



Spotlight Story Q&A: WWOFF: Dickies and Red Kap

1. What does your company do that supports/assists restaurants?

Dickies® and Red Kap® make it our business to know your business when it comes to workwear expertise. For over a century, we've made uniforms for all industries, including Culinary. With high-quality materials and our technologies, you can count on us to deliver customized and purpose-built uniforms, from chef coats to cooking shirts, aprons, and server shirts/pants.

2. What's a new service or product of yours that you want restaurant members to know about?

OilBlok Technology on our chef coats means that the shirts repel oil-based liquids, keeping them looking new for longer.

MIMIX®: Transpirability while you work with our patented flex panel design. It is very useful inside the kitchen to keep you moving freely.

3. Why have you joined the CRA?

Your staff deserves the best when it comes to your uniforms. Joining the CRA allows us to showcase our uniform solutions and provide you with over 100 years of workwear experience with two great American brands.

4. Why do you choose to work with restaurants?

We work with restaurants to help them find the best uniforms for their staff. We understand that you already do a lot to take care of your team members, so we've got you covered. From increasing brand awareness to ensuring your staff feel safer, we can help. Let us take care of your uniform needs and give your staff one less thing to worry about.

5. How can people get in touch with you for questions?

You can speak to a uniform expert today by [visiting our site](#).

Bonus question: What's your favorite restaurant near you? OR What's your favorite restaurant meal?

I live in Mexico City, so its "Pizzeria Ardente"