

# welcome



authentic made from scratch socially responsible



# dream

Bon Appétit's dream is to be the premier on-site restaurant company known for its culinary expertise and commitment to socially responsible practices. We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients.

We do this in a socially responsible manner for the well being of our guests, communities and the environment.





# Bon Appétit Management Company

- Pioneer of onsite restaurants
- Committed to fresh, seasonal food
- Cook from scratch in every location
- Industry leader in socially responsible practices
- Flavor is at the heart of everything we do
- 400 locations in 31 states
- \$600+ million in revenues
- 11,000 employees

# clients

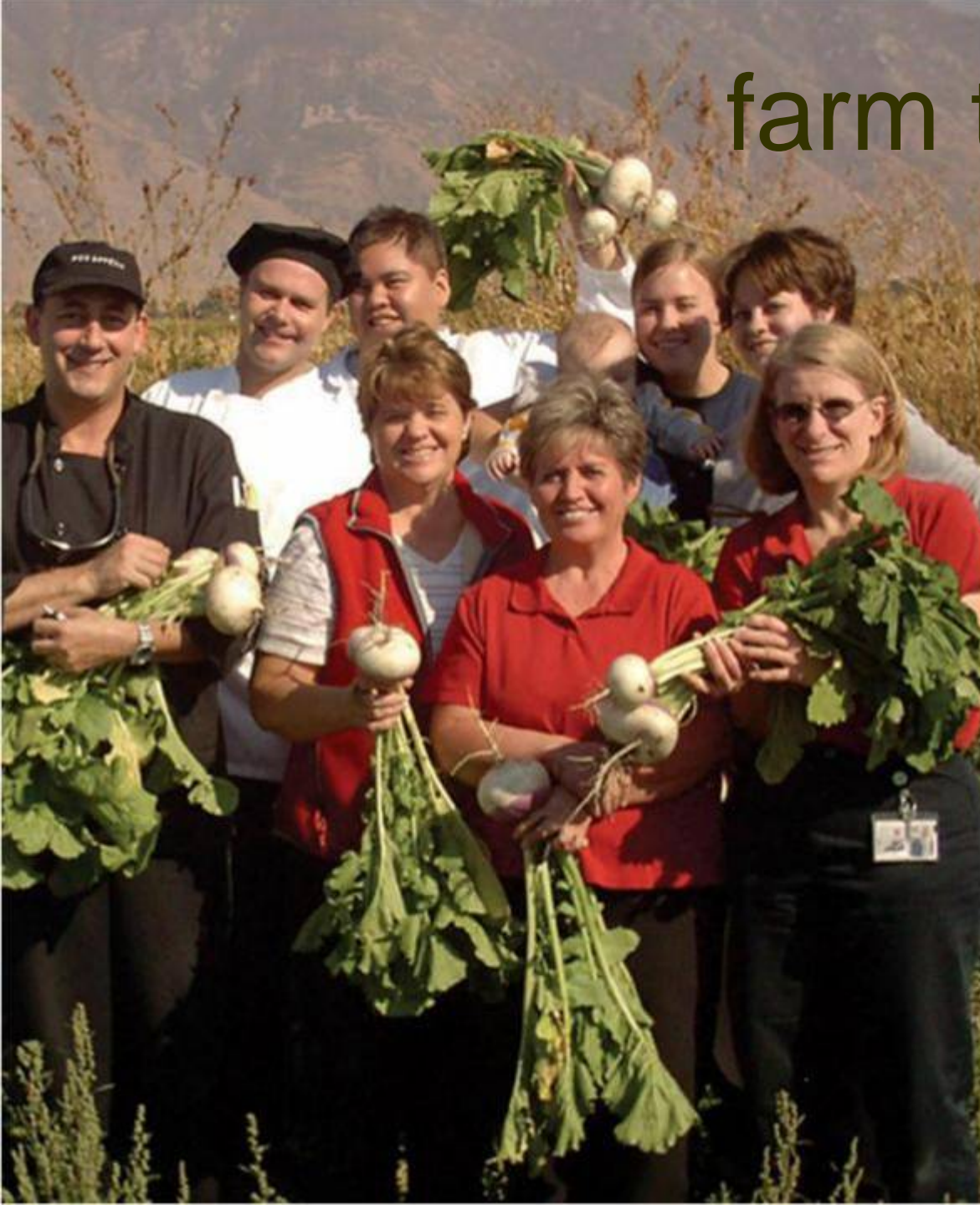


# leadership

- Farm to Fork (SINCE 1999)
- Sustainable Seafood (SINCE 2002)
- rBGH-free (SINCE 2002)
- Reduced Antibiotics (SINCE 2003)
- Circle of Responsibility (SINCE 2003)
- Trans fat-free (SINCE 2004)
- Cage-free Shell Eggs (SINCE 2005)
- Trayless Dining (SINCE 2005)
- BAMCO Foundation (SINCE 2005)
- Low Carbon Diet (SINCE 2007)
- Coalition of Immokalee Workers (SINCE 2009)
- Sustainability Reporting (SINCE 2009)
- Foragers (SINCE 2010)
- Inventory of Farmworker Issues & Protections (SINCE 2011)
- Ag of the Middle (SINCE 2011)
- Fish to Fork (SINCE 2011)
- TEDxFruitvale: Harvesting Change (SINCE 2011)
- Fair Trade Uniforms (SINCE 2011)



# farm to fork



- Started in 1999 in pursuit of better flavor
- Small, owner-operated farms or artisans within 150 miles of the kitchen
- Each Bon Appétit account tries to purchase *at least* 20 percent of its ingredients from Farm to Fork farmers and artisans
- Also seeking out mid-scale regional ranches that have third-party humane certifications
- More than 1,100 registered Farm to Fork partners companywide!

# Jirak Family Produce

- Mark and Teresa Jirak and their six kids farm 12 acres in Atchison
- Sweet corn, melons, bell peppers, tomatoes, green beans, squash, cucumbers, and pumpkins.
- Bon Appétit Farm to Fork partner since September 2011



# what farm to fork means

- Fresh, flavorful, local food for our diners
- Money stays in the community
- Farmers stay on the land

## We want to work with you!

- Payment: We can pay with a credit card or even cash
- Paperwork: Sounds intimidating, but actually only takes minutes
- Commitment: We can buy as little or as much as you are comfortable with

# signing up for farm to fork



- Certificate of Insurance with Foodbuy listed as the Certificate Holder
- \$1 million in general liability and \$1 million in auto liability
- Must read our Food Safety Guidelines and sign a form saying they follow these guidelines.

# contact us

JEFF LEAHY

Chef/Manager Bon Appétit

Collective Brands Inc. Payless ShoeSource

3231 SE 6TH AVE, TOPEKA, KS 66607

785-295-2433

Learn more at [www.bamco.com](http://www.bamco.com)