

TOP 50

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**METZ CULINARY MANAGEMENT**

*Metz Culinary Management is ranked No. #15 in Food Management's Top 50 Contract Management Companies for 2020.*

**TOP 50 CONTRACT COMPANIES**

**Metz Culinary Management expands its healthcare division through partnerships with health systems**

*Meet the country's largest food service companies in Food Management's Top 50 Contract Management Companies for 2020*

Mike Buzalka | Mar 23, 2020

To mark its 25th year in business, Metz celebrated by taking its team to Disney for a three-day conference that was used to motivate, recognize and educate associates. The occasion celebrated general managers of the year in each division: Andrew Shaner of Niagara University, Mike Turak of General Hospital, Jenny Johns of the Erie County School District and Chuck Noebe of Mercy Medical Center.

Expansion in Metz's Healthcare division in 2019 was led by partnerships with systems such as St. Luke's University Health Network, Kaleida Health, ERH Healthcare and St. Mary's Health System, and the growth has allowed the company to expand its corporate office support team and district manager positions, which grew by 37% in the past year. Meanwhile, with the 2018 acquisition of management firm Nurtiserve in full effect, Metz has been able to increase its footprint in the K-12 market in New Jersey.

The past year also saw an enhancement to the culinary team, which has been adding corporate support chefs for all divisions. The chefs have also helped to create a company culinary network that identifies key culinary team member to help with training, recipes, promotions, projects, etc., and in 2019 Metz conducted a pair of culinary trainings that focused on kitchen basics for some newer employees. It then went deeper into cooking techniques and standards, writing recipes, food presentation techniques and catering standards.

Metz rolled out a fresh new take on school lunch in 2019 by creating and featuring authentic flavors and putting an emphasis on more scratch-made food. Recipes highlighting vegetarian, vegan and ethnic cuisine were a hit with the students with choices such as Asian edamame salad, eggplant stackers and Hawaiian pork and chicken banh mi sandwiches. The company also brought tower gardens that have spaces to grow 20 plants to the higher education market.

The year also had a focus on health and well-being, with Metz rolling out VegFest, which celebrated plant-based eating and featured over 40 healthy, plant-based recipes created by the culinary team. Nutricitics is Metz's new recipe and menu

management system and has been used to help create new menus, with many recipes coming directly from in-house culinary talent.

Meanwhile, Director of Culinary Development Kim Salahie has been working with company dietitians and chefs to expand Metz's Live Well program to have a more holistic approach to health and wellness. Live Well not only educates about healthy eating but works to touch on other areas such as vegetarian, vegan, gluten free, plant-based, local sourcing and seasonal cooking.

## **FINANCIAL INFORMATION**

### **Revenues (in millions)**

2019: \$441.83

2018: \$385

2017: \$279

### **No. of Contracts**

2019: 385

2018: 375

### **Business Mix**

Dining operations (87%), catering (9%), other services (3%), vending (1%)

### **Segments Served**

Hospitals (35%), College/University (29%), K-12 (21%), B&I (10%), Senior Dining (5%)

## **TOP EXECUTIVE**

Jeff Metz, president/CEO

## **Contact Information**

Two Woodland Drive, Dallas, Pa. 18612

(800) 675-2499

metzculinary.com

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