



**GREAT FOOD + EXCELLENT COMMUNICATION =
HAPPY MEMBERS**

January 2016



HANDOUTS

<http://beta.org/resources/housing-program/>

Look under "Cornerstone
Workshop Handouts"



TODAY'S OUTCOME

Share tips and best practices for managing your kitchen operation so that your members are well-fed and happy and your volunteers have a high degree of confidence in the program.



"BIG PICTURE" OUTCOME

Safe and desirable housing that helps our members develop into Men of Principle for a Principled Life.



5



CORNERSTONE

HOUSING PROGRAM



6

FACILITATORS

Anne Emmerth
Director, Cornerstone Housing Program
Beta Theta Pi

- Anne.Emmerth@betathetapi.org
- 800-800-BETA



FACILITATORS

Jordan Wigton
Director of Sales and Marketing
College Chefs

- jwigton@collegechefs.com
- 217-369-7267



WWW.COLLEGECHefs.COM



A SUCCESSFUL MEAL PLAN

- Great food
- Reasonable price
- Minimal oversight needed by volunteers and staff
- Risk management
 - Stoppage of service
 - Employment risk
 - Theft / embezzlement / financial controls
 - Personal conflicts
- **Communication**



College Chefs



www.collegechefs.com

COLLEGE CHEFS: BEST PRACTICES FOR ENSURING QUALITY FOOD AND SERVICE



College Chefs



www.collegechefs.com

11

College Chefs Concept

To provide classically trained chefs into fraternities and sororities that cook fresh, from-scratch food. We maintain the highest standards for our chefs, food, and kitchens.



BETA THETA PI
BEN OF PRINCIPLE



12



SETTING PROPER EXPECTATIONS



BETA THETA PI
BEN OF PRINCIPLE



13

SETTING PROPER EXPECTATIONS

- Desired Meal Plan: Silver, Gold, Platinum Levels
- Price & budget
 - Number of meals per day / week
 - Number of people participating
- Food allergies & dietary restrictions
- Unique requests & special events

College Chefs



BETA THETA PI

HEX OF PRINCIPLE



14



HIRING TALENTED CHEFS



BETA THETA PI

HEX OF PRINCIPLE



HIRING TALENTED CHEFS

- Professionalized Interview Process: Chefs Interviewing Chefs
- Chef Placement Services LLC
- Reference Checks, Background Checks, Drug Tests
- Hiring for skill and personality!



TRAINING AND SUPPORT FOR CHEFS



17

TRAINING AND SUPPORT FOR CHEFS

- Chefs are autonomous within each location / house
- College Chefs cookbook
- Web-based menu developer: database of menus from across the country
- Transfer opportunities
- National pricing and purchasing programs

BETA THETA PI
MEN OF PRINCIPLE

18



COMMUNICATION WITH CHEFS

BETA THETA PI
MEN OF PRINCIPLE

COMMUNICATION WITH CHEFS

- Chef Supervisor Duties
 - Training and Setting Expectations
 - Menu Development
 - Monitoring Through Food Distributor Websites
 - Daily Phone Conversations
 - Surprise Visits
 - In Uniform
 - Kitchen Spotless
 - Posted Menus
 - Food Concepts Accomplished



COMMUNICATION WITH CHEFS (CONTINUED)

- Marketing to Chefs Internally
 - Social Media Postings of Chefs Food



COMMUNICATION WITH CHEFS (CONTINUED)

- Marketing to Chefs Internally
 - Social Media Postings of Chefs Food
 - Management Team Videos with Recipes
 - Nationwide Food Challenges



COMMUNICATION WITH CLIENTS

- Chef/Chef Supervisor Communication
 - Weekly Menu Development Meetings
 - Guaranteed Service
 - Surprise Visits
 - Special Events
 - Direct Client Communications
 - Face to face
 - Phone Calls
 - Emails



COMMUNICATION WITH CLIENTS

(CONTINUED)

- Account Management Communication
 - Customer Service Responsibilities
 - 5 Questions (very crucial to success)
 - Anonymous Surveys to the Entire House through Survey Monkey
 - Ongoing Meetings and Communications with Housing Corporations and Student Executive Boards



RESOURCES & TOOLS

- Cornerstone Housing Program
- College Chefs
 - <http://www.collegechefs.com/meal-plan-builder>
 - Submit contact information and Jordan will follow up!
 - <https://www.facebook.com/CollegeChefs/>
- Other houses on your campus / alumni volunteers
- Your own members!



26



CORNERSTONE
HOUSING PROGRAM

Anne.Emmerth@beta.org
800-800-BETA

