

# Satisfy Employees' Needs for Quick, Convenient, and Fresh Options

According to Cook Unity, with cost-effectiveness a growing concern, some in-house foodservice providers and large office cafeteria real estates are too expensive to maintain, especially when employees have embraced more flexible work models. Conversely, lack of variety, rising prices, and an absence of authenticity are cited as the main reasons why there is a decline in employee cafeteria participation.

Still, more companies are investing in some form to support kitchen & dining spaces to benefit employees and drive engagement. Structural Concepts has long been in front of this movement by providing adaptable, multi-purpose merchandising options that fit any space and adhere to any on-site requirements.

The range of applications includes visually appealing service cases of different capacities that complement existing menus and interact with customers providing a high level of service and satisfaction.

The manufacturer can also reduce the need for additional staffing while still increasing foodservice participation with customizable solutions that are designed with busy employees in mind with a portfolio of merchandisers that stimulate sales by offering a variety of grab & go options to make speedy selections and transactions.

And with less than 30% of companies offering an on-site, formal cafeteria or dining area, Structural Concepts can solve for

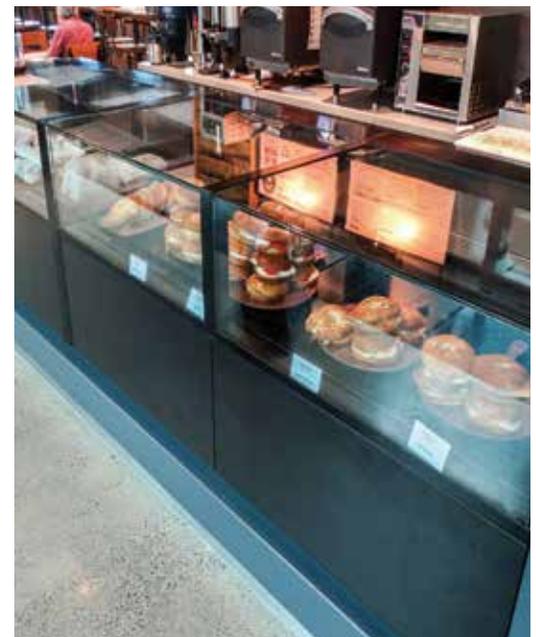
business campus food deserts by delivering convenient and turnkey display solutions featuring the award-winning Autonomous Retail Merchandiser (ARM).

The ARM offsets labor and operational challenges with a cashier-less transactional system and the ability to streamline inventory management. Built-in Automated Checkout technology allows shoppers to browse products directly on the shelf, have their selections automatically added to the cart, and pay with credit/debit and mobile payment for faster transactions. For the operator, the autonomous solution tracks inventory and requires less labor, resulting in increased productivity.

[structuralconcepts.com](http://structuralconcepts.com)

## Satisfy Employees Needs for Convenient Fresh, Healthy Snacks or Meal

By helping businesses rethink their foodservice programs, Structural Concepts can streamline employee dining room traffic flow as well as provide surpluses to food deserts on corporate campuses with a variety of solutions.



**Structural Concepts™**

DELIVERING FRESH. ALWAYS.™



To learn more about how Structural Concepts is Delivering Fresh. Always. to ensure the long-term foodservice success with Businesses & Institutions, please click on the link below: [structuralconcepts.com/markets/business-institutions](http://structuralconcepts.com/markets/business-institutions)