



MILITARY Culinary Training

Sodexo's partnership with the United States Armed Forces and the United States Marine Corps extends beyond serving more than 150,000 nutritious meals daily. To meet the challenges of today and the opportunities of tomorrow, we must invest in the professional development of members of our armed services throughout their careers. That is why Sodexo offers customizable programs that ensure our partners have access to current, leading edge skills that support your mission, while ensuring military members a smooth transition to civilian life.

Sodexo Culinary Foundations[®], developed in partnership with the Culinary Institute of America*, focuses on proper culinary techniques, creating a skillset that transcends recipes, focusing on the essential methods of cooking correctly using classical techniques in quantity foodservice operations using equipment commonly found in military mess halls. Culinary Foundations is a world class training program designed specifically to meet the unique needs of our military partners.

Sodexo's Every One Counts[®] training program equips chefs and food production managers to train cooks and storeroom staff on the business practices vital to an efficient kitchen, focusing on:

- Food inventory and storage
- Reducing food waste
- Food usage reconciliation
- Using the right product for the right application

Developed by Sodexo's culinary team and other professionals, Every One Counts shares the business knowledge that underpins the commercial kitchen to drive quality and efficiency outcomes, and supports the continued business knowledge training that benefits cooks throughout their careers.

Sodexo's Culinary Foundations[®] drives:

- Superior food quality
- Improved consistency
- Reduced food cost
- Labor efficiency
- Food safety practices
- Stronger professional culinary skills

World Class Culinary Training for the UNITED STATES MARINE CORPS

Sodexo has proudly provided world class culinary training to the United States Marine Corps since 2002.

We have customized world class training programs, national culinary competitions, and transition programs to meet the needs of Marine Corps cooks aimed at improving mission readiness.

Since 2011 Sodexo has provided almost 10,000 Culinary Foundations training modules to U.S. Marines.

In the words of program graduates:

"I love this training, it was amazing."

"I learned we are not 'just cooks'; we are so much more."



RELEVANT LINKS:



*To learn more about Sodexo and the services it provides, visit Sodexo Insights.

Sodexo's Well Seasoned® program provides training for senior level enlisted active duty members preparing to transition out of the military. Through this three-day training session, Sodexo executive chefs, culinary professionals and other subject matter experts meet with the cooks to help them prepare for a food-focused job in a civilian setting. In addition to honing culinary skills, the program also includes topics such as staffing, inventory, food cost management, and general business skills.

Sodexo is the U.S. military's partner for culinary excellence.

Sodexo also supports professional development of military members through our sponsorship of the annual Armed Forces Forum for Culinary Excellence. This weeklong educational event, hosted by the National Restaurant Association Educational Foundation (NRAEF), hones attendees' culinary and foodservice management skills by offering interactive seminars, cooking activities, and mentoring and career-coaching sessions. Classes are led by top culinary instructors from The Culinary Institute of America, and leaders in the restaurant and hospitality industry. We've not only been a platinum sponsor since 2013, Sodexo executives also hold board and advisory positions with NRAEF.

By implementing Sodexo's leading edge culinary training, we can help our military partners:

- Enhance troop readiness
- Drive dining facility utilization
- Improve food safety
- Recognize potential labor cost savings
- Attract and retain talent
- Offer enhanced career paths for active duty members
- Prepare service members for post-military careers.

SIX KEY DIMENSIONS

Sodexo understands that Quality of Life is a key driver of performance. There are six key dimensions on which our services have a real and measurable impact on Quality of Life. Sodexo's culinary training programs for the military impact the following Quality of Life dimensions - **Social Interaction, Ease & Efficiency, Health & Well-Being, Physical Environment, Recognition** and **Personal Growth**.



SOCIAL INTERACTION



EASE & EFFICIENCY



HEALTH & WELL-BEING



PHYSICAL ENVIRONMENT



RECOGNITION



PERSONAL GROWTH

About Sodexo Government

With more than 40 years of experience working municipal, state, federal and military clients, Sodexo's Government segment and its nearly 3,000 employees improve the Quality of Life for the people it serves at 150 military and U.S. Federal Government locations in 26 states. Headquartered in the Washington, D.C. metropolitan

area, Sodexo provides a variety of integrated food and facilities management solutions and is the nation's largest federal foodservice contractor – serving 45.6 million meals annually with a focus on wellness and nutrition.

Sodexo Government
 9801 Washingtonian Blvd
 Gaithersburg, MD 20878
 301 987 4125
 Government.USA@sodexo.com
 sodexoUSA.com

GOVERNMENT

