

Viewpoint

Why we're expanding our resources Keep food safety a high priority

Dining Insights, Winter 2016

The world – and with it the world of dining and hospitality services – keeps changing. Our job is to keep up with, and a little ahead of, the changes. That's how we're able to provide maximum value to our clients and contribute to the continuous improvement of corporate and campus on-site dining services.

And that's why we put the announcement of our new collaboration with TM Consulting Group at the top of this issue.

Ted Mayer, president of TM Consulting Group, and I have known each other since our days 'way back at the Seiler Corp., predecessor to Sodexo, Inc. in the U.S., and have kept in touch over the years. Each of us has a long track record of experience that differs, but overlaps.

Most of Ted's career has been in universities, including leading Harvard's dining and hospitality services and consulting with universities like Kennesaw State in Georgia and Fordham in New York. But he also consults in the corporate world, including the United Nations headquarters and large financial firms.

My own experience has been in managing and now consulting in corporate, professional and government organizations as well as schools and colleges.

Each of our firms includes specialists in all areas relating the on-site dining and hospitality services. Combined, we have a full range of talent and resources to tackle virtually any project involving dining and hospitality services, including yours.



Don't Take Food Safety Lightly

Another page one story, "How to Avoid Being the Next Chipotle", emphasizes the importance of ensuring your dining service organization is rigorous in following the best practices in food handling.

You may want to take a look into the kitchen and support areas to see how well the practices described in the article are being followed. It also would be useful to have your dining service managers and staff take the free food safety quiz we offer by sending your request to info@clariongp.com. We supply the instructions and answers, so you can administer and score the quiz yourself.

A dining service that's lax in food safety procedures also is likely to be lax in sanitation and other areas. As we've found in most projects, weak food safety precautions are a symptom of a broader set of deficiencies that are reducing the value of the services to your organization and its constituencies – and are wasting money.

- Tom Mac Dermott

Non-Endorsement Policy

The mention of a company, product or service in *Dining Insights* is not, and should not be construed as, an endorsement or recommendation by Clarion Group.