



OUR MEALS INSPIRE
FUTURE GENERATIONS

ACADEMIES


an elior company

REAL SOLUTIONS



MISSION STATEMENT

Our extraordinary team of professionals deliver innovative culinary experiences uniquely tailored for each customer and local community that we serve.

With a focus on culinary innovation and exemplary service, Valley is committed to making a positive difference in people's lives every day. We understand how to help our clients meet satisfaction goals while offering a comprehensive culinary management program.





OUR VALUE

Valley has worked closely with clients to provide creative foodservice solutions to academies for more than 50 years.

Food plays an important role in students' lives. Our programs shape eating habits, influence overall health and educational performance, and provide nutrition through the preparation of healthy food, as well as a variety of menu choices.

Our solutions are developed around well-balanced nutrition, a fiscally-responsible approach and an understanding of the unique strategies of our clients.

**[SMALL ENOUGH TO CARE . . . BIG
ENOUGH TO MAKE A DIFFERENCE.]**



WE CREATE FOOD EXPERIENCES THAT INSPIRE FUTURE GENERATIONS

Valley has the experience and resources to provide high-quality culinary management programs that provide nutritious, well-balanced food at every meal. Our teams utilize three ingredients for success—Culinary Innovation, Exemplary Service and Local Teams Supported by Global Resources. We provide our clients with quality, nutritious food for students and staff.

Our dining services programs provide:

- » Made-from-scratch dishes prepared with local, seasonal ingredients
- » Limited time offers to keep your program alive with flavor and variety
- » Marketing to engage students
- » Nutrition education and online nutrition information
- » Wellness and sustainability programs
- » An easily accessible online payment system
- » Meaningful and ongoing team member hospitality training

FOOD THAT INSPIRES FUTURE GENERATIONS





SIGNATURE VENUES

Valley's signature venues offer an array of dining selections to spark the appetite and feature fresh, seasonal ingredients. Our dining venues offer multiple choices, including hand-made pizzas, made-from-scratch entrees, bountiful salad bars and an assortment of beverages, for your students with eye-appealing and attractive food presentation to drive participation.



INNOVATIVE MARKETING

Valley's marketing strategy engages your students, faculty and staff. We will promote our signature venues as well as our year-long set of fresh and innovative limited time offers. Professional signage at the point of service and digital touch points will complement and promote our food to continuously engage students.

Our dining services website will provide easy access to our menus, nutritional information, online payments, special events and catering guides.

SUSTAINABLE INITIATIVES

Valley is focused on providing and promoting local, fresh and sustainable products. Sourcing local ingredients has a positive impact on the local economy and brings healthier options to academies and students.

We work with our partners on other sustainable initiatives from waste management to biodegradable products, recycling and eco-friendly products and equipment.





FOCUS ON WELLNESS

Valley places a spotlight on providing wholesome, well-balanced food in an inviting atmosphere. The Valley culinary team of chefs and registered dietitians create menus that encourage healthful choices, shaping positive life-long dining habits of countless students. Valley also provides marketing to educate and promote nutritious, well-balanced food to cultivate a culture of sound eating traditions.

Parents and students enjoy MyChoiceMatters, our online nutrition resource. MyChoiceMatters enables students to make wise choices as well as filter allergens and menu preferences.

TRAINING PROGRAMS

Our training programs are specifically designed to assist team members in better performing their jobs and to support the growth of each individual. Modules include Safety and Sanitation, Customer Service and Food Safety Certification and Training.

Our programs provide team members with the tools to:

- » Interact professionally with students and guests
- » Prepare and handle food in a safe working environment
- » Understand policies and procedures
- » Grow and improve their skills





www.valleyinc.com