

UNPARALLELED DINING SERVICES

HCSG's food first philosophy focuses on sourcing quality ingredients, crafting menus sound in nutrition and taste, and the accessibility to uniquely prepare thousands of meals a day across the country.

1

MEAL IDEATION

- Considers Market Trends, Resident Feedback
- Unique Product Utilization from Food Manufactures
- Influences HCSG's Menu Developments

2

MENU & RECIPE DEVELOPMENT

- Created by HCSG's Corporate Dietitian
- Considers Resident Feedback and Preferences
- Integrates Regional Flavors
- Supports Variety of Nutritional Requirements
- Flexible to accommodate Seasonal Ingredients and Product Availability

3

SOURCING

- Led by HCSG's Corporate Dining Manager
- HCSG's Relationships directly with national Group Purchasing Organizations provides the Client with the best Cost/Pricing
- Direct relationship with Food Manufactures
- Identifying local sources for Dairy, Produce, and Bakery Products
- Set up access to Proprietary Procurement Platform for local Dining Operators

4

IMPLEMENTATION

- Utilizing Menu Management System Technology for Accurate Menu Preparation
- Access to National Network of Culinary Experts for hands-on Training on the best Culinary Techniques to support each recipe
- Follows all Regulatory and Industry Standards

5

DELIVERY

- Serving 150 Million Meals Per Year
- Collaboration between HCSG Dining Manager & Registered Dietitian
- Quality Dining Experience that Delivers Client and Guests Satisfaction



Leave your community's meals in trustworthy hands. HCSG provides peace of mind with delicious variety and carefully crafted menus, designed to suit the needs of every individual community! Learn how you can dine with HCSG at www.hcsgcorp.com.