

Company Kitchen Infographics to advance brand

An Employee Benefit With Great Taste!

CK cafe **CK catering** **CK market** **CK vending** **CK coffee**

CK Client Portal for wellness support & rewards program

DNA Nutrition information available and easy to access

CK Mobile App promotes consumer engagement

Nationwide Footprint serving businesses of many sizes

Onsite Access promotes collaboration and productivity

Employee Benefits with great taste

24/7 Access for refreshment convenience

Benefiting Employees for Over a Century.

LEADERSHIP • EDUCATION • INNOVATION

Walter Green opened first Kansas City cafeteria & later merged with Telex in America in 2001.

John Mitchell, Sr. says "Sweet America".

John Mitchell, Jr. becomes CEO.

CK cafe Combines the micro-market & cafe.

Vending Telemetry Wireless inventory control, dynamic merchandising, seamless transparency.

CK Client Portal Provides HR & wellness monitoring and support resources.

CK Mobile App Register CK Card, Promotions & discounts, Wellness content.

2009 **2010** **2011** **2012** **2013** **2015** **2016**

- 2009** **Employee Wellness Program** - Reduces absenteeism, increases productivity, improves morale.
- 2012** **Highly Focused Culinary Professionals** - The majority of our staff are professional chefs.
- 2013** **DNA** - Has become the leading food/beverage nutritional health.
- 2016** **CK Client Portal** - Comprehensive wellness, nutrition & HR tool, Healthy recipes, Real-time updates.

CK Cares

Our focus as food service professionals is to become involved with our clients' green initiatives and actively participate in making changes to achieve environmental sustainability, by balancing budgetary concerns and requests. Our environmental strategy is tailored to each location. We will initially meet with each location's environmental committee to prioritize sustainability initiatives with a cost/benefit analysis and implement agreed-upon programs.

GREEN INITIATIVES

Company Kitchen has several green initiatives, including:

- Single-serve napkin dispensers
- Plastic bottle recycling program
- Compostable compost containers instead of Styrofoam
- Reusable compost containers and coffee mugs
- Replace individual condiment packets with large dispensers

MINIMIZE FOOD WASTE

Our efforts to reduce waste:

- Chef's standardized recipes for greater control of costs, inventory and waste
- Track food waste through automation and adjust production
- Recycle cans and paper
- Reclaim steam oil for biodiesel
- On-site composting of food scraps & waste
- Topless coffee

ENERGY CONSERVATION/USAGE

On-site energy conservation:

- Company Kitchen consumes 70% less energy than a typical vending bank.
- Turn off equipment that is not in use.
- Replace worn equipment seals.
- Establish a preventative maintenance schedule for heating and cooling appliances.
- Minimize water consumption by properly thawing meats in coolers, and off-peak off-peak use and wash cycles.

SUSTAINABILITY

Company Kitchen goes beyond providing local and fresh produce to our clients by:

- Partnering with agricultural co-ops to provide its food service with up to 70% of its seasonal produce.
- Reducing shipping costs and emissions when buying local within a 200 mile radius from Kansas City.

CK Food Matters

FRESHNESS & QUALITY
Count Because **FOOD MATTERS!**

Our chefs use local and in-season fresh produce, prepared in small batches, to provide our clients with meal options.

HEALTH & WELLNESS
We Care About **FOOD MATTERS!**

We lighten up the topic of wellness with education and fun. On a monthly basis we showcase healthy superfoods and provide accompanying recipes. We also offer classes, cooking demos and trivia cards. Everyone can access nutritional