CORPORATE INSIGHT: Future President's should be adaptable to the current and ever changing business landscape. Always remember that the labor market is the biggest challenge. I am very engaged with recruiting staff from my alma mater, the client liaison – our core member. 

My Presidency, like many others, had many challenges. At the time, we were seeing a significant shift in the role of the hospitality industry. Working with six other brothers and one sister every day is both a blessing and a challenge. On the positive side, I have the support of a dedicated team, a strong belief in our products, and a clear vision for the future.

And of course, there are many memories with all the friends I've made within the SFM family.

There are many memories – many of which can't be printed! But certainly my favorite memory was kicking off the annual conference with the SFM Body of Knowledge. The conference was our way of sharing knowledge and expertise with our members. It's been a great opportunity to connect with other professionals and stay up-to-date with the latest trends and developments in the industry.

Douglas Whitcomb, FMP | President | Whitsons Culinary Group

Whitson's is a family run business. What are the positives and negatives of keeping it in the family? Working with six other brothers and one sister every day is both a blessing and a challenge. On the positive side, I have the support of a dedicated team, a strong belief in our products, and a clear vision for the future. However, the biggest challenge inherent in working in a family business is maintaining a balance between personal and professional life. It requires constant communication and compromise to ensure that everyone's needs are met.

What do you see is the trend creating the most opportunity to our industry? The major challenge that goes hand in hand with an increased awareness of nutrition is product sourcing. We have a desire to understand the nutritional benefits of the foods we serve and from where they are sourced. Whitsons has, over the years, been able to work in opinion with the company's growth and well being in mind. Another positive is that we have fostered a family environment with a strong belief in our products. We also recycle paper and bottles, as well as oil for use in our biodiesel vehicle program. Recently, we eliminated all food products that contain high fructose corn syrup, as it is a known contributor to health issues.

What do you see as the hottest trend in the Correctional Food Service Industry? In some cases, we have had challenges sourcing products that meet our requirements in the volumes we need. The silver lining of this problem is that it has led us to develop new relationships and suppliers that can meet our needs. Similarly, the use of technology to improve food delivery and quality control is on the rise. This technology has helped us improve our efficiency and reduce errors. In the future, we expect to see even more integration of technology in our operations.

In this session, we examined what do you see is the trend creating the most opportunity to our industry? In some cases, we have had challenges sourcing products that meet our requirements in the volumes we need. The silver lining of this problem is that it has led us to develop new relationships and suppliers that can meet our needs. Similarly, the use of technology to improve food delivery and quality control is on the rise. This technology has helped us improve our efficiency and reduce errors. In the future, we expect to see even more integration of technology in our operations.