

WHAT ARE THE BENEFITS TO ON-SITE FOOD SERVICE?

When we survey our customers twice a year they tell us the number one reason they eat with us is **convenience**. Probably no surprise here. This would be true with any on-site food service. It is clearly easier to walk to the cafeteria than to head to the parking lot, drive to a restaurant, wait in line, eat, and drive back to the office. And in some cases trying to find a parking spot when one returns to the office can be a challenge, to say the least.

Okay, this is obvious. Are there other benefits for providing an on-site food service? Absolutely.

- **Social interaction:** In today's society there is too much on-line communication and not sufficient face to face interaction. When people eat together there is much more opportunity to interact. Sometimes this interaction is social and non-work related, but sometimes the discussions about an issue at work gets the synergy of the group working on the issue and helps solve the problem.
- **Improved productivity:** In addition to social interaction, productivity improves when people don't need to rush around, but have time to eat a great meal. They have time to sit back and relax, to recharge and improve their attitudes. You don't have to worry if they will return to their work on time or if they might get in an accident. With on-site food service one doesn't need to worry about a team member having alcohol with their lunch, and the resulting decreased productivity or other issues.
- **Save time:** If the meal time is limited to a certain length of time, knowing your teams can eat on site rather than drive somewhere will save them time and you the worry about them retuning in a timely fashion. You can also decrease the meal period time-wise if you offer on-site food service.
- **Reduce stress:** When your teams eat on site they don't need to stress about where to go, how long it will take, and if they can find a parking space when they return. They also have more time to eat and interact with others with less time traveling. They are also more likely to eat and/or take a break which reduces their stress.
- **Variety:** A properly operated food service is like eating at a different restaurant each day because the menu selections change daily. This gives variety without having to travel all over town or, in smaller towns, without having to eat at the same place with the same menu daily. Variety is the spice of life!
- **Real lunch break:** It is easier to take a quick break from the daily grind when your food is down the hall versus across town. A real break reduces stress and improves productivity.
- **Value:** Although it may not always be the case, historically on-site food services are less expensive. It may not always seem that way but most of the time prices for comparable food choices are less in the on-site facility.
- **Develop relationships:** Many times our customer surveys tell us the number two reason people eat with us is the friendliness of the food service workers. When they see the same smiling face each day both your team and the food service workers start to develop a mutual respect for each other. This improves morale and makes eating at your on-site food service special.
- **Satisfy special needs:** With on-site food service, many times the food service team will go out of their way to provide a special service or food for their regular customer. When one has a special dietary need there can be confidence the food service worker they see daily will help them.
- **Nutritious snacks:** Your on-site food service can (and should) offer nutritious snacks for that quick pick-me-up throughout the day. Often these snacks are more nutritious than the choices from the vending machine.