











# Struggling With Your Food Service Budget?

We leverage our buying power to deliver quality food at optimal pricing and implement controls to streamline costs. By analyzing your current financial status, identifying areas of concern and developing realistic operating and financial goals, we meet your district's specific needs while offsetting our fees. Annual budgets and monthly reports show you where your program is financially at any given moment.



# **Declining Participation** — Is It A Problem For You?

Inspiring menus, marketing and merchandising play a critical role in maintaining and increasing participation. The Nutrition Group takes this to the next level by creating moments that matter (#MomentsMatter). Each member of our team is a true Experience Engineer that creates happy and memorable experiences for your students each time they walk into the cafeteria. By hosting creative and innovative special events and offering chef crafted meals, your cafeteria will become an exciting environment.



#### Are Your Menus, Merchandising And Marketing Uninspiring?

Participation can decline when your food service program feels mundane. As an administrator, you want nutritious, quality food that students enjoy, and that ultimately drives participation. While this may seem like a difficult balance to achieve, we partner with you to build a customized program that transforms your cafeteria. Our corporate chefs, dietitians, & marketing experts create innovative menus and special events that acheive a high level of customer satisfaction.



### What Cost Saving Options Do You Have?

TNG does not impose a "one size fits all program." We listen closely to understand the needs, goals, and culture of your district. TNG analyzes options to determine cost-saving opportunities, such as (1) FSD on TNG payroll, cafeteria staff on district payroll. (2) FSD and staff on TNG payroll. (3) FSD on TNG payroll, migrate cafeteria staff to TNG payroll through attrition. We work with you to find the best options for your district.



## Staffing Shortages & Employee Turnover — Is This An Ongoing Challenge For You?

Maintaining an appropriately staffed kitchen can be a time-consuming process that diminishes a team's effectiveness. By implementing a solid, proven staffing and employee retention plan that creates a positive experience and reduces turnover we help districts overcome this challenge. Our emphasis on training, employee appreciation and opportunities for career advancement create a successful environment where employees thrive.



# Is Your Food Service Director Retiring Or Do You Simply Need A Change?

The success of your food service operation begins with a resident director, but it's challenging for just one person to manage all aspects. With The Nutrition Group, you'll have a whole team of experts and specialists who assist the resident director. Together we implement and support proven strategies that enable your program to operate at maximum efficiency and cost effectiveness.



### Are The Regulations Becoming Increasingly Difficult To Navigate?

When a food service director must spend time ensuring compliance with rules, regulations and guidelines, there's little time left to focus on creating experiences. For kids, spending time in the cafeteria is about the food, fun and overall experience that the food service staff creates. Ensuring that a program flourishes means finding a balance of seamless compliance, quality food and a lively atmosphere. That's why we devote a team to help navigate the regulations, leaving more time for the on-site manager to focus on moments that matter for students.



### Do You Struggle To Balance Nutritious Food, Solid Participation And A Satisfactory Financial Outcome?

Today's students want a variety of cuisines like they'd find in their favorite eateries, yet serving those types of foods often times exceeds dietary regulations and budget constraints. TNG has developed food programs like Fresh Eats and trending concepts like Tasty Bites and Food Fusion that cater to each grade level and are proven to increase participation while staying within nutrition guidelines.



