



**CAMPUS
COOKS**



Campus Cooks

Food Service Kick Off

Partner Onboarding 2021-2022:
National Summary

Fall 2021 Launch Meetings

National Organization Summary of trending topics

Prior to the start of the 21-22 academic year Campus Cooks held meetings with each client chapter. These meetings were a review of the previous years food service and the chapters requests for the upcoming year.

We have summarized the most common goals, concerns and requests from our clients in an effort to share our knowledge with the Greek community at large.

Fall 2021 Priorities

Chapter goals regarding food service

- **To use their food service as a tool for recruitment and retention in their chapter.** The return of chapter dinner was a popular topic. Chapters who were previously not open to out of house participation are excited to welcome the entire chapter back. We found that several clients that receive Sunday dinner service, did not realize they had typically used that dinner as their chapter meal.
- **To re-introduce Chapter traditions or start new traditions around food.** Organization memory was lost over the past 1.5 years. We were happy to remind our clients of their previous traditions, theme meals and philanthropy events. We have enjoyed coming up with creative solutions for new traditions; from “drive thru” philanthropy events and themed chapter dinners, to simple pre-game appetizers served at the house.
- **Celebrate and have fun!** A great way to accomplish both of the previous topics is to celebrate being together again and have fun. Our clients and Chefs are excited and looking forward to theme meals, special Holiday treats, Philanthropy and more. The little touches always make a house feel like home!

What are the chapters concerns

How is Campus Cooks responding

- **Changing Covid regulations:** Chapters prefer buffet service. Campus Cooks will remain flexible to follow mandated protocols and listen to our clients wants and needs.
- **Reduction of waste:** Campus Cooks is excited to be rolling out a new re-usable to-go container for our clients. We listened and adapted.
- **Communication is the key:** Communication has always been important to Campus Cooks. We have made it easier for students to communicate with us with a more user friendly App. In addition to this we have increased stakeholder communication to include monthly reporting. We have also added frequent summaries for the National Organization level.

Chapter Requests

How is Campus Cooks responding

- **Late Plates:** Students became accustomed to the To-Go style of food service that was required on many campuses. Many asked to keep some quick grab and go style foods primarily for lunch. New members were not aware that “late plates” existed pre-covid. Clients do have the ability to request late plates day of or input their schedule for regular late plate orders through our App.
- **Adjustment of service times:** Slight adjustments to service times have also increased. Most of these requests center around Chapter dinner service or lunch service. Most report slight adjustments in the University class schedule, and the increase of virtual classes as reasons for adjustments. We are able to accommodate slight adjustment in service time in most cases with no additional charges.



Thank you!

We are looking forward to a happy and healthy 2021-2022 academic year!



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