

Emergency Pre-Prepared Packaged Foods Program Overview

In the light of this emergency situation we see that more and more food service operations have to move away from manual food options and offer increased amounts of pre-prepared packaged items instead.

Key Reasons for Use

1. For serving residents due to staff shortages
2. For serving client staff: Many clients are providing complimentary meals to their staff as a Thank You for extra work during the COVID-19 crisis. You may not have enough staff to produce meals and would need to purchase from the outside.

To ensure continuous service of safe and nutritionally balanced foods for residents, patients and staff, we have temporarily partnered with Compass Group's pre-prepared packaged foods program. These items could be branded 'Jack & Olive', the commissary provider's in-house brand or you may request no branding at all. The menu items can serve as a substitute or complementary to your offerings.



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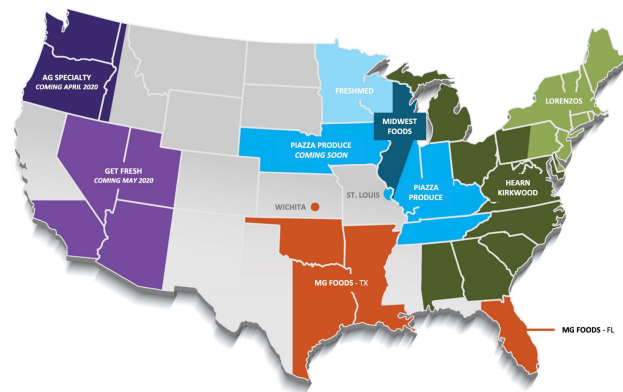
Program Highlights

- Foods are prepared and packaged centrally and distributed to the operations
- The program is available in most geographic areas of the country
- All vendors have been pre-approved and units are set up to order (you may have to provide additional information)
- Minimum orders vary by partner, but are approximately \$250
- Emergency menus and pricing is available for all supported areas
- Grab & go and lunch boxes are in stock, ready-to-heat items will be available soon

You may contact your local vendor as soon as you are ready to order!

Please refer to the **Partner Coverage Map** on [myUnidine](#) or [myCompass](#) to determine your local vendor. Find all resources in the corresponding folder including:

- Vendor Contact Information
- New Customer Form
- Emergency Menu (limited offering)
- Product Guide & Pricing



Cost and Pricing Notes

- The meal cost is more expensive than in-house prepared items.
- Discuss the need to increase your meal rate accordingly with your client
Example: if you have a daily meal rate of \$20 /day with a food cost target of \$12/day and this solution increases your cost to \$16/day, you would need to discuss the need to increase the day rate billing for this with your client.
- If you're using this solution due to a labor shortage, the cost difference is most likely made here.
- If this program is being offered to staff as a complimentary meal, discuss the proper mark-up with your client to maintain your food cost target and profitability for your account.
- If you're selling these items in retail, price them to meet your community's food cost target.
Example: if your food cost target is 50% and the menu item cost is \$2.50, you would charge at least \$5.00.