INTEGRATED FOOD SYSTEM INC.

DEC 2025 EDITION

IFS INSIGHTS

REFLECTIONS ON CATERING & CORPORATE FOOD SERVICE

BEHIND THE SCENES AT IFS

💡 **INSIGHT:** IFS-managed sites complete structured year-end reports with targets, actuals, and commentary — giving clients clarity on both financial and operational performance.

INDUSTRY INSIGHT OF THE MONTH:

THE POWER OF YEAR-END REVIEWS IN FOOD SERVICE

Reviews shouldn't just measure dollars — they should examine **satisfaction, participation, and culture impact**. The strongest operators benchmark food cost, labour, and waste against set targets, then tie those numbers back to **experience delivered**.

Year-end reflection creates clarity for boards, executives, and frontline teams — ensuring alignment for the year ahead.

PRACTICAL TAKEAWAYS

MEASURE BEYOND THE FINANCIALS: track staff engagement, resident or employee satisfaction, and waste reduction as KPIs.

CLOSE THE LOOP WITH STAKEHOLDERS: share results with leadership teams to build trust and demonstrate value.

SET ONE BOLD GOAL FOR NEXT YEAR: whether it's reducing waste, launching healthier menus, or improving catering consistency, anchor the year ahead with focus.

CLOSING THOUGHTS

Food is about gathering — and December reminds us of that more than any month. In business, as in life, reflection ensures we don't just keep feeding people, but keep improving the way we do it.

A LETTER FROM MUSETTE

December is a natural pause point. Across the food service industry, teams are closing their books, reviewing the year's challenges, and setting intentions for the new one. In my experience, December is also when the real conversations happen — about what worked, what didn't, and how food service can better serve people. This month, I want to reflect on the role of reflection itself — and why year-end reviews are one of the most powerful tools in catering and corporate food service.