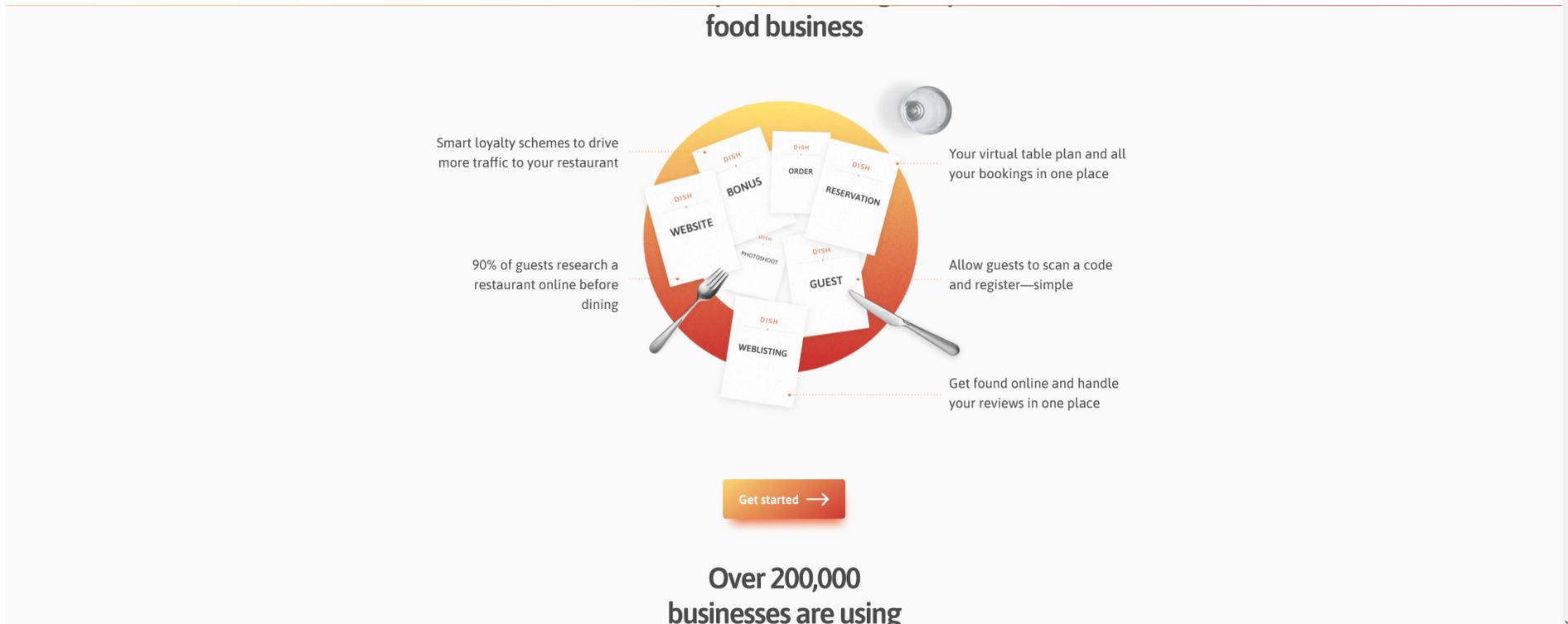
At the bottom of the graphic is a "Get started" button with a right-pointing arrow. Below the button, the text states "Over 200,000 businesses are using".



Cliquez ensuite sur **savoir-faire restaurateur**.



## food business



The infographic features a central circular graphic with a fork and knife. Inside the circle are several cards labeled 'DISH' with various terms: WEBSITE, BONUS, ORDER, RESERVATION, PHOTOSHOOT, GUEST, and WEBLISTING. A magnifying glass is positioned over the 'RESERVATION' card. Text boxes around the graphic describe the benefits of the platform:

- 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
- Get found online and handle your reviews in one place

[Get started →](#)

**Over 200,000 businesses are using**

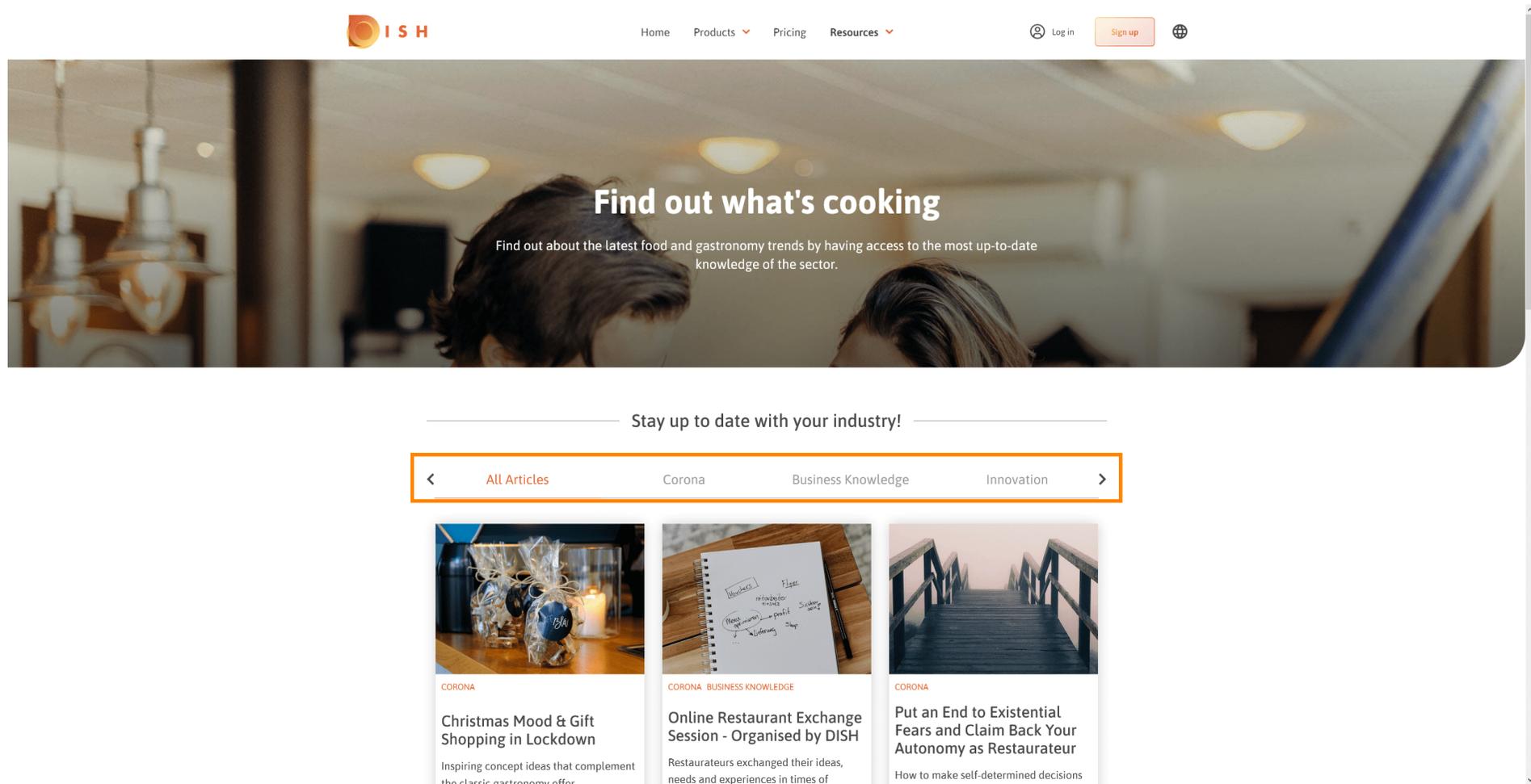
Vous êtes maintenant dirigé vers la **base de connaissances DISH**.

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 subtext: "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

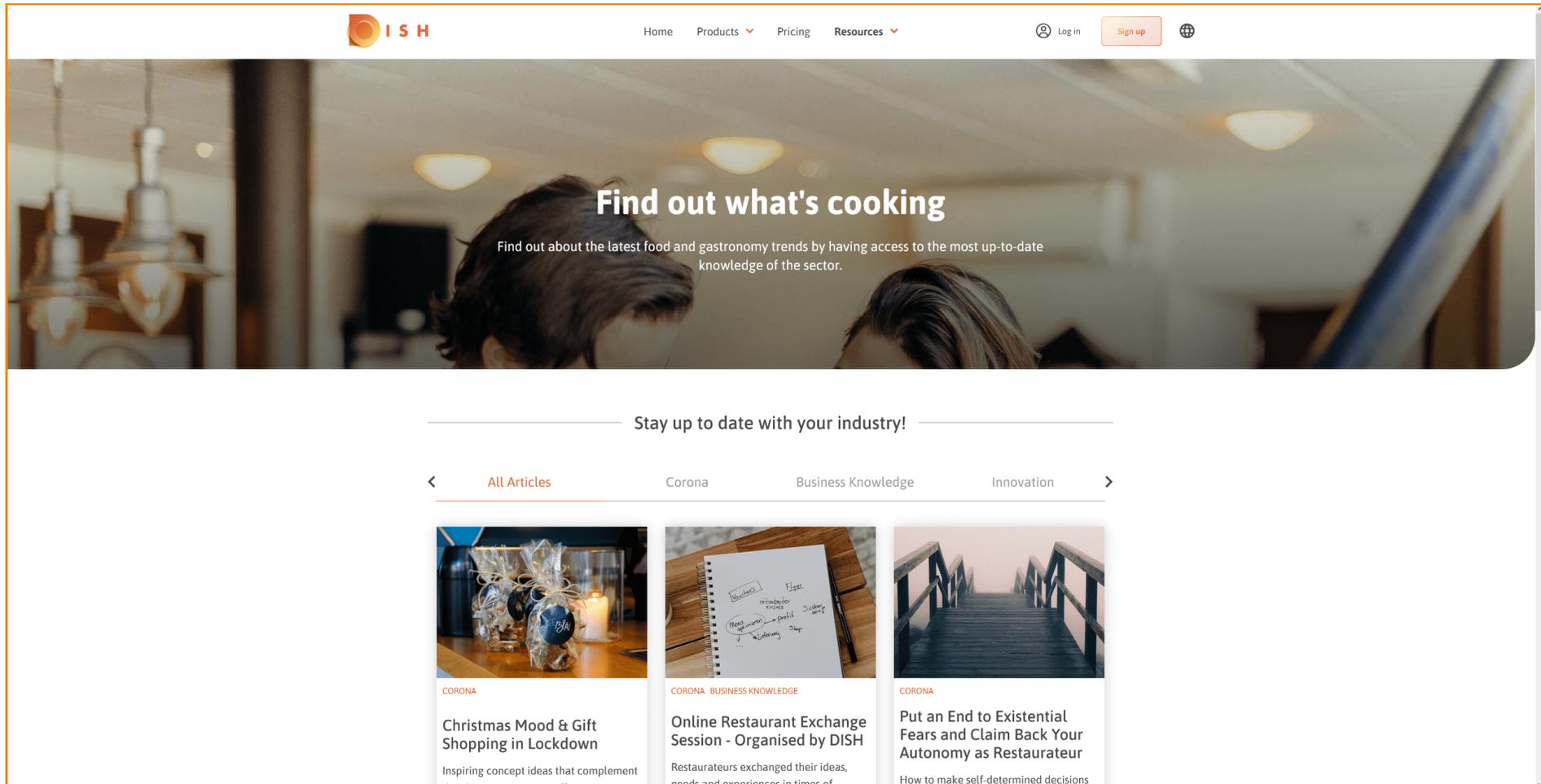


Vous pouvez également filtrer les articles affichés par catégorie. Cliquez simplement sur la **catégorie** que vous souhaitez filtrer.



The screenshot shows the top navigation bar of the DISH website. It includes the ISH logo, navigation links for Home, Products, Pricing, and Resources, and user options for Log in and Sign up. Below the navigation is a large hero banner 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 the banner is a section titled "Stay up to date with your industry!" which contains a horizontal filter bar with 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 features an image of gift bags. The second card is titled "Online Restaurant Exchange Session - Organised by DISH" and features an image of a notebook with handwritten notes. The third card is titled "Put an End to Existential Fears and Claim Back Your Autonomy as Restaurateur" and features an image of a wooden pier extending into the water.

📌 Pour voir les **articles récents**, faites défiler vers le bas.



En bas, vous pouvez afficher la [page précédente](#) ou la [page suivante](#).

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 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'. The articles are:

- Webinar: How to Make it Through the Lockdown with Pick-up and Delivery...** (CORONA) - 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) - Learn from our gastronomy experts and connect online.
- Creative Catering Ideas for the Lockdown and afterwards** (CORONA INNOVATION) - With these exciting ideas other restaurateurs try to get through the COVID19 lockdown.
- The Corona Crisis at a Glance** (CORONA) - The most important changes and measures for your business.
- Are you Boosting Delivery and Take-Away During Lockdown?** (INNOVATION) - We're showing you environmentally friendly packaging alternatives.
- How to Get Through the Corona Crisis with DISH** (CORONA) - 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 ».



C'est ça. Vous avez terminé.

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