

## OUR COMPANY



## FULL FOOD & DINING

PCSI stands ready to meet the needs of any commercial dining facility with delicious food that nourishes the body and pleasant dining experiences that build community. We take great pride in the quality of our service and the satisfaction we deliver to our customers. No job is too big or too small as our teams are highly adaptable to changes in budget and staffing requirements.

### Great Food

Every day, PCSI prepares and serves thousands of U.S. service men and women in multiple dining facilities. Our personnel work closely with customers to develop crowd-pleasing meals and menus from fresh, wholesome ingredients. We deliver variety to satisfy the appetite, meet nutritional needs, and accommodate special diets.

Our customers consistently rate us as excellent. Our food services at Fort Hood have been described as “the best on post.” In 2010, our Fort Hood team received the prestigious Philip A. Connelly Award for Excellence in Army Food Service.

### Quality

Commitment, communication, and research are the cornerstones of our quality program. We fully commit ourselves to meeting contract requirements and customer needs. We maintain open communication to verify that all quality standards and customer expectations are met. We stay current on food service industry research in order to implement best practices.

At PCSI, we use computerized maintenance management systems to manage inventories, menus, and schedules as well as equipment status. The talented staff we hire and train enable us to meet our quality guarantees.

### Comprehensive Service

PCSI’s comprehensive dining services offer every phase of food purchasing, preparation, service, and sale. Meal service options include field mess, boxed lunches, and catering for holidays and special events. We make exceptional desserts, pastries, and decorated foods and tables. PCSI employees wash dishes, clean and sanitize hard surfaces, and deliver complete floor care—in the kitchen and dining areas. We also keep commercial kitchen equipment fully operational with cost-effective service, maintenance, and repair.

## OUR PEOPLE



### Revenue Opportunities

PCSI's excellent cooking can increase revenue through dine-in and dine-out purchases. Customers may choose from a variety of options, including in-house catering for organizations that use your facility for meetings and events. Another choice is take-out meals for your employees to buy on their way home. Wherever money is exchanged, PCSI can increase your dining revenue by enticing consumers with fresh, appetizing food.

### Safety

The health and well-being of all dining facility users is PCSI's highest priority. PCSI personnel take every precaution to ensure the safety of diners and workers. Our worker safety rate is significantly above the national average, which controls insurance premiums and staff down-time, resulting in cost savings for our customers.

### Efficiencies

At PCSI, we treat your facility's resources as if they were our own. We always look for ways to lower costs and improve efficiencies while maintaining or increasing quality. In food services, economy can be achieved through smart menu planning as well as savings in labor, utilities, equipment, and supplies. PCSI uses bulk purchasing to pass discounts on to our customers.

### Green

PCSI is committed to reducing costs by reducing waste that degrades our environment. Zero kitchen waste is our goal. To that end, we have implemented a food liquefaction system that turns bulk food waste into liquid organic waste. This system saves on disposal costs as it reduces landfill and pollution. Other green initiatives implemented by PCSI include replacing harsh cleaning chemicals with environmentally-friendly products.

### PCSI Advantage

- Great food
- Adaptability
- Commitment to quality and safety
- Customer service and satisfaction
- Green initiatives
- Revenue increases
- Cost savings

**CONTACT PCSI TODAY TO LEARN HOW WE CAN HELP YOU!**