

Why Outsource Your Cafeteria Management?

Most professional food service contractors provide turnkey cafeteria management from planning menus, to executing the foodservice, to cleaning up. You provide the space, equipment, and utilities, and the vendor provides the rest including:

1. Hiring and training the food service employees
2. Menu composition and planning
3. Purchasing the raw food product and materials
4. Producing meals, including assembly and cooking
5. Serving meals to the customer
6. Washing the dishes and mopping the floor
7. Measuring and reporting results for continuous improvement purposes

Top Six Reasons to Outsource your Foodservice Management:

1. Minimize your risks. Hand all the problems and expenses over to someone else. If there is a food related problem, one simple call solves it.
2. You are the expert at what you do. A professional food service management company is the expert at cafeteria management.
3. Many clients find that they receive a higher quality food program for less money.
4. You get back-up support for the foodservice team and program. If someone is sick or quits, your vendor takes care of it. If someone heads down the wrong path, your vendor corrects them. If you need extra expertise for a special function, your professional food service company provides it. All this service is included in the cost.
5. Professional food service companies stay on top of current trends, regulations, and desires – so you don't have to!
6. Lower costs. Depending on your specific situation generally you will know the cost to you (if any) so you can create accurate budgets. Someone else takes the risks of fluctuating food and labor costs.

Things to Consider for a Successful Relationship

1. Be clear in your objective for your food service.
2. Know what you expect with the relationship with your vendor.
3. Be clear on the costs you should expect both direct (i.e. subsidy) and indirect (i.e. equipment repair).
4. Have properly structured agreements so both parties understand what is expected and how to resolve issues.
5. Insure open and accurate communication.
6. Understand what leadership and support you should expect from your professional food service company.

Summary Thoughts

Food service can be a hassle if your business is something else. Eliminate the hassle by hiring a professional food service management company. You wouldn't hire a plumber to work on your teeth. Let a professional food service company handle your food service and cafeteria hassles while lightening the load on you.