

THE EAT CLUB BLOG

Reading for Your Eating

5 Tips for Choosing an Office Lunch Provider



You've decided that you want to provide employees with lunch—and for good reason. Lunch is among the top perks that win over employees according to Robert Half Creative Group staffing agency. It also has significant ROI, and can lead to better work-life balance for your teams.

Before you take a bite of your company-sponsored lunch, you'll need to research the best office lunch provider that suits both employee and business needs. After all, you don't want to trial a number of providers, which costs time and money. You also don't want employees to lose enthusiasm for your generous offer if the program is fraught with problems.

Before making your choice, find out how the office lunch provider handles these 5 things:

Dietary preferences and restrictions: Everyone has different tastes, and some employees have strict dietary needs or allergies, like gluten-free or dairy-free. Others just prefer a vegetarian, vegan, or paleo diet. Any lunch provider should be able to offer a range of individual, personalized lunch choices to meet every dietary need or preference well (without always just offering a green salad as an "alternative"). Otherwise, no matter how well-intended, the office lunch program will fall flat.

Delivery logistics: Make sure a provider can assure on-time delivery. You don't want hungry employees to start diving into snack food because lunch is late. Snack food is a quick fix that doesn't provide the right fuel for productive work throughout the afternoon. Also if you are working in a large building with security, there may be issues getting to your offices. The issue can be resolved if the provider can assign a dedicated delivery rep who has access to

your building.

Waste and cost management: Too much or too little food can be an ongoing problem with catered lunch delivery. While you don't want your employees to go hungry, you definitely don't want to waste food either by buying too much food – think trays of leftover food that just isn't appetizing. A far better option is to order individually-portioned meals for only those employees in the office that day. Even better, having control and the ability to review employee ordering habits and history from your account can help you plan meals and costs in the future.

Ordering and cleanup: Your employees are busy and you don't want to add more to "someone's plate" by putting them in charge of ordering food daily. That's why a lunch provider who lets employees order via a convenient app or desktop menu – either ordering lunch daily or up to a week in advance – makes life easier. And with individually packaged lunches, there's no cleanup, which is another task that no one likes off the table.

Quality control: Some lunch providers deliver restaurant meals without a formal review system that allows them to get feedback from customers, allowing them to know what dishes are doing well or underperforming. Make sure your teams can have an open dialogue with the lunch provider so everyone always stays satisfied.

Lunch is not only important to your employees; it's important to your bottom line. But not all corporate lunch providers are created equal. Give EAT Club a try to find out how we can bring lunch as a benefit with the best outcomes for your business.



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Club News

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