



BUSINESS FOOD SOLUTIONS

"Delivering delicious meals from our kitchen to your table"

OUR MISSION

To enrich the dining experience of Marylanders by offering a variety of delicious, affordable, and nutritious meals that are designed to meet or exceed USDA nutritional requirements while utilizing fresh and local ingredients.



OUR EXPERIENCE

We are not a “traditional” caterer, but rather a caterer that has expertise and focuses on USDA meal programs for our clients, including numerous Maryland counties.

OUR HISTORY

Founded in 1998, Business Food Solutions has perfected the process of delivering hot, ready-to-eat meals to thousands of Maryland's seniors, adults and kids each day.



OUR CLIENTS

Our clients serve meals at senior centers, schools, daycares, and community centers. We work closely with senior centers in Baltimore, Harford, Howard, Frederick, Queen Anne's, Kent, Caroline and Carroll counties.

OUR FACILITY

In 2018, BFS expanded its operations to an 11,000 square foot state of the art kitchen and production facility in Halethorpe, Maryland. Our facility is operated and maintained according to our comprehensive HACCP (Hazard and Critical Control Point) plan. In addition, the State of Maryland, through the Department of Health and Mental Hygiene, thoroughly inspects our facility and HACCP plan twice per year (every six months).

Our facility is divided into four areas: hot-prep, cold-prep, sanitation, and shipping.



HOT PREPARATION

Our hot-prep area is where our chefs prepare and cook food. Our equipment to heat the food consists of commercial double convection ovens and steamers. In addition to the cooking equipment, we have numerous pieces of equipment – including a steam-jacketed kettle, immersion blenders, and food processors to help prepare the hot food.



COLD PREPARATION

Our cold-prep area is where we prepare, portion and pack the cold food. Our equipment consists of two (2) large walk-in refrigerators (1,200 square feet), one large walk-in freezer (750 square feet), two (2) commercial ice machines capable of producing over 5,00 pounds of ice in a 24-hour period and numerous stainless steel tables and work areas.



WALK-IN REFRIGERATOR



WALK-IN FREEZER

COLD PREPARATION



SANITATION

Our separate sanitation area is where we thoroughly wash and sanitize all equipment each day, including the Cambros and coolers that come back from the sites. This area consists of a custom-made Champion conveyor-type rack ware-washing machine that was recently installed at a cost of over \$150,000 and a three-compartment sink.



SHIPPING AREA

We have a dedicated shipping area that includes a large loading dock and three (3) refrigerated storage areas. Our fleet includes 20 vans with GPS systems.



OUR TEAM

The BFS team consists of 45 dedicated employees, many of whom have been with us for over ten years.

Our management and kitchen staff are all ServSafe certified, a program developed by the National Restaurant Association to teach proper and safe food preparation and handling procedures. Food safety is paramount at BFS!



OUR TEAM

Joseph Fox - *President*

Education: Lafayette College – BA
Dartmouth College – MBA

Joe bought BFS in 2014 and enjoys working with the entire BFS team. He is proud of the hard work the BFS team does to feed thousands of Marylanders each day. When not at the office, Joe enjoys spending time outside in his yard and garden.



OUR TEAM

Patrick McDonald – *Production Manager*

Education: Culinary Institute of America

Qualifications:

- Joined BFS in 2013 with over 30 years in the food & nutrition services industry
- Executive Chef – Marriott Hotels & Resorts
- Director Food & Nutrition Services – Morrison Management Services
- Certified Food Safety Manager of Preventative Controls

Responsible for:

- Menu & Recipe Development
- USDA Nutrition Compliance
- Food Safety/Sanitation Compliance
- Food Purchasing/Product Specifications
- Database maintenance
- Production scheduling



OUR TEAM

Jermaine Brookshire— *Kitchen Manager*

Education: New England Culinary Institute

Jermaine joined the BFS team in 2016, with a background of over thirty years in restaurants and corporate kitchen management. He enjoys cooking and combining fresh ingredients to make a variety of cuisines. As the kitchen team's "coach" he enjoys mentoring and helping others reach their full potential.

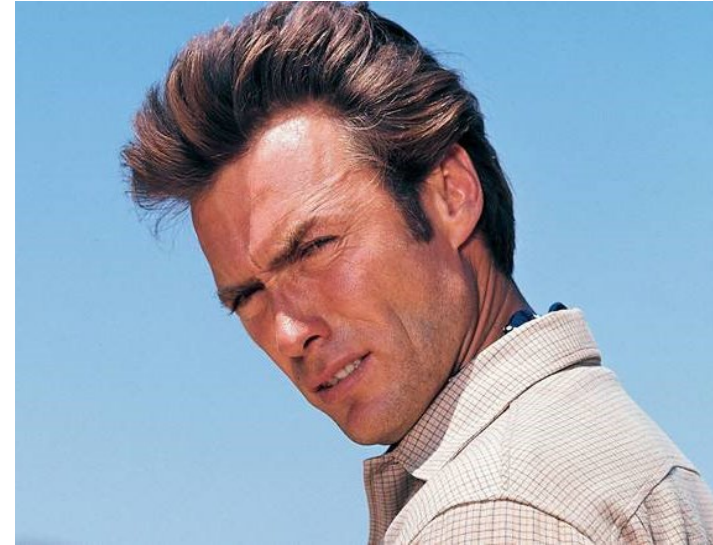


OUR TEAM

Jim Sonne – *Transportation Manager*

Education: University of Baltimore

Jim joined the BFS team in 2015, and has forged good relationships with both our staff and our customers. Jim takes pride in providing and delivering healthy meals to seniors, the home-bound, the food-insecure, and those in assisted living facilities. Jim is especially focused training our personnel in food accountability, food handling, safety, adherence to our customers delivery windows, and superior customer service.



OUR TEAM

Brian Smith – *Office Manager / Finance*

Education: Towson State University
Baltimore Intl Culinary College

Brian joined the BFS team in 2019 as our Office Manager and is responsible for all Accounts (Receivable and Payable), Payroll, and Human Resources. He is also a classically trained Chef who has cooked in the Southeastern United States and the Republic of Ireland.

When he isn't in the office he spends his time cooking Creole and Cajun cuisine (and he makes a mean pot of gumbo).



OUR TEAM

Jenard Ware - *Kitchen Supervisor*

Jenard joined BFS in 2000 and is an invaluable member of the team. He is responsible for the kitchen staff's production, ensuring that recipes are followed according to our nutritional plan, and accurate portioning.

Jenard's enthusiasm and pride in work is an inspiration for the whole BFS team.



OUR TEAM

Edon “Tamara” Brown– *Kitchen Supervisor*

Tamara joined BFS in 2003 and is responsible for the kitchen staff’s production, ensuring that recipes are followed according to our nutritional plan, and accurate portioning. She also supervises the production of all textured meals and frozen Home Delivery Meals.



OUR TEAM

Gerqoine “Q” Brown – *Delivery Driver*

Q has been with BFS for ten years and is the regular delivery driver for Carroll County. Q always strives to offer the best customer service, often going above and beyond the call of duty.



THANK YOU

BFS is honored to work with the Carroll County Bureau of Aging and Disabilities.

We are dedicated to continuing to provide Carroll County with the best meals coupled with the best customer service.

Q&A



THANK YOU FOR YOUR TIME AND ATTENTION