

Sysco Corporation

Company Description

Sysco is the global leader in the foodservice distribution industry because we believe it is important to lead and not follow. Our mission to help our customers succeed is the driving force behind that success. Sysco was founded in 1970 and is now one of our nation's top 60 corporations.

With a workforce of 47,000 and 186 distribution locations, we have the talent and reach to exceed the needs and expectations of our customers. We work hard to be a beneficial partner with a strong focus on efficiency and innovation. We also have the largest quality assurance program in the industry, with standards that often exceed those of the FDA.

We purchase from a multitude of growers, manufacturers, and processors, and market and distribute 360,000 food and related products to approximately 400,000 customers ranging from small family-owned restaurants to large educational, lodging, government and healthcare facilities. Healthcare is one of Sysco's largest and most important customer segments.

Sysco has many valued service and software programs specifically geared to help our Healthcare Customers succeed.

Geographic Area Served: U.S. & Canada

Segments Served: SNF, AL, IL, CCRC

2010/2011 Product & Service Innovations

- **Commitment to Leadership in Senior Living and Healthcare:** Sysco has an unwavering commitment to be the leading foodservice distribution partner for the healthcare and senior living industries.
- **Comprehensive Portfolio of Management Solutions:** Sysco can provide a complete portfolio of valued services to help manage your facilities' foodservice operation, like our IMPAC menu planning program.
- **Web-Based Support Tools:** Sysco's state of the art warehousing and transportation services are complimented by our customer friendly technology like Onelink, our web based reporting tool and eSysco, our web based order entry vehicle.

Suggested Consultative Discussions

- **Foodservice Operator System Advantage:** IMPAC Menu Service, a menu service that provides seasonally adjusted menus, recipes, ordering guidelines, therapeutic diets, nutritional analysis, costing menu guides and holiday offerings to help customers run an efficient foodservice operation.
- **Inservice Training:** KEYS in-service training program, a complete kit that offers instructional presentations and literature to educate team members on safe food handling and employee safety.
- **Resident Nourishment Information:** TRAYSYS, a software program that stores resident information and prints tray cards, nourishment labels and more than 30 reports on demand, saving time and improving resident satisfaction.

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