

Food Management magazine prepares an annual comprehensive report of the largest contract management firms, with exclusive research compiled by Food Management editors. The Top 50 report provides a company-by-company assessment and is limited to companies with significant foodservice revenue in on-site environments. However, ratings do not necessarily reflect relative market position within a particular market segment.



**FM 50 2016: No. 37 Epicurean Group
Los Altos, CA**

By Mike Buzalka, Executive Features Editor, *Food Management*
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Epicurean Group is committed to socially responsible and environmentally sustainable business practices, with all of its operating sites displaying its sustainability pledge. It purchases locally, within 150 miles of each facility, whenever possible to support the local community, serve healthy, seasonal food, and reduce CO2 emissions from transportation. Epicurean Group also supports the sustainable seafood model of the Monterey Bay Aquarium's Seafood Watch program and avoids the use of industrially produced products that emit greenhouse gases.

Resource conservation and waste reduction are also major points of emphasis, with food waste elimination achieved through careful management and by supporting local, nonprofit food recovery programs. To eliminate plastic

and polystyrene foam from landfills, the company uses only 100 percent compostable takeout containers in all facilities.

Epicurean Group also helped launch the GreenTown Co-op, which supplies compostable take-out products to smaller businesses at competitive prices, and it is a business member of the Slow Food global nonprofit organization that advocates for "good, clean and fair" food. In 2014, Epicurean Group CEO Mary Clark Bartlett was named a delegate to Terra Madre, the Slow Food global conference in Turin, Italy.

The company's sustainable food education program is ongoing in its 57 restaurants and cafes located across Northern California and Oklahoma. Its Go Greener! program, designed to educate customers and encourage sustainable behavior, provides tips through digital and print displays and social media and uses humor to deliver sustainability concepts and interesting and surprising facts about conservation. For example, Kick The Can! suggests customers choose a self-serve beverage to eliminate waste, instead of purchasing a drink in a can or plastic bottle.

Epicurean Group also holds cooking demonstrations and classes at all of its corporate and educational campuses to educate diners about preparing healthy, seasonal food from scratch.

The company website includes food education sections such as Seasonal Recipes, Cook's Tips and Did You Know? Seasonal Healthy Food Facts, all written for non-professionals.

Contact Information

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FINANCIAL INFORMATION

Revenues

2015: \$47

2014: \$46

2013: \$40

No. of Contracts

2015: 57

2014: 51

Business Mix:

Dining Operations (95%), Catering (5%)

Segments Served:

K-12 Schools (49%), B&I (36%), College/University (15%)

TOP EXECUTIVE

Mary Clark Bartlett, president

