DOWNLOAD PDF FOODSERVICE IN INSTITUTIONS

Chapter 1 : Food Service | Farm to Institution New York State

Food Service / Institution This page links to information and resources that may be of interest to organizations providing food service that are interested in using local food products. Distribution & Aggregation.

Institutional food purchasing is most often categorized by sector or industry, such as child and elder care, elementary and secondary education, post-secondary education including colleges and universities , hospitals and healthcare providers, prisons and others. The provision of food and beverage management services at an institution includes such tasks as menu development, food procurement, negotiation of food prices, maintenance of facilities and retail spaces, providing and raising capital for infrastructure improvements, managing staff, and ensuring regulatory compliance. Regardless of sector, most institutions purchase food using one of two approaches: The prime or broadline vendor is the largest distributor and provider of goods, such as Sysco or U. Items are selected from the vast product profile of these distributors and then pricing is set through a negotiation process led by the facility itself, their group purchasing organization GPO , or a contracted food service management company supply management department. In addition to broadline distributors, it is common for institutions to work with a handful of other local and regional suppliers, including farms, to source seasonal produce, fresh dairy items, and specialty supplies. Evaluating the overall success of a food service program may differ based on how the facility is managed. While both self-ops and FSMCs may benchmark against the industry standards, in self-operated facilities evaluation is set internally and based solely on objectives that have been outlined by the facility itself. For facilities managed by a food service company, evaluation of the program is based upon goals outlined by both the facility and the FSMC as a separate entity. For example, an institution may not have the goal of ensuring that their contracted food service company generates a profit from operating the food services department, yet this may be a goal of the FSMC. Each contract is based on a per-meal or per-day service model. Full-service companies are paid to manage everything from labor, food costs, purchasing and recipe development to customer satisfaction, presentation, and contract compliance. These costs vary from institution to institution, as well as according to the sector in which the company operates. K schools using USDA funding have strict regulations that must be enforced for agencies using those funds. Self-operated institutions generally contract with a primary distributor, much as the FSMC or GPO does, and uses their buying power to negotiate priority pricing. Through this direct relationship, they retain the ability to set the requirements for new sources of product and negotiate product pricing. Self-operated institutions have typically chosen this route because: Their administration has indicated the willingness to recruit and manage experienced food service staff; They already possess the procurement systems, facilities, equipment, and square footage to support an internal food service operation; and They desire full control over their profit targets, value attributes, and ability to meet client or student demands. Self-operated departments may also be well-capitalized, allowing them to operate without the capital investments typically offered as incentives by most large food service management companies. Benefits of a Self-Operated Food Service Retaining control over purchasing was the most frequently-cited reason noted in this research for transitioning to self-operation. However, implementing and identifying new purchasing processes can require time, research, verification and analysis [2]. Self-operation also allows for more flexibility to set priorities beyond profit that meet consumer demands, such as those for healthy, local, organic, sustainable, or fair-trade products. In addition, self-operated facilities retain monies for unused board fees, in the case of the university or college sector, or management fees that would be paid out if contracting with a management company. Some additional considerations for those transitioning to or maintaining self-operated institutions include the employee structure for their food service workers. Self-operated institutions take on the responsibilities of recruitment and management of staff, operational budgetary oversight, and the monitoring of performance measures, which can be time-consuming and expensive. In some parts of New England, self-operated institutional dining services are still prevalent. The primary reasons institutions decide to work with FSMCs are that their own administration does not have the expertise or staff to manage dining services, they believe FSMCs will lead to cost savings, or an infusion of funds are needed for construction or other improvement projects. In addition, similar to GPOs, FSMCs are able to aggregate the volume from all their accounts to negotiate priority pricing from local and national suppliers who are able to meet their needs. Benefits of Contracting with an FSMC Food service management companies sell their services based on their expertise in the management of high-volume food service at a competitive rate. Food service management companies provide their institutional clients with a wide array of services that may include any combination of the following: Some FSMCs serve all institutional sectors, while others are focused on a specific sector such as education or health care. However, they also link purchasing to the management of the organization by connecting their approved products to a set menu and maintaining support staff in the region. As a result, they may have a greater ability to partner with local suppliers than a GPO, which does not maintain staff in the region. On a very basic level, FSMCs typically structure their supply management department with a national procurement director who leads a team of regional procurement directors. This team may interact with the GPO as well as regional sector vice presidents and district managers to manage the catalog of products offered to the clients and ensure compliance with purchasing requirements. Many FSMCs require products to be purchased from approved or preferred vendors. This negotiated pricing allows them to offer products at a lower cost to for the institutions. An emerging strategy among FSMCs is to charge very low management fees to make themselves more competitive in the bidding process, thus placing greater reliance on revenue through VDAs or rebates. The negotiation of such volume discounts is standard practice in food and other industries, from manufacturing to distribution. In return, the FSMC may offer a portion of the VDA back to the institution as well as merit increases, bonuses and other revenue-based incentives for their staff to promote on-contract purchasing. This menu is crafted to meet federal guidelines for school children in the case of schools and other groups with special needs such as cardiac or diabetic patients in hospitals. The menu is also developed to incorporate contracted or preferred products. There are typically minor changes at the regional level to account for variations in regional tastes. However, individual institutions are encouraged not to make significant changes to these menus. Purchasing at the unit level is tightly controlled. Unit managers are evaluated, and rewarded or disciplined, based on their adherence to the contracted items. This results in a disincentive for purchasing any off-contract items. If account managers want to purchase an unapproved product they may choose to use a limited petty cash fund for direct purchase. If they seek to add the product to the approved product list, they must make a request to their district manager, who will communicate with the corporate office to determine if the item can be purchased. This can be a long and burdensome process for the account manager. In addition, a product will usually be approved only if it does not compete with an available product from an existing approved vendor. These requirements are large barriers for most mid- and small-scale producers, inhibiting their sales to the institutional sector. GPOs are independently or association-owned national or regional organizations that are pool the volume of their members to obtain savings from vendors and manufacturers. Group purchasing organizations most often negotiate with large national and international producers and distributors for discounted prices. GPOs focus on selling a price point and a service, rather than specific products; their value is in the cost savings they can create for their members and the procurement services they can provide as a way to refine and ease the procurement process. The GPO business model is the most profitable in the industry, since they have very little material overhead, risks, and debts as a service for very narrow and defined market groups. Due to the GPO contract structure, pricing and demand remain relatively stable across industries. GPOs solicit members to create enough volume to interest manufacturers, producers and distributors. They then create contracts and commitments with those clients and articulate a compliance threshold with set volume requirements. Generally, they focus on a limited number and type of products to drive high participation rates with individual suppliers, maintaining the necessary volume to achieve discounts and rebates. This negotiated pricing may make the provision of food services more affordable for the institutions. Most GPOs require an institution to be an official member in order to participate, although some GPOs will allow institutions to purchase without being a fully contracted member if they are already purchasing from a broadline or regional distributor who partners with them such as PFG or Sysco. The terms, length, and percentage requirements of membership contracts vary significantly based on the GPO and the institutional type. This is typically a large distributor such as Sysco or US Foods. Purchases with approved vendors are restricted to those items. Liability insurance is also typically required. The negotiation of volume discounts is standard practice in food and other industries, from manufacturing to distribution. This negotiated pricing allows them to offer products at a lower cost to the institutions. In return, a FSMC may offer a portion of the VDA back to the institution, as well as merit increases, bonuses and other revenue-based incentives for their staff to promote on-contract purchasing. Rebates are one of the primary ways that FSMCs maintain profitability and are rewarded for efficiency. There is little transparency in terms of the amount of rebates FSMCs receive as a result of their purchasing practices. As a result, while a financial audit might indicate low profit margin as the unit level, the company as a whole may still maintain significant profits. A court decision in mandated that FSMCs managing public schools must pass on rebates to the institution. However, there is little oversight to ensure that this happens. Transparency in terms of the amount and type of VDA or rebate is important to standardize product pricing in the marketplace and allow for smaller scale suppliers to remain competitive in the marketplace. Most FSMCs and GPOs do not disclose their rebates, discounts or other credits in a proposal process unless specifically requested to do so. Even when these specific line items are requested, the reported rebates are often not specific to the institution but rather to the regional or national costs of the FSMC or GPO. This can lead to confusion within RFP or contract evaluation, especially if administrative fees and inflation costs are also included in the bid. The bid, however, could show the same cost estimate it did five years ago, due to greater rebate or discount savings anticipated by the FSMC or GPO, which are not itemized in the bid. The rebate system makes it difficult for smaller New England producers to become approved vendors, because their scale does not allow for the same volume discounts. FSMCs do have a process that institutions can use to get a new manufacturer or farmer approved. However, this process can take up to six months, puts a large paperwork burden on the farmer, requires costly insurance and certifications, and typically results in a denial if a similar item is available from an already approved vendor. This makes it extremely cumbersome for new local farmers or vendors to tap into this market. In addition, the rebate system can effect individual product pricing depending upon how the FSMC allocates the discounts. Many times, a portion of the rebates are used to subsidize a individual product pricing to the institution reflecting a disproportionately low product price that makes the FSMC more competitive when compared to self-op facilities. The agreement sets a percentage rebate based on a specified purchase volume. To account for this volume-based rebate, distributors typically increase the base prices of the product. The FSMC submits for rebates over a specified time interval. In financial statements, rebates are not shown as income, but are subtracted from operating costs. Use of Rebate Dollars. Often a percentage of rebate funds are provided back to the institutions. Types of Rebates The following rebates often come to the FSMC in aggregate and are not specified by regions or geographic location. However, most can be accounted for down to the institutional level. This is the most common rebate. It is an agreement with the distributor for a certain percent off of total purchases. In this example, the client would likely pay this inflated price. In some cases, the rebate is partially shared with the institution. This is the second most common form of rebate and is done for the highest volume products. It is a deal made directly with the manufacturer or producer.

Chapter 2 : ICN Home - Institute of Child Nutrition

A minimum purchase of $35 is required. Shipping is provided via FedEx SmartPostÂ® and FedEx Express SaverÂ®. Average delivery time is 1 - 5 business days, but is not guaranteed in that timeframe.

DOC does not operate a farm but does operate vegetable garden programs at various facilities. According to DOC, facilities used about 14, pounds of vegetables from these gardens during the summer of A copy of the prison menu is attached. The menu provides three meals a day for each day of the week. The menu varies based on four cycles. All facilities serve food based on the same menu. But the Manson Youth Institution, which houses inmates under age 21, and York Correctional Institution, which houses female inmates, may vary from this menu to address the special needs of their populations. For example, inmates at Manson may receive an extra sandwich at a meal and an afternoon snack because of their need for more calories. Women inmates at York may have different foods substituted to provide more calcium and protein and pregnant inmates receive a higher protein diet and a nighttime snack. The law requires agencies to follow certain procedures before privatizing services. The agency must develop a cost-benefit analysis and a business case. The requirement does not apply 1 to a privatization contract for a service currently provided at least in part by a non-state entity or 2 if the state contracting agency determines the contract is required because of an imminent peril to public health, safety, or welfare and a the agency states, in writing, its reasons for such finding and b the governor approves the finding in writing. This also does not apply to procurements that involve the expenditure of federal assistance or contract funds if federal law provides procurement procedures are inconsistent with state procurement statutes or regulations. A state contracting agency may publish notice soliciting bids for a privatization contract only after the SCSB approves the business case and, in some cases, the legislature pre-approves the contract. Details about the privatization process are described below. The analysis must 1 specify the minimum schedule required to achieve any estimated savings and 2 clearly identify any cost factor. Cost factors must be supported by all applicable records and reports. If the contract would result in at least layoffs, transfers, or reassignments, after consulting with unions, the contracting agency must notify the affected employees after the cost-benefit analysis is completed, give them the opportunity to reduce the costs of providing the services to be privatized, and give them resources to encourage and help them organize and bid on the contract. It is not clear the effect this provision has on laws that make certain subjects, such as wages and hours, mandatory subjects of collective bargaining. Business Case Any business case must include: The transition plan must contain a reemployment and retraining assistance plan for employees who are not retained by the state or employed by the contractor. If the primary purpose of the proposed privatization contract is to provide a core governmental function, the business case must also include information sufficient to rebut the presumption that the core governmental function should not be privatized. The presumption cannot be construed to prohibit a state contracting agency from contracting for specialized technical expertise not available within the agency; however, the agency must retain responsibility for the core governmental function. If any part of the business case is based on evidence that the state contracting agency is not sufficiently staffed to provide the core governmental function required by the privatization contract, the state contracting agency must also include within the business case a plan to remediate the understaffing to allow the agency to provide the services directly in the future. The SCSB cannot engage in any ex parte communications with a lobbyist, contractor, or union representative during the review. Each state contracting agency that submits a business case for review must give the board all information, documents, or other material the privatization contract committee requires to complete its review and evaluation of the business case. The members must represent both gubernatorial and legislative appointments and no more than three members may represent any one political party. At least one member must be an expert in the area that is the subject of the proposed contract. The SCSB chairperson or his or her designee must head the committee. The committee must employ a standard process for reviewing, evaluating, and approving business cases. The process must include due consideration of: The privatization committee must evaluate the business case and submit its evaluation to the SCSB for review and approval. During the review or consideration, no board member can engage in any ex parte communication with any lobbyist, contractor, or union representative. SCSB Approval of Business Case Within 60 days after receiving a business case, the SCSB must transmit a report detailing its review, evaluation, and disposition to the state contracting agency that submitted it. The 60 days may be extended for an additional 30 days upon a majority vote of the board or the privatization contract committee and for good cause shown. A business case is deemed approved if the SCSB does not act on it within the 60 days, except that no business case may be approved because the board fails to meet. Generally, a majority vote of the board is required to approve a business case. However, a two-thirds vote, including the vote of at least one board member appointed by a legislative leader, is required to approve a business case to privatize a core governmental function. Before approval, the state contracting agency must provide sufficient evidence to rebut the presumption that the core governmental function should not be privatized and there is a significant policy reason to approve the business case. Any state contracting agency may request an expedited review if there is a compelling public interest for doing so. If the board fails to complete an expedited review within the 30 days, the business case is deemed approved. The state contracting agency retains sole discretion in determining whether to proceed with the privatization contract if the SCSB approves the business case. The board may approve or disapprove the proposed amendment within 30 days after receipt by the same vote that was required to approve the original business case. If the board fails to complete its review within 30 days, the amendment is deemed approved. Solicitations for Privatization Contracts A state contracting agency may publish notice soliciting bids for a privatization contract only after the board approves the business case. The legislature, by a majority vote in either chamber, must either reject or approve the contract in its entirety. If the legislature is in session, it must approve or reject the contract within 30 days after it is filed. If the legislature is not in session when the contract is filed, the contract must be submitted not later than 10 days after the first day of the next regular session or special session called for that purpose. A contract is deemed approved if the legislature fails to vote to approve or reject it within the 30 days, which period cannot begin or expire unless the legislature is in regular session. Any contract filed with the clerks within 30 days before the start of a regular session is deemed to be filed on the first day of such session.

Chapter 3 : VRG Vegetarian Foodservice for Institutions -- The Vegetarian Resource Group

In this impressive book Professor West and her co-authors have presented a wealth of material for the dietitian concerned with all aspects of institutional catering, from the planning of meals to personnel management and the planning of kitchens and dining rooms.

Received Jun 18; Accepted Dec This article has been cited by other articles in PMC. Abstract Background In large scale cooking, food is handled by many individuals, thereby increasing the chances of food contamination due to improper handling. Deliberate or accidental contamination of food during large scale production might endanger the health of consumers, and have very expensive repercussions on a country. The purpose of this study was to evaluate the food safety knowledge, attitudes, and practices among institutional food- handlers in Ghana. Methods The study was conducted using a descriptive, cross-sectional survey of 29 institutions by conducting face to face interview and administration of questionnaire to two hundred and thirty-five institutional food-handlers. The questionnaire was peer-reviewed and pilot tested in three institutions in the Upper East Region of Ghana, before the final version was distributed to food-handlers. Results Majority of the food-handlers were between 41â€"50 years Female respondents were In our study, the food-handlers were knowledgeable about hygienic practices, cleaning and sanitation procedures. Almost all of the food-handlers were aware of the critical role of general sanitary practices in the work place, such as hand washing On disease transmission, the results indicates that Conclusions In generally, the institutional food-handlers have satisfactory knowledge in food safety but this does not translate into strict hygienic practices during processing and handling food products. Food-handlers, Food safety, Ghana, Hygienic practices Background When food is cooked on a large scale, it may be handled by many individuals and thus increasing the chances of contamination of the final food. Unintended contamination of food during large scale cooking, leading to food-borne disease outbreaks can pose danger to the health of consumers and economic consequence for nations [1 â€" 3]. Food-borne related illnesses have increased over the years, and negatively affected the health and economic well-being of many developing nations [4]. Food poisoning occurs as a result of consuming food contaminated with microorganisms or their toxins, the contamination arising from inadequate preservation methods, unhygienic handling practices, cross-contamination from food contact surfaces, or from persons harboring the microorganisms in their nares and on the skin [5 , 6]. Unhygienic practices during food preparation, handling and storage creates the conditions that allows the proliferation and transmission of disease causing organisms such as bacteria, viruses and other food-borne pathogens [7 , 8]. Additionally, many reported cases of food-borne viral diseases have been attributed to infected food-handlers involved in catering services [9]. In Ghana, both public and private institutions often have food service or catering units where meals are served to both staff and clients. Such institutions may include schools, research institutes, hospitals and prisons. To prevent outbreak of food-borne diseases in these institutions, high standards of hygienic and safety practices by food-handlers are essential parts of an overall food safety program implemented by these institutions. Although institutional food-handlers may possess the required knowledge and skills needed in food safety practice, errors due to human handling are often cited in several food-borne disease outbreaks [10 â€" 12]. As Greig et al. The knowledge, attitudes and practices of food-handlers have been reported in studies from different countries around world [13 â€" 18]. This is because a combination the three factors: In Ghana, previous studies have evaluated the knowledge, attitudes and practices of food-handlers in selected hotels in Accra [2], and food hygiene practices by street food vendors [20]. Recently, food safety knowledge, attitudes and self-reported practices of food handlers in institutional foodservice in Accra-Ghana has also been reported [21]. All these studies were however limiting in scope as they were restricted to only Accra, the capital city. At the moment, there is no published report on the knowledge, attitude and practice of food-handlers in institution selected from different geographical regions of Ghana. Such studies are however, important as they provide a nation-wide assessment of training needs, attitudinal changes and effectiveness of training and education to provide continuous consumer assurance of the safety of food. Such investigations will also provide better understanding of the interactions of prevailing food safety knowledge, attitudes and practices of food-handlers throughout the country, Ghana. This study therefore sought to assess the knowledge, attitudes, and practices of institutional food-handlers in Ghana, with regard to food hygienic practices and over-all safety. Methods Study population A total of institutional food-handlers participated in the study. A descriptive, cross-sectional survey of 29 institutions was employed in this study.

Chapter 4 : Food Service Toolkit | Farm to Institution New England

Foodservice (US English) or catering industry (British English) defines those businesses, institutions, and companies responsible for any meal prepared outside the home. This industry includes restaurants, school and hospital cafeterias, catering operations, and many other formats.

Chapter 5 : Food service in institutions.

Educational Institutions Food Service Consultants is especially proud of our history of serving educational institutions here in the St. Louis area. The company originally started with (16) sixteen private Catholic schools, all of which we still serve today, and now proudly serves over (60) sixty schools of all religious and non religious orders.

Chapter 6 : Educational Institutions Â« Food Service Consultants, Inc

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Chapter 7 : FOOD SERVICE IN PRISONS

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Chapter 8 : Hickory | PERFORMANCE Foodservice

Foodservice perspective in institutions Abstract In Western countries around % of all foodservice meals are provided in institutional settings such as.

Chapter 9 : Food safety knowledge, attitudes and practices of institutional food-handlers in Ghana

The Complete Guide to Foodservice in Cultural Institutions providesinsight, strategies, and information needed to run an appealing,efficient, and profitable foodservice operation that lives up tothe commitment, standards, and quality expectations of any culturalinstitution.