

Put a pro in your corner with Pro•Team



Serving & Dining Room Makeovers

Even small changes can transform the dining experience and drive participation. We take your vision from concept to installation. Check out our website to see the latest transformations.

Fresh Eyes Reviews

Take your program from good to great and from great to amazing! Our customizable program identifies your strengths and opportunities. We build recommendations based on your unique set of assets and challenges.

Procurement Strategies

Streamline purchasing, reduce time on task and save money! We know tricks of the trade from our experience managing cooperative purchasing groups around the country.

School Menu Solutions

Developing healthy and cost-effective school menus takes time you don't have. Pro•Team can help build customized, fully compliant menus for your district and maintain them throughout the year by providing ongoing support. Our dietitians use USDA-certified software to analyze your menus, get your production records online, produce unique reports, and give you interactive, online menus.



MEMBER

Point your program in a new direction with your Cool School Points.



Call us today or visit our website to learn more. We would love to connect to learn more about your program and how we might help.

844-662-3767 ext 101
proteamadvisors.com



Bringing your brand to life: Visualz

Pro•Team partners with Visualz to develop the custom visual marketing and branding your program needs to stand out—from marketing materials and signage to designing, printing, and installing custom graphics.

Pro•Team offers comprehensive consulting services for foodservice leaders committed to achieving world-class results. Our advisors and registered dietitians have a combined 200 years of experience in K-12, colleges and universities, corporate programs, healthcare, corrections, central production and warehousing. We are ready to consult today on every aspect of your foodservice operation—from management, logistics, procurement and staff training, to nutrition, food safety, regulatory compliance, menu development and marketing.

- Financial planning and scenario mapping
- Operational solutions
- Menu ideation
- Meeting planning
- Administrative review challenges
- Food safety
- Marketing
- Using USDA foods
- Staff / team challenges

We also offer a suite of bite-sized services specifically designed to be helpful in our new normal, with challenged budgets.

- Financial presentations and helping you tell your program story to key stakeholders
- Creative menu solutions
- Organizational development/staff structure advice
- Manager feedback support

Call us today.
Our Pro•Team experts stand ready
to provide the feedback you need
for the future you want.

