Why Creative Dining Services Belongs On Your List

For over 30 years, Creative Dining Services has set the standard for customer-centric dining programs. Here's where we have an edge over traditional hospitality companies—and why we might be a perfect fit for your client.

TRADITIONAL DINING PROGRAMS

LACK OF TRANSPARENCY

Industry-standard profit-and-loss financial models give little insight into what's happening behind the scenes.

INFLEXIBILITY

Set options are offered to every client, with little to no flexibility based on the specific needs of specific accounts.

LACK OF OVERSIGHT

Account managers oversee many accounts, leading to less oversight.

LACK OF CREATIVITY

Innovation and creativity are not emphasized, making dining options other than the dining program more appealing.

FORCED SLOTTING

A strict list of options for a particular product from a set list of vendors and distributors decreases flexibility.

REPETITIVE MENUING

Lack of variety in meals and experiences leads to boredom with the dining program.

LACK OF RESPONSIVENESS

Halfhearted gathering of feedback—typically through comment cards—does not lead to change.

MINIMAL EMPLOYEE INVESTMENT

Baseline employee training means disengaged employees and high turnover.

Creative Dining Services

Transparency

Operating on a management fee model, Creative Dining Service charges an upfront fee. Monthly reports detail exact costs.

Any extra revenue is kept by the account. This allows our customers to make decisions in their best interest.

Consultative Approach

One size doesn't fit all. Our expertise and flexible approach allow us to consult with our clients and deliver a program that suits their specific needs. We adapt our models, menu cycles, systems, processes, and dining environments based on the client.

Greater Oversight

Our account managers oversee half the number of accounts as our competitors'. **Greater oversight and accountability means better programming.**

Creativity

Our Culinary Innovation Council, Chef Lab program, and innovative and passionate culinarians ensure that we are always on top of trends.

No Forced Slotting

We enable our accounts to choose the options that they want, which is critical in meeting their needs. CDS uses primary vendors and offers specialty vendors and local purchasing.

Freshness

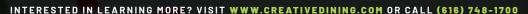
Our menus are never static. They are always changing to keep diners engaged and satisfied.

Responsiveness

We actively seek input from diners and actually implement changes in response. We don't just rely on comment cards, instead gathering feedback through a variety of proven methods.

Award-Winning Professional Development

We know that happy employees equal happy diners. We invest in our employees in key ways, including through our award-winning comprehensive employee training and development program, Creative University.



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