



**FOOD
CONNECTION**

Create Transformative
Employee Food Experiences

Transform How Food Works for Your Business Every Day

For businesses and the people who work for them, food can be a truly transformative force. After all, the ways we experience food are intrinsically linked to our health, wellness and happiness at work and at home.

That's why, as a part of our Vital Spaces proposition, we're curating food experiences by reimagining how, where and when food works for you every day. We call these experiences Food Connection, an ecosystem of connected services that seamlessly weaves into each aspect of your employees' daily lives.

Food Connection enhances convenience and speed without sacrificing quality or value by integrating agile on-site and off-site operations to provide flexible menu choices and delivery options.

Our agile and progressive approach can help your business save money by reducing space consumption, improve cost-effectiveness and expand sustainability efforts while making freshly prepared delicious food more personalized and more accessible.

Ready to Make Your Food Connection?

When you're ready to transform how, where, and when food works for your business every day, visit us online at vitalspaces.sodexo.com/us/food



**FOOD
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Taking an Agile, Progressive Approach The Food Connection Ecosystem

With Food Connection, we're creating new, interwoven connections that change the way your people experience food, for the better. Our services cover every touchpoint of your employees' day while optimizing your existing processes and spaces, using best-in-class technology and flexible options to give employees access to excellent food faster.

Employees working on-site, from home or a **third place**

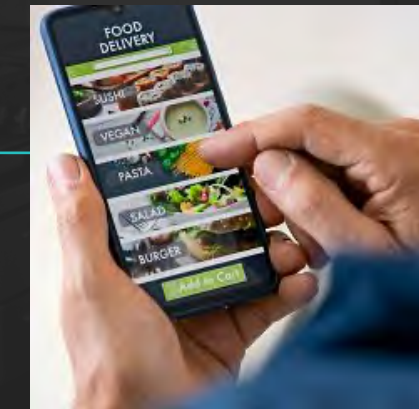
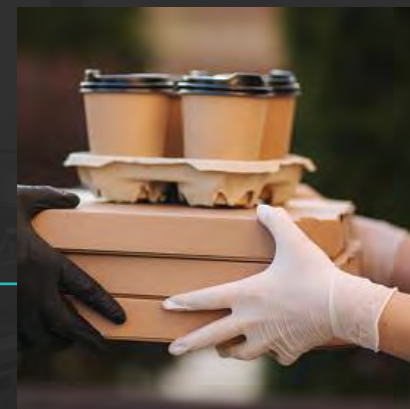


Food-first approach that gives consumers just the food they want, when and where they want it



Reimagining, reducing and reallocating space to where it can do the most good

Multiple formats – service wherever and whenever needed.

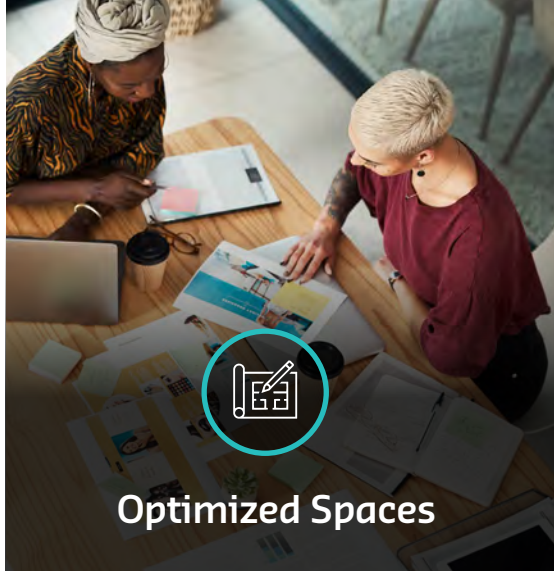


Technology, machine learning and analytics to optimize operations and experiences

Agile, hybrid approach that seamlessly integrates on-site, central kitchen and aggregation



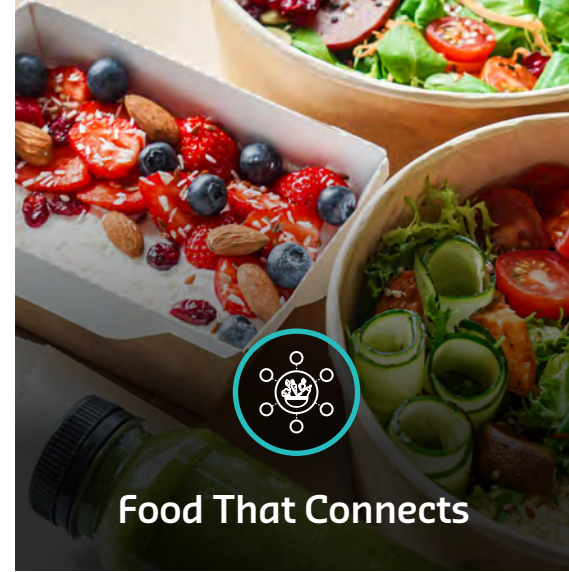
5 Areas of Impact that Drive Efficiency for Better Experiences



Optimized Spaces

Improve Operational Efficiency to Save on Resources

Optimized spaces that fit today's flexible working needs while reducing costs



Food That Connects

Superior Food Experiences For Every Taste & Style

A range of preferred food experiences and options for every occasion and taste that satisfy and delight employees



Food Made Productive

Meeting The Needs Of Employees Where & When They Work

Food and beverage services that meet the workstyle demands of the "work anywhere" workforce



Food Made Smarter

Digital Platform Of Insights & Machine Learning To Inform Operational Performance

Analytics and machine learning that drives adaptations to changing workforce needs and dynamics



Food Made Efficient

Integrated On-site and Off-site Operational Model For Efficiency & Service

Hybrid model that balances service experience, investment, efficiency and cost

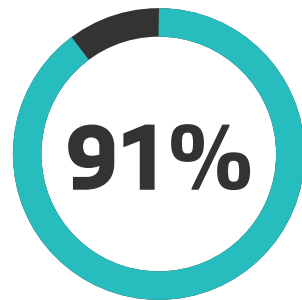


Optimized Spaces Recapture + Repurpose Dining Spaces

Because employees are spending more time working off-site, opportunities abound for rethinking and repurposing large dining spaces that were once central to workday business culture.

With our Food Connection approach, we can help you find new ways to utilize these underused spaces so you can turn underutilized space into new, usable areas that provide more productivity and ROI per square foot.

Reducing space dedicated to communal dining and right-sizing your on-site food operations free up valuable floor space so you can expand your business without expanding your physical footprint through construction or leasing new property. Optimizing traditional dining spaces can generate substantial savings on real estate and rental costs, energy consumption, cleaning and facilities management services and more.



of U.S. employees said they **want the option to continue working remotely post-pandemic**





Optimized Spaces Redefining Kitchen + Serving Spaces

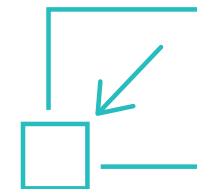
Serve Up More Usable Kitchen & Common Spaces

Traditionally, most workplace kitchens perform the majority of their food preparations on-site. They typically have large footprints spanning everything from common room usage and capital expenses to resource consumption, waste generation, and labor costs.

In light of changing workforce habits, Food Connection can revolutionize your business by freeing up valuable kitchen and dining space while saving costs and providing exciting new food options for your employees.

We enable you to satisfy your employees' preferences for a broad variety of on-trend tastes – exactly where and how employees want to enjoy them. And because our talented chefs use high-quality, fresh ingredients to prepare each dish and we prioritize maintaining flavor and presentation from prep to delivery, everything looks great and tastes even better.

Repurposing your existing kitchen and serving spaces to solely accommodate immediate food prep and distribution can give you more room for other on-site initiatives.



By optimizing your kitchen and serving spaces with Food Connection, **you can increase usable floorspace by up to 50%.**



Food That Inspires Connection Personalized Employee Food Experiences

Nourish Their Potential Wherever They Work

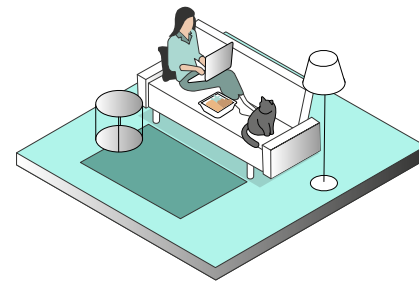
The ways your employees work is more varied than ever before. They're doing business in workplaces as unique as their individual needs. On any given day, this may include at-home, at-work and third-place settings like coffee shops or parks. Working in these different environments means that their relationship with food is changing too.

Our flexible menu choices, delivery options and online ordering technology connect your employees to the preferred foods they want, whenever and wherever they want them. Moving beyond traditional, on-site communal eating spaces, we create seamless, personalized food experiences that support health and wellness in ways that fuel productivity and exceed expectations every day.



53%

of U.S. employees cite convenience (e.g., online ordering and delivery) as a top influencer in lunchtime purchases. (Harris)





Food Made Productive Employee Satisfaction + Increased Productivity

Amazing Food Helps People Do Amazing Things

Exciting, contemporary flavors made with fresh and nutritious ingredients from local sources. Expansive menus filled with irresistible tastes and selections sensitive to special dietary needs and allergen concerns, all served with ultra-convenient access. This is the recipe for how to inspire people to not only prefer your workplace food offerings, but to crave them. Our Food Connection approach delivers all of this and more, with the delicious food choices your employees want combined with the flexible dining and delivery options they demand.

We help you fuel their daily successes – from personal accomplishments to team-wide victories – as they drive your company forward. And in our **post-pandemic world where 49% of people say that safety is a factor in their workday food decisions** (Harris), we can help your employees find what they're looking for in a physically distanced, sanitary and comfortable way, whether working remotely or on-site.



37%

boost in employee participation when employers offer well-curated, in-demand workplace food options

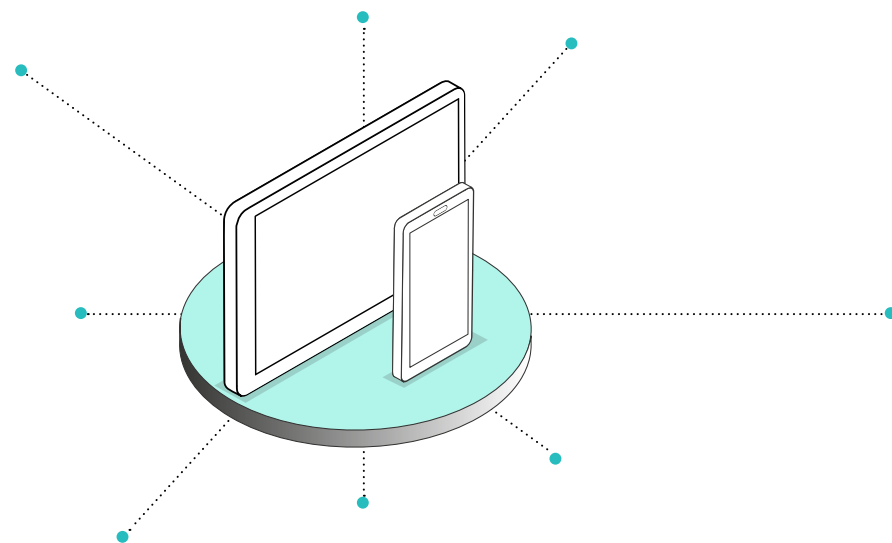


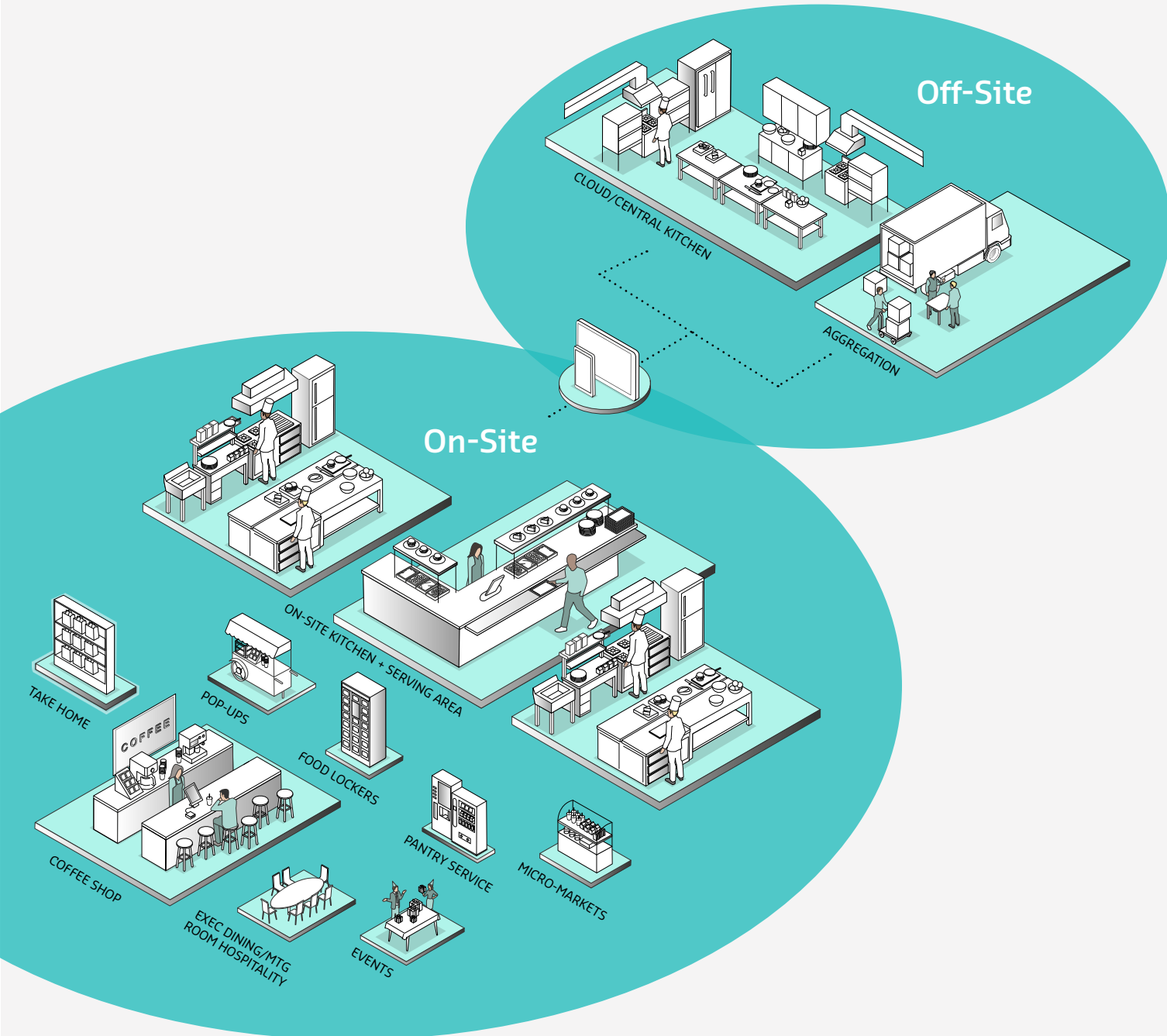
Food Made Smarter Technology for Smarter Food Experiences

To truly improve how food works for your business, we help you create a people-centered food ecosystem that is seamlessly woven into the daily lives of your employees.

Smarter Food Ecosystems

Our transformative approach connects the people you depend on to the foods they love, using machine learning to gain a deep understanding of preferences and patterns so everyone gets what they want, plus proactive suggestions for trying soon-to-be favorites. And because easy access is key to driving satisfaction, we use user-friendly technology like apps, kiosks and QR codes to tie everything together. Vital Spaces Food Connection enables people to pre-order and collect at the time of their choosing – wherever works in that moment.





Food Made Efficient Blended On-Site / Off-Site Food Fulfillment

The Best of All Worlds

The evolution of workplace dining requires an evolutionary approach to successfully address the foodservice needs of your business. Combining on-site and off-site operations is a smart way to do it. Food Connection harmonizes your capabilities with off-site kitchens and aggregators to flexibly prepare and deliver fresh, delicious food to your employees at work, home, or wherever they're working. From snacks and grab-and-go meals to plated entrees, you get more quality and variety—all able to be ordered, purchased, and scheduled via intuitive technology that enhances user experiences.

And with convenient self-service micro-markets and personalized food lockers, you can repurpose traditional dining spaces as you match the real-world needs of your workforce to simultaneously reduce overhead and operational costs while improving space utilization and employee satisfaction. 24 hours a day, 365 days a year.



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