

Capability Statement

www.whitsons.com

Headquartered on Long Island, New York, **Whitsons Culinary Group** is among the region's largest and most innovative food service companies, with a tradition of excellence that spans over 40 years. In partnership with GenNx360, we are a family operated, NMSDC-certified minority-owned company with a diverse leadership team rooted in family values. Our Simply Rooted[®] food philosophy continues to drive our future and connects us to our past. This same philosophy that made our family meals so uplifting generations ago continues to nourish our customers and consumers today.

Core Competencies

Our Company Provides:

Educational Dining

- ◇ Providing Customized Dining Services to Public, Private, And Charter Schools.



Community Delivered Meals

- ◇ Providing a wide range of high-quality prepared meal services to clients in a variety of communities and regions



Residential Dining

- ◇ From infants and children to adults, seniors, and those with special dietary concerns

Healthcare Dining

- ◇ Well-versed in supplying in-patient meals to short- and long-term healthcare facilities.



Emergency Dining

- ◇ Always at the ready, providing first response and twenty-four-hour dining services in all types of emergency situations.



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Company Snapshot

Govt. Business POC: Russell Hengst

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Address: 1800 Motor Pkwy, Islandia, NY 11749

Work Area: Nationwide

Differentiators

Nutritional Expertise

Emphasizing a commitment to providing balanced and nutritious meals. Offering specialized menus to accommodate dietary restrictions and preferences.

Sustainable Practices

Incorporating environmentally friendly practices in sourcing, packaging, and waste management. Supporting local and organic suppliers to promote sustainability.

Customized Solutions

Tailoring services to meet the unique needs and preferences of each client. Offering flexible menu options and service models.

Food Safety and Quality Assurance

Implementing rigorous food safety standards and quality control measures. Providing transparency about sourcing and food production processes.

Innovation in Menu Design

Introducing creative and diverse menus that reflect current food trends. Staying ahead of industry developments and adapting offerings accordingly.

NAICS Codes

722310: Food Service Contractors

