

FRESH MARKET



[Business Development Manager](#)
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FREQUENTLY ASKED QUESTIONS ABOUT OUR MICRO MARKETS

1 How long have you been providing micro market services?

Premier Food Group has served South Louisiana as a leading dining services provider since 1992. Our operations and infrastructure are supported by a working Corporate Office in Thibodaux, Louisiana adjacent to an 18,000 square foot warehouse and preparation facility, as well as three retail restaurant locations operating under the Grady V's and Peppers Pizzeria brands.

We now offer our unique hybrid dining service model to clients without existing corporate cafeterias, who wish to expand their in-house foodservice offerings to replace banks of vending machines with freshly prepared and professionally presented offerings.

2 Why are your micro market services better than competitors?

Our markets boost morale and employee satisfaction by expanding prepared food and beverage choices directly inside the workplace.

Unlike standard vending or other workplace markets, our salads, sandwiches, entrees & snacks are prepared in our kitchens by our skilled chefs and delivered directly to your location. Our markets are 'grab and go' and feature one of the fastest self-service checkouts in the industry.

3 What companies do you currently provide micro market services for?

We provide a wide range of micro market support throughout South Louisiana and are happy to discuss our offerings with you, as well as provide references and testimonials from our clients.

4 Can you support multiple on-site micro markets?

Yes, we have existing clients that require multiple markets within their footprint based on the facility configuration.

5 What foods are offered in your micro markets?

Our Fresh Food Program includes Chef Prepared Salads, Sandwiches, Fresh Fruits, Snacks, and Heat & Serve Entrees.

'Better for You' introduces healthier options designed to promote overall health nutrition decisions.

We customize each market stock from over 400+ Beverage, Snack, and 'Grab & Go' items as well as amenity & convenience products.

6 Do you offer catering services?

Yes. We support corporate dining services, mobile food service, banquets, social events, weddings, facility catering and emergency response feeding & services.

7 How are meals and snacks purchased?

Guests select their items and check out at our self-serve kiosks with a credit card, account, or other forms of payment upon request by the facility. For safety reasons, no cash is handled on the premises of our locations.

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8 **What type of equipment goes into a micro market?**

Our markets feature reach in coolers, freezers, and microwaves along with typical open shelving, counters, and payment kiosks. Seated dining space or any other equipment can be installed at your request based on your budget.

9 **Where would I place a micro market in my facility?**

Markets can be placed in converted breakrooms, conference rooms or any other underutilized space of 500 square feet or more.

10 **How many on-site employees are needed for a micro market to make sense?**

Zero.

Our field operators deliver on a composed schedule based on your needs and no on-site presence is necessary except for restocking operations.

11 **What is the cost of micro market services?**

The cost of micro market services varies depending on your company's population, space, and service needs. We provide a basic market with all equipment at no cost to you. If you choose a higher-level, stylized experience you can request whatever you like. We will complete the installation at your expense. Micro markets represent a cost benefit to firms because they keep labor costs down due to fewer staffing requirements than a full-service cafeteria. They are a cost-effective solution to providing fresh, on-site dining services.

12 **Do you require a contract?**

Yes, but the terms are flexible and tailored for each individual client, and are subject to negotiation based on specific wants and needs.

13 **How often do you service locations?**

We service each location multiple times per week but there is no standard. Each location has unique restocking requirements, and we will design a schedule based on location needs.

14 **Do we have to place orders for the items that need to be stocked?**

No, we work with you to develop a product catalog and our staff of Field Operators ensures that stock is replenished on a tailored schedule. You do not have to actively manage the operations; we handle it all for you. If you have a request for particular items, then you only need to contact our operations manager and we'll take it from there.