



Is it Time For Your Chapter to Hire a Food Service Company?

Spring Break is right around the corner and before we know it seniors will be graduating. All of these signs signal the end of another school year and a great time to evaluate your kitchen operation as you plan for next year. Today we will examine the top three reasons that you should consider outsourcing your kitchen operations to a food service company.

1. **Staff Stability.** Hiring, training, and retaining quality kitchen staff is a full time job. The days of a chef working at one chapter house for 20 plus years are over. Labor laws are ever changing making employment of your own staff more and more difficult to manage. Hiring a food service company allows your chapter to enjoy stability in the kitchen. By recruiting the right chefs, training them properly, offering benefits, and managing them daily, a food service company is able to run your kitchen professionally which starts with the staffing.
2. **Budget Certainty.** The two main costs that drive your kitchen operation are food costs and labor costs. Unfortunately these two expenses are variable as the price of food fluctuates and hours of employees can often be hard to estimate. With a food service company you are guaranteed a contracted price before the school year begins which allows you to budget accordingly. No more surprises from the kitchen means that you can stay on budget and not have to take funds from other areas of the house operation to cover kitchen overages or compromise on the quality of food just to make your budget.
3. **Reduction in Liability.** Any time you have employees on your payroll you have opened yourself up to liability. One bad kitchen injury and your workers compensation rates have gone through the roof. You are always one employee termination gone wrong from having a lawsuit on your hands not to mention the liability that an unsupervised kitchen staff presents for your physical property. By hiring a food service company you dramatically reduce your liability. The employees are now on the company payroll and if any issues occur in the kitchen that liability falls on the company providing the kitchen services.

Although the three reasons above are very important to consider from a business perspective the most important factor to ask yourself is if you are providing the highest quality food service offering available to your members. If you cannot say yes with certainty to that question then it may be time to consider outsourcing your kitchen needs to a professional food service company. Take some time this spring to evaluate this important decision because great food truly does increase brotherhood and the Greek housing experience.

Upper Crust Food Service is the preferred food service provider of 1848 Properties and Phi Gamma Delta. For more information and a no obligation proposal visit www.uppercrustfoodservice.com/phi-gamma-delta/ or email Shana Smith, Director of Strategic Partnerships at shana@uppercrustfoodservice.com.