



EPC Foodservice Consulting/Training Services

Financial Analysis and Plans
Compares your district to industry benchmarks and provides a clear plan on what is needed for your operation to break even.

Full Compliance Program

Complete oversight of program to meet all regulations and reporting requirements. Allows your onsite manager to focus solely on the day-to-day operations of the cafeteria and employees.

Includes audit, administrative and procurement review assistance.

Monthly Menu Service

Provide monthly compliant menus to districts, with ability to add your unique recipes, posted on a custom webpage on your district's website that provides all nutritional information and allergens to parents.

Audit/USDA Assistance

Hands on, pre-audit and audit assistance for administrative and procurement reviews.

On-Site Trainings/In-services

Professional Standards Trainings for Staff and Directors

YOU CAN TRUST US TO KEEP THEIR TRUST



FOODSERVICE CONSULTING AND TRAINING PROGRAM

The EPC has been a trusted business partner with Ohio schools for over 30 years. In addition to our long-standing foodservice bid and commodity programs, the EPC also provides a foodservice consulting and training program. Bonnie Muckenthaler, SNS is the EPC Foodservice Consultant. Bonnie has a business degree from Miami University and has over 30 years of experience as a food service director. Bonnie oversees the Financial Analysis and Full Compliance Program. Kathleen Housman, RDN, LD was an ODE School Nutrition Specialist for 16 years and also a foodservice director at Fairborn Schools. Kathleen oversees our monthly menu service program and can provide Administrative and Procurement Review Assistance. Connie Little, SNS, has a BS in Human Nutrition and 32 years of Foodservice Experience, mostly at Beaver Creek Schools. She was SNA National Director of the Year! Connie provides fun training for you and your staff!

"Our district was experiencing a significant revenue decline and was in jeopardy of looking towards outsourcing. Prior to making a change we consulted with EPC and through support, training, shared direction, and alignment of costs, we have turned a program that had experienced 5 years of negative revenue, to a cash positive program in just one year. Bonnie and her staff have brought back the excitement for school food service not only to our students but to our staff. That has made all the difference!"

Don Burley
Director Of Operations
Graham Local Schools

Keep control of your foodservice operation in-district with assistance from the EPC.

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I am interested in learning more about the following EPC Foodservice Consulting/Training Services:

_____ **On-Site Inservice Training for Cooks**

_____ **On-Site Training/Assistance for Directors/Supervisors**

_____ **Administrative and Procurement Review Assistance**

_____ **Monthly Menu Service (includes nutritionals, monthly menu, some customization and interactive capabilities)**

_____ **Financial analysis of program, including Labor Analysis**

_____ **Annual Compliance Consulting Program (includes Monthly Menu Service, Financial Service and Admin Support)**

District: _____

Name: _____

Email: _____

Phone: _____