

Improving operational efficiency

The Entegra guide to better business
performance for your restaurants



Unmatched purchasing. Unlimited performance.



How can a GPO improve your restaurant's business performance?

Many businesses discover group purchasing organizations as a way to cut costs on purchases. But as savvy business leaders know, it takes more than cost cutting for hospitality-driven companies to succeed.

That's where a purchasing partner like Entegra can step in. With easier access to solutions for menu ideation, product optimization, energy savings, waste reduction and more, you can simplify and strengthen the operations that drive your business forward.

Drive efficiency. Engage customers. And improve your business performance. Use this guide as a road map for getting more out of a GPO partner — and taking your operations to the next level.



Follow these tips to identify your business challenges and improve your restaurant operations.



CULINARY SERVICES

Access our in-house culinarian

In a rapidly changing environment, operators need the best tools to optimize performance. We prepare our partners for the challenges ahead with **cost-saving** strategies and **best-in-class** tools for kitchen recipe development and even waste management. At our **Entegra Performance Kitchen**, collaborate with suppliers to optimize your product SKUs and improve your purchasing power.

Stay up to date on the latest products with our **comprehensive purchasing guide**, covering everything from food and beverages to services, equipment and supplies.



ENERGY SERVICES

Maximize energy efficiency

The larger the restaurant, the more difficult to control energy waste — and meet challenging sustainability goals. Offered in partnership with Sodexo Facility Management, our **Energy Services** provide a simpler, more effective way to manage energy usage across your operations.

See all your energy-related bills and savings in one place with **utility expense management**. Compare your usage to industry peers with **energy benchmarking**. And explore alternative gas and electric supplies with **energy procurement**.* Some Entegra clients have saved up to 20% in energy consumption in their first two months of service.

**Only offered in select states.*



PROCUREMENT SERVICES

Strengthen procurement effectiveness

The more time your staff spends on day-to-day procurement, the less time they have to focus on bigger operational challenges. Maximize your procurement team's abilities with Entegra's proven **expertise** and **savings programs**.

In addition to more effective procurement, support from Sodexo Supply Management's rigorous supplier evaluation process ensures **increased supply chain consistency**. You can rest easy with dependable access to the safe, consistent and sustainable products your restaurant needs.



TRAINING PROGRAMS

Advance your team's capabilities

Employee turnover and training costs are at all-time highs, crippling businesses' abilities to meet customer demand. Keep your team equipped and customers satisfied with **training programs** and **temporary labor support** from Entegra.

We help enhance your customer experience with safety training including **ServSafe** discounts and the **Six-Foot Kitchen Training Suite**. And with temporary support from **Anserteam** and **Instawork**, your team can remain ready to keep operations running smoothly.



DATA AND DIGITAL TOOLS

Gain greater control of your purchasing

When it comes to managing savings, purchases and contracts, many businesses burn valuable hours switching between multiple documents, spreadsheets and programs. Streamline the process with **Entegra PurchasingIQ**, a streamlined mobile app and online platform with real-time data and cost-saving functions.

Automate your ordering and inventory with **eProcurement**. See savings in real time with **Savings Optimizer**. And identify payment discrepancies more quickly and accurately with **Contract Auditor**. Our digital tools and reports enable faster, more efficient purchasing.



WASTE REDUCTION SERVICES

Reduce food and packaging waste

Customer demand for greener business practices only continues to grow. Amplify your sustainability efforts with Entegra's programs for **reduced food waste** and **improved packaging**.

WasteWatch by **Leanpath** provides smart tracking technology and prevention procedures that have helped some Entegra clients reduce food waste by 50%. And access **innovative packaging and recycling** that meets local requirements — while reducing costs.



FIRST-AID, FIRE SAFETY AND EQUIPMENT SUPPORT

Streamline back-of-house services

Stay on top of your **kitchen** and **back-of-house operations** with discounts and support from industry suppliers you know and trust.

Simplify kitchen exhaust cleaning, fire alarm monitoring and more with **Cintas Fire**. Save time on safety training, eyewash service and hydration systems with **Cintas First Aid**. Streamline oil management with **Restaurant Technologies, Inc.** And more easily purchase and manage equipment with **Trimark**.

These are just some of the ways Entegra can help drive operational efficiency for your restaurant. Our national account executives apply deep industry expertise to provide solutions and advice specific to your operations.

Start improving your restaurant's operations with Entegra

Learn how you can take your restaurant's business performance to the next level. Contact Entegra to speak to one of our experts today.



EntegraPS.com | 1-866-ENTEGRAS | info.USA@EntegraPS.com