

How a Manufacturing Plant Boosts Productivity & Morale with

Hot Food Served by Local Restaurants

An auto manufacturing plant in Michigan with 1,000 employees operates two shifts during the day with varied lunch breaks. Because of these complexities, having a quality, on-site lunch option proved to be challenging. Fooda was able to offer a solution to accommodate their needs, while supporting the company's goals with delicious food.



1,000 EMPLOYEES



2 SHIFTS PER DAY



SHORT LUNCH BREAKS

The Challenges

- No hot food options on-site and vending machines quickly became boring
- Short lunch breaks made it difficult to leave the facility for takeout
- Management wanted to provide a great lunch option to keep employees happy and drive productivity

The Fooda Solution

How it Works

Fooda schedules a daily rotation of local restaurants to set up on-site and serve lunch to employees. The restaurant of the day is ready to sell by the start of the first lunch break and stays for three hours to accommodate three separate breaks. Vending machines were kept on-site to compliment the program.



What are the Benefits of Fooda?

Variety: taste-tested local restaurants rotate daily, so Fooda never gets old.

Affordability: included on every restaurant's menu is a \$6 Everyday Entrée — employees of all income levels can enjoy Fooda

Safety: a controlled, on-site food service reduces exposure to COVID-19 by keeping staff on-site. Fooda restaurants are extensively vetted, trained, and follow strict Health Department guidelines.

Supporting Local: in addition to enjoying their authentic food, people love supporting local restaurants









What Have Been the Results



Employees are more productive since people don't waste time going out to lunch.



By offering easy access to local favorites like Fuddruckers, employees are happier and feel more appreciated.



The company is able to further contribute to the local economy by injecting revenue directly into these local businesses

