

BRÖCK

Premier Culinary Services



OUR HISTORY



**Andrew J. Brock,
President & CEO**

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I am proud to represent the third generation of Brock operating our quality food service company.

As a family-owned company, we highly value each client and form enduring partnerships. We have the capacity and will to develop fully customized culinary programs that markedly differentiate us from our competition.

Our entire organization is dedicated to exceeding the expectations of our clients and customers each and every day. We are a company with a passion for providing culinary innovation and sound business deals. Simply put, we keep it personal and deliver big results.

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VALUE PROPOSITION

Together we establish a collaborative partnership that delivers a customized dining experience which nourishes mind and body.

- We listen, innovate and support your culture
- We empower the on-site team to tailor menus to embrace today's diverse palates
- We commit to creating balanced meals built on a health and wellness platform



Great customer service starts with engaged and enthusiastic employees. We recruit, train and retain top-quality culinary professionals. Our “passionate about food” work environment, compensation and benefits packages make us a sought-after employer.

Depend on Brock to:

- Offer comprehensive management programs
- Provide formal hourly employee training sessions
- Require nationally recognized food safety certification
- Promote allergen awareness and food safety training
- Conduct quarterly unit evaluations
- Deliver continuous training in the latest best practices





FISCAL RESPONSIBILITY

Open, honest relationships built on integrity and trust, close personal contact, proactive management and the ability to adapt and respond to a fluctuating business environment; these are the keystones on which we have built our company.

Depend on Brock to:

- Establish mutually realistic operating budgets
- Deliver on our financial and service commitments
- Streamline operating costs while maintaining the program's integrity
- Build our partnership on robust financial reporting and open communication
- Conduct quarterly business reviews to share success and opportunities
- Provide transparency with no hidden charges or expenses

INSPIRED CULINARY

Food and dining trends are ever changing. We educate and enable our chefs to tailor menus reflecting culinary innovation, seasonal offerings, and customer preferences.



Depend on Brock to:

- Commit to scratch cooking while eliminating the use of processed foods
- Showcase menu selections through action stations and Destination Dining
- Evolve service styles and methods to provide better customer flow
- Redesign food delivery methods to keep things fresh and exciting
- Utilize local vendors, CSAs and on-site activities such as gardens and apiaries to complement daily menus





CONVENIENT CATERING

Catering with Brock's on-site team provides a level of convenience, service, and responsiveness unmatched by external vendors.

Depend on Brock to:

- Know key customer preferences
- Customize events to your expectations and situations
- Provide culinary and event resources
- Set-up and pick up events with little to no disruptions
- Deliver clear and detailed billing for all events
- Utilize technology to make event planning seamless



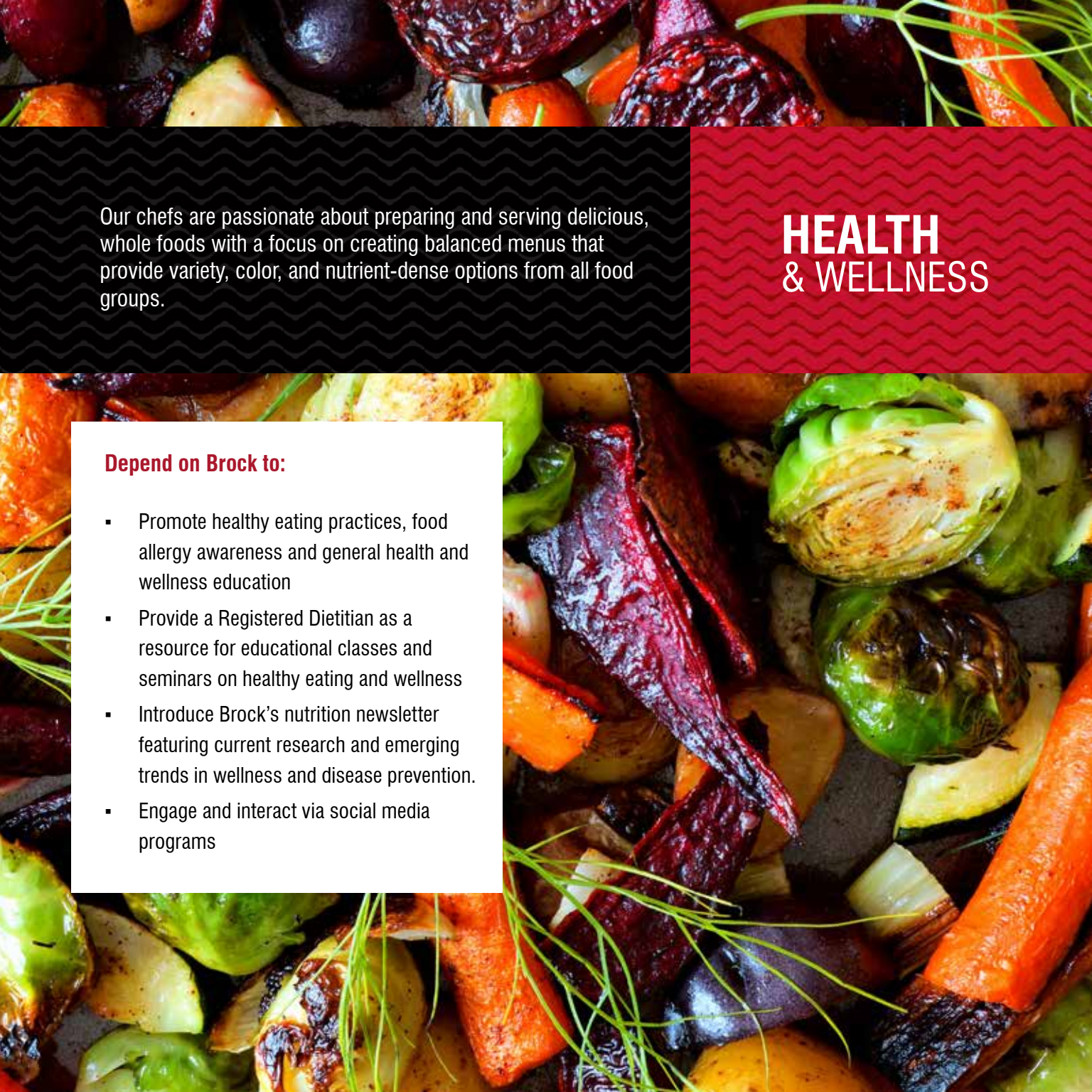
ADVANCED TECHNOLOGY

Brock embraces and incorporates leading-edge technology to enhance our customer experience.

Depend on Brock to:

- Utilize a micro-website for weekly menus, health and wellness information and daily feedback collection
- Provide menu nutrition and allergy information
- Conduct electronic surveys onsite or via email to gain customer feedback
- Leverage catering software technology in your environment
- Introduce technologically advanced office coffee, vending and micro markets
- Incorporate touchscreen technology offering self-service options





Our chefs are passionate about preparing and serving delicious, whole foods with a focus on creating balanced menus that provide variety, color, and nutrient-dense options from all food groups.

HEALTH & WELLNESS

Depend on Brock to:

- Promote healthy eating practices, food allergy awareness and general health and wellness education
- Provide a Registered Dietitian as a resource for educational classes and seminars on healthy eating and wellness
- Introduce Brock's nutrition newsletter featuring current research and emerging trends in wellness and disease prevention.
- Engage and interact via social media programs

HOW MAY WE SERVE YOU?

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