2. 91% of millennials expect to stay in a job for less than 3 years.

What do you consider to be the most valuable part of doing business with ARAMARK for your customers?

We see this shift being beyond the obvious high profile technology sector and their inherent and well documented war for talent. The type of skills required for success in this talent acquisition and retention strategy have significant shift and opportunity to grow traditional business.

Vending, self-serve markets and break room services.

What do you consider to be the most valuable part of doing business with ARAMARK for your customers?

Sustainability and environmental responsibility have been prominent within the foodservice industry for many years. Whether it’s the desire to reduce waste and costs to the investment in employee amenities that contribute to enhancing the workplace experience. Of which food can and should play a major part.

There are many examples of where historically our industry has provided food for people out of the home, at work, in the community and in education. As the need for employee amenities to support the efficient and effective performance of their job.

Where do you see the most opportunity to grow our industry?

An exciting program we've put in place is an Environmental Stewardship Internship program. We're bringing in students to work with us on our production process.

What do you think creates the greatest challenge to our industry?

Production processes and procurement management.

SFM has grown tremendously. I am so impressed with the marketing and the webinars offered last year. Also the push to become a community driven association. I would like to see a continued focus on developing new and better ways to reach our members.

What is one key take-away you hope to have from your position with FCSI?

In our 100th year, let's continue to use our collective voice as the primary resource for foodservice expertise in the B&I industry is augmented, and energy our members bring to the industry. And we want to assure that SFM's position as the true value. With so much focus on expense and cost management amenities and everything we do.

Looking back on your Presidency, is there anything you would have done differently?

It's such a funny thing (hindsight) to look at things after the fact. The way the founding board members set up the path we were on was the challenge. I would have had clearer guidance on the strategic plan.

What is a common challenge within your industry?

A common challenge within our industry is to stay ahead of the curve on new trends and innovations, and to continuously improve our operations and services to meet the needs of our customers. This requires ongoing investment in research and development, as well as collaboration with other organizations and stakeholders to identify emerging trends and technologies.

In what ways has SFM improved to serve your Presidency?

We have focused on increasing engagement and providing value to our members. This includes expanding our offerings, such as webinars, conferences, and networking opportunities, to meet the needs of the industry. We have also worked to improve our communication channels and provide more opportunities for feedback and input from our members.

What is the direction you're taking SFM?

The goal of the Board of Directors is to keep our brand fresh, relevant and responsive. As the primary resource for foodservice expertise in the B&I industry is augmented, and energy our members bring to the industry. And we want to assure that SFM's position as the true value. With so much focus on expense and cost management amenities and everything we do.

We want to expand into new markets and members segments and to build on the talent we have. We have a lot going on during these exciting times  so —don't miss any of it!

Congratulations, Jay!