



PEXDINE
HOSPITALITY

Experience. Amazing. Service.

**Partnerships in Healthcare
Dining and Facilities
Management Excellence**



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THE NEXDINE EXPERIENCE

At the center of all that we do are our PEOPLE – individuals committed to serving your healthcare community. Experienced and talented hospitality professionals join - and stay - with NEXDINE because they find a home here with

like-minded professionals who share their passion for great food and exceptional service.



David Lanci
Founder and Chief Executive Officer



Larry Abrams
President

We collaborate with each client partner to assemble and arrange the fundamental building blocks that bring their vision to life, creating what we refer to as **THE NEXDINE EXPERIENCE**.

The NEXDINE Experience

NEXDINE Hospitality



NEXDINE Dining



XENDELLA



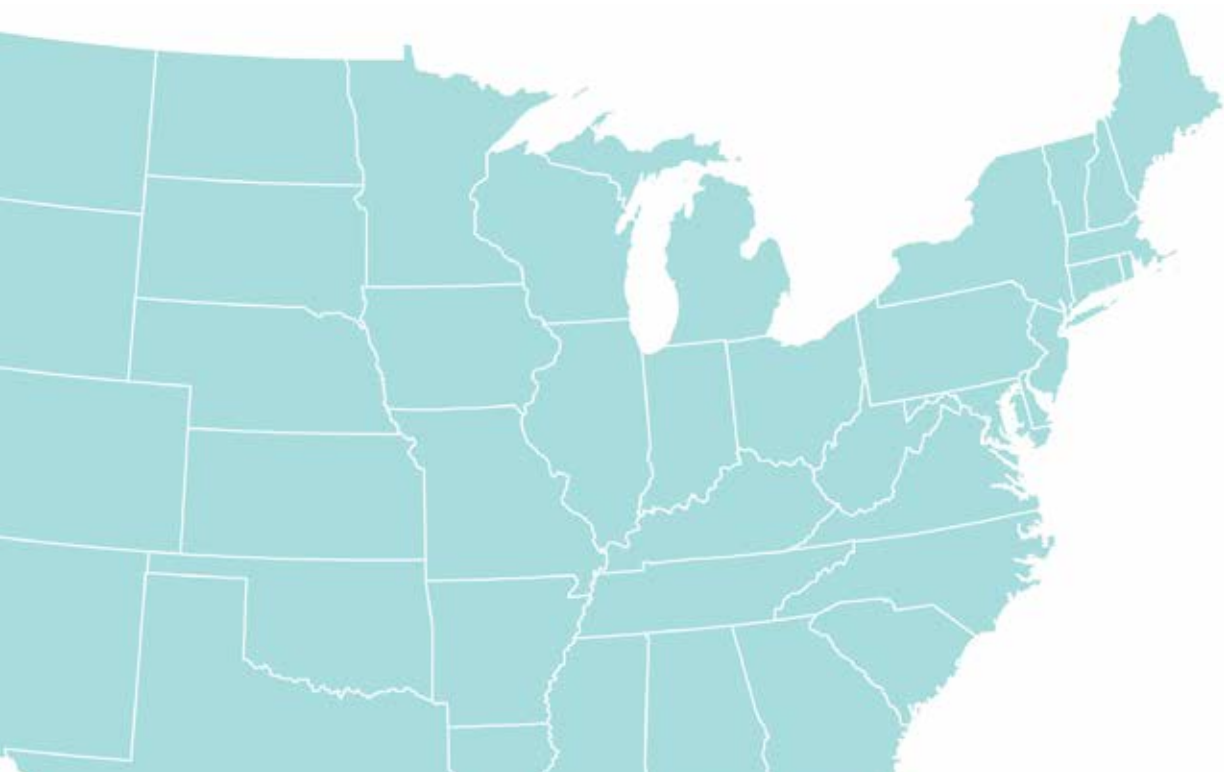
Corfinity



These building blocks, developed over 30 years, are the foundation for THE NEXDINE EXPERIENCE.

Each is an integral part of creating excellent service. With people and culture at the core, we build strong and lasting partnerships.

We analyze and track each component throughout and use that information to build a customized approach for your hospital community.



NEXDINE and its Family of Companies, together they provide services in all areas of Hospitality to over 100 client partners in a wide range of industries including:

- Healthcare
- Senior Living
- Corporate Dining
- Education
- Special Venues

Together our brands create Amazing Full Service Hospitality Solutions



25% Year Over Year Growth

Fully Customized Services

Commitment to 100% Fresh Ingredients

Award Winning Thought Leadership

Comprehensive Mobile Solutions To Ensure Patient Safety



Named in Food Management's Top 50 Contract Management Companies three years in a row.



If your dining and facilities management service doesn't match your vision or the expectations of your community, there has never been a better time to explore a partnership with NEXDINE Hospitality.

Serving Healthcare Facilities Nationwide

With regional offices located in New England, the Mid Atlantic, the South & South East, the Midwest and on the West Coast, our Support Services are strategically located to create the NEXDINE experience with regional support. We're focused on creating amazing

hospitality experiences for our customers in hospitals, senior living, corporate dining, independent schools, higher education, and cultural venues. We're fully equipped with digital technology from front to back of the house so you can expect the highest level of product, service and efficiency.



NEXDINE has been named a "Top Riser" in revenue growth rate two years in a row by Food Management.*

***FoodManagement.com**



CIOCoverage ranked NEXDINE in the Top 10 Most Innovative Food Service Management Companies of 2021.

With the addition of NEXDINE's, XENDELLA, CORFINITY, and STREATS family of companies we can offer integrated services in every area of hospitality.



XENDELLA brings integrated management services to your facilities. Offering Housekeeping Services, Facilities Maintenance Services (IFM), Laundry Services, and Concierge Services, XENDELLA integrated management services improve cleaning quality, operational efficiency, and boost staff engagement. Combining technology with amazing customer service, our Facility Managers embrace the hybrid digital workplace and build a working environment that prioritizes the guest experience, flexibility, and productivity.



CORFINITY Combines Fitness Center Management & Dining Services. Specializing in fitness, wellness and lifestyle services, CORFINITY creates a holistic fitness environment that promotes greater participation. With a full range of services, including fitness facilities management, personalized food programs, health assessments, virtual RD consultations, in-person and virtual trainers. Our experienced colleagues build strong customized wellness programs, using the best tools and services to provide clients with guidance to create an amazing experience that helps your employees achieve their wellness goals.



STREATS brings local Restaurants and local experiences to your door. STREATS Builds relationships within your community and partnerships with local businesses. STREATS Markets, Pop up concepts, and fresh Grab-n-go services are all supported 24/7 with unattended self-checkout kiosks. STREATS Markets provide safe open access to a variety of food, snacks and convenience products. STREATS pop up concepts, bring local restaurants and products to your facility. With STREATS, you'll have a variety of choices served fresh every day, without having to leave the workplace!

VISION FOR DINING

OUR CUSTOMIZED APPROACH

REDEFINING THE DINING EXPERIENCE

CLINICAL NUTRITION, HEALTH AND WELLNESS

HYDRATE FOR LIFE

TASTEFUL TEXTURES

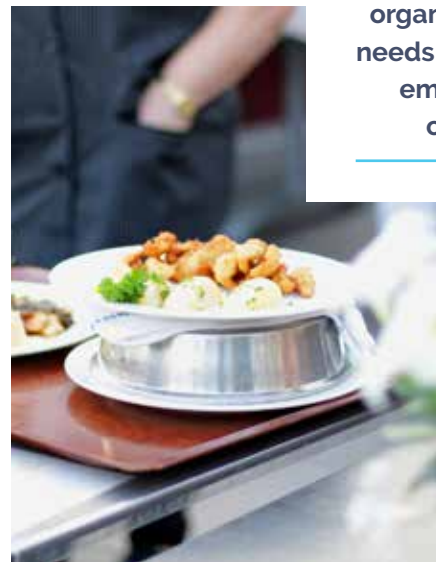
SUPER FOODS

CATERING EXCELLENCE

STRATEGY FOR DELIVERING EXCEPTIONAL CATERING



Our multi-faceted approach is tailored to the unique characteristics of your organization and the needs of your patients, employees, and community.



The NEXDINE Experience Delights the Senses, Restores the Body, Nourishes the Soul

NEXDINE's vision for dining sprouted from deep within our company's culture and is nurtured by our passion for richly diverse, authentic, hand-crafted cuisine.

Delight the Senses

The NEXDINE Experience delights the senses. From the fresh herbs used to season our recipes to the aroma of house-roasted meats, freshly baked bread, and gently simmering housemade soups and stocks, you will sense how we are different long before

you even see what's in store. We've done away with the industry-standard corporate-imposed cycle menus, and empowered our talented culinarians to develop menus that reflect the unique culture and regional tastes of each of our clients. When you partner with NEXDINE, your experience includes:

- Fresh ingredients responsibly sourced from trusted purveyors and growers
- Small-batch cooking using only the finest quality ingredients
- House-roasted meats, line-caught seafood, and house-made soups and

salad dressings

- Delicious food that's free from trans-fats, antibiotics, and GMOs
- Custom signature menu selections that feature local and seasonal ingredients

But that's just the beginning... Enter the cafe to see an abundance of fresh selections, themed stations, and hospitality professionals eager to serve up an exceptional experience. We will work with you to present an engaging open market experience for patients, visitors, and staff.

Restore the Body and Nourish the Soul

Patients, employees, and guests will find our integrated approach to health and wellness restorative, whether a patient needs enriched superfoods to help their body recover from an illness or injury, employee needs a light and energizing pick-me-up to get through an exhausting shift, or a visitor needs a wholesome, comforting meal to restore the soul.

Our health and wellness teams work closely with our culinary teams to ensure that we have menus to suit all prescribed medical

diets, and that offer a wide variety of healthy options that represent abundance, authenticity, and enjoyment. We believe that health and wellness are empowering, not limiting, and we celebrate that belief in our food and in our programs.

Hydrate For Life

NEXDINE's Hydrate For Life program features hydration stations infused with fresh seasonal fruits, herbs, and spices, placed in strategic, high-traffic areas throughout the building, making them readily accessible to patients, staff, and guests.

Tasteful Textures

Food texture and visual appeal have as much impact on consumption as do flavor and aroma. We use fresh ingredients, prepared to order, that is shaped, plated, and garnished in the same manner as their whole food counterparts, enabling patients with dysphagia and other swallowing disorders to better enjoy their dining experience.

Super Foods

Patients recovering from injury, surgery, or illness often require prescribed supplements to deliver the additional protein, nutrients, or calories their bodies need

to heal. In many hospitals, this means a costly, unappealing commercial supplement is added to the tray. We believe there is a better solution. NEXDINE has developed a robust enriched Super Foods program that extends our commitment to 100% fresh ingredients to the supplements your patients need. Freshly made shakes, smoothies, cookies, bars, and power bowls deliver the prescribed nutrition and a truly enjoyable experience while increasing overall patient satisfaction and supporting your goal of improving healthcare outcomes.



Catering Excellence

We know you have many options when planning a meeting or event. When you partner with NEXDINE, you can be assured we will execute at the highest level and ensure no detail, no matter how small, is overlooked. We offer a full continuum of services ranging from continental breakfasts and buffet luncheons to cocktail receptions, plated dinners, and staff appreciations events. We tailor our services specifically to your needs,

eliminating the need for external catering providers, and keeping your catering spend “in-house”.

To ensure an exceptional catering experience, NEXDINE commits to:

- Hold meetings and focus groups with key users prior to the transition to fully understand their needs, preferences, and expectations.
- Create a customized catering program that features seasonal menus, weekly specials, healthy

Live Forward options, and much more.

- Implement a dedicated CaterTrax web-based catering portal on NEXDINE's dining website that allows users to access menus, place orders, process payments and view order history.
- Host quarterly “open house” receptions to showcase new and seasonal offerings, solicit feedback, learn about future needs, and continue to forge strong relationships.

- Engage NEXDINE's Culinary Innovation Team to assist in menu planning, logistics, staffing, resource allocation, and oversight for large-scale and VIP events.
- Offer full service for local take-out should you wish to have your event catered by an area restaurant.





Our innovative approach to technology allows us to create adaptable systems to serve you better.

Technology sets NEXDINE apart from other dining management companies,

many of which are locked into aged platforms and outdated practices. With NEXDINE, you benefit from complete operational and financial transparency, detailed reporting, quality assurance audits, online meetings and formal business reviews. Our cloud-based technology ensures that we are never out-of-date, and that our systems, reporting and communications are providing the critical information and analytics we need to deliver the

most effective, efficient and transparent operation possible.

Here are just a few of the ways we serve you:

- NEXDINE utilizes a cloud-based Menu Management Platform, powered by MealSuite, which is customized to the unique needs and program of each client.
- Our advanced point-of-sale and back-of-house technology gives us full control over operations, labor management, inventory, supply chain operations, diet and nutrition information, menu

development and much more, which allows us to serve you in the most efficient way possible

- Patient profile data is maintained and updated in real-time through MealSuite's Connect interface for admissions, discharges and transfers to comply with dietary orders, ensure safety, reduce risks from contraindication due to clinical protocols, and ensure that no patient ever misses a meal
- Through NEXDINE's Ambassador Service, our Ambassadors take orders bedside, using paperless hand-held tablets, just

prior to service, for greater patient engagement and satisfaction

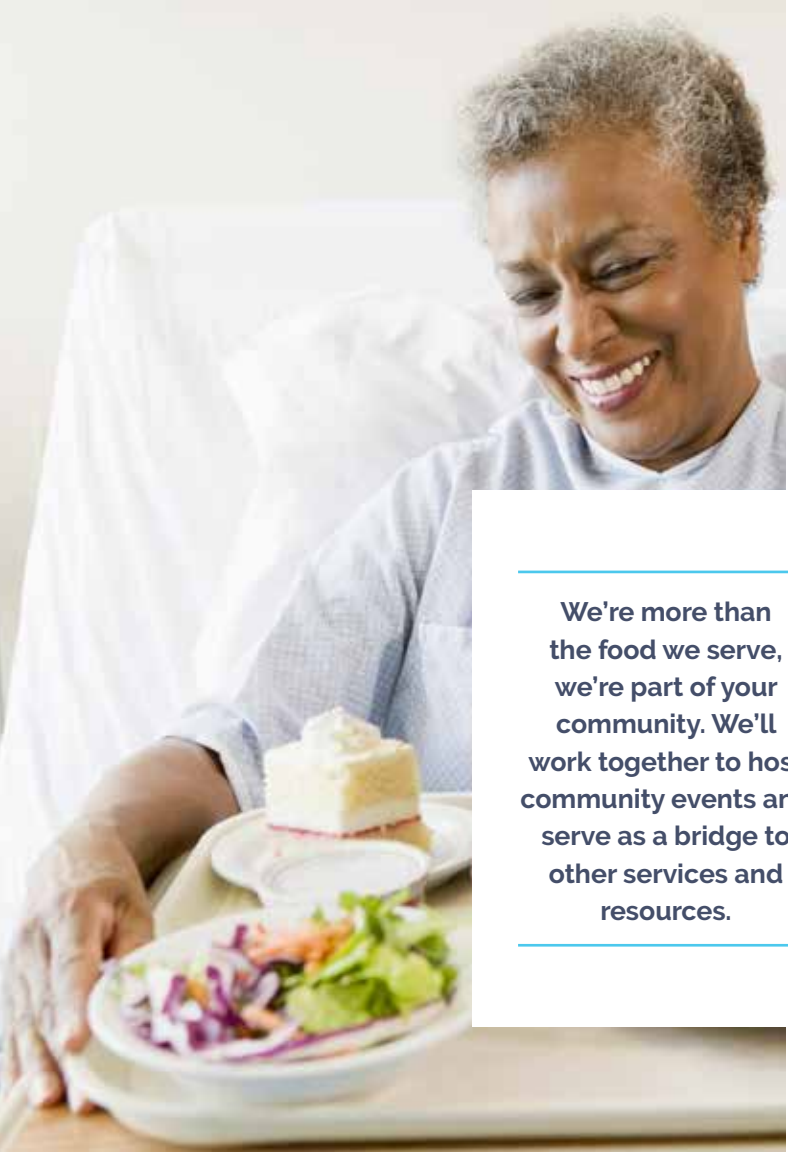
- Catering orders are placed through an online portal
- Our field-based auditing platform protects your brand and enforces our operating standards
- Our retail point-of-sale technology provides your employees and guests with 24x7 self-checkout capability using credit and debit cards and mobile apps
- Each of our healthy, Live Forward menu selections has its own corresponding SMS text key word, which provides mobile-based

information including the recipe, nutritional content, ingredients and preparation methodology for the selection

- Our cloud-based Dine Your Way guest survey program provides patients, employees and guests a simple way to share instant insight and feedback, as well as a way for us to respond immediately to concerns, opportunities for service recovery if necessary, and the means to acknowledge our colleagues who go above and beyond in service to your hospital community.

COMMUNITY ENGAGEMENT

OUR HOLISTIC APPROACH TO COMMUNITY ENGAGEMENT
ELEMENTS OF OUR COMMUNITY ENGAGEMENT STRATEGY



We're more than the food we serve, we're part of your community. We'll work together to host community events and serve as a bridge to other services and resources.



A Food-Forward Strategy for Hospitals as Community Hubs

Hospitals have long been hubs of activity in communities across the country. Not only are they valued for their role in caring for and restoring our loved ones to health, but they also:

- May be one of the largest employers in a community
- Host community events and serve as a bridge to other services and resources
- Are a resource for programs that promote population health and well-being

Our Food-Forward Focus touches your community on many levels - from basic security to social connection and, of course, public health issues.

When it comes to communities, each is unique. And each hospital designs programs that are uniquely suited to address the health and wellness challenges in the community they serve. Our Food-Forward Focus can support your efforts to educate, comfort, sustain and bring the community together around important issues related to food, health and nutrition.

For many hospitals, a Community Needs Assessment identifies important health issues related to food and diet, like obesity, food deserts, or diabetes as priorities. NEXDINE will collaborate with you to establish and support strategies that address these issues.

Some common examples of these types of strategies include:

- Cooking and healthy eating demonstrations and classes
- Cooking and healthy eating videos for streaming or distribution on DVD

- Farmers markets
- Education on how to shop and eat healthy in "food deserts"
- Wellness fairs
- Community 'healing' gardens
- Diet and nutrition education for different acute or chronic diseases, like cancer, diabetes, and others



**Beyond food
and exercise, our
philosophy is a whole-
person approach that
addresses mind, body,
and spirit.**



Health and Well-being

NEXDINE's commitment to health and well-being is at the very heart of our mission. Beyond food and exercise, our philosophy is a whole-person approach that addresses mind, body, and spirit. Live Forward, NEXDINE's holistic approach to wellness is built upon the three fundamental pillars of nutrition, fitness, and education. We will collaborate with our clients to create an integrated program that aligns with your wellness objectives.

Nutrition by Text

NEXDINE's Culinary and Wellness teams have collaborated to curate a library of over 500 nutritionally analyzed Live Forward healthy recipes. In addition to posting key nutritional information on menu boards at the point of purchase in the café, each featured Live Forward selection has its own corresponding SMS keyword. By texting a relevant keyword, guests are directed to the recipe that includes complete nutritional content, ingredients, and preparation methodology.

Corfinity Fitness Center And Integrated Wellness Management

NEXDINE Hospitality's CORFINITY division delivers integrated wellness management that perfectly complements your dining and nutrition program for a 360 degree approach to the health and wellness. The convergence of diet, nutrition and fitness under a single management contract opens opportunities for integration. Imagine personalized wellness programs that integrate exercise goals, weight management, nutrition monitoring, and that guide participants

with individualized recommendations for menu selections. Participants are incentivized through rewards programs and personalized prompts to meet their goals. And our integrated technology ties it all together in the background, while providing all the information needed in an easy-to-understand and easy-to-use format.

NEXDINE is the only dining services management company that requires every manager be Wellness Certified by the Foodservice Wellness Institute.

Wellness Education

Knowledge is power! NEXDINE hosts a series of ongoing educational seminars, focus groups and on-learning for those who wish to enhance their well-being knowledge base.

Topics include:

- Mindful Eating: Times of stress can lead to overeating and consumption of unhealthy foods which are detrimental to one's health and inhibit performance. This seminar focuses on ways to manage stress while maintaining mindful eating practices.

- Productivity and Performance: What foods are most conducive to performance and productivity? We will help your residents identify those foods that are most nourishing and aid in maximizing their energy.
- Navigating the Food Industry: In this seminar participants learn about the food industry and how products and branding influence consumer behaviors.
- Food Label Facts: Don't be fooled by labels on the front of many store-bought goods. Here we teach

how to navigate the truth behind food labeling like a pro!

- Healthy Eating on the Go! No time? No problem. Trying to eat healthy in a hurry can be a challenge. Here we give the scoop on how to eat healthy in a pinch.



SUSTAINABILITY

SUSTAINABLE DINING

KEY ELEMENTS OF NEXDINE'S PROGRAM



Environmental and social responsibility have been woven into the fabric of NEXDINE's culture from the start.



Sustainable Dining

NEXDINE is widely recognized for the innovative and sustainable solutions we incorporate into our clients' dining services. We strive to find new ways to improve energy conservation, reduce our carbon footprint, and establish partnerships with local businesses in the communities in which we work.

Key elements of NEXDINE's program include:

- Use of biodegradable and compostable service wares and environmentally 'green' chemicals
- Re-purposing of cooking oils for use as agricultural biofuel
- On-site farmers markets
- Strict adherence to only purchasing fish and seafood that conforms to the Monterey Bay Aquarium Seafood Watch
- On-site composting
- Implementation of LeanPath Food Waste Prevention technology
- Cultivation of on-site raised bed gardens and Babylon Micro Farms
- Green Restaurant Association certification
- Partnerships with food rescue organizations to support members of the local community dealing with food insecurity issues.
- Establishing partnerships with local growers and CSAs

SAFETY & SANITATION

THE FUTURE OF DINING SERVICES IN A CURRENT AND POST-COVID WORLD

SAFETY AND SANITATION MANAGEMENT

NEXDINE SAFETY

TRAINING PROGRAM



We maintain stringent policies and procedures regarding safety and sanitation in all of our operations and offer guidance navigating the evolving COVID landscape.



The Future of Dining Services and the Evolving COVID Landscape

In these unprecedented times amid the uncertainty brought on by the Coronavirus pandemic, NEXDINE continues to work closely with new and existing clients to provide leadership, guidance, and expertise. As we navigate the new landscape of dining services, the safety and well-being of our guests,

clients, employees, and vendors will continue to be our top priority. We continue to review long-established food safety protocols and take the necessary steps to remain aligned with directives from local and state boards of health, the Centers for Disease Control, and the World Health Organization. We implement stringent preventative measures and service delivery modifications as part

of NEXDINE's commitment to providing our customers with an exceptional and safe dining experience.

Some of the steps NEXDINE is taking include:

- Mandatory daily employee health screening before starting work
- Removing self-service menu items and condiments
- Transforming traditional self-service options

to prepared-to-order offerings

- Eliminating reusable cups and service wares
- Increasing the frequency of cleaning and sanitation in high traffic areas
- Daily employee hygiene in-service training
- Mandated hand washing every 15 minutes regardless of the task

Innovations and technology that have allowed our dining programs to continue to operate and thrive in spite of the pandemic include:

- Enhanced mobile ordering platforms with options to deliver to offices and remote locations
- NEXDINE mobile app
- Pre-ordering and self-checkout kiosks, and micro markets
- Room service-style snack and beverage carts for office-to-office delivery
- Contact-less payment options such as Apple Pay, Google Pay, Samsung Pay, EMV, and Tap cards

- Modified COVID preventative catering services featuring individually wrapped offerings, bagged and boxed lunches, home meals-to-go, and farm-to-table products for take-home.

Safety and Sanitation Management

NEXDINE maintains stringent policies and procedures regarding safety and sanitation in all of our operations. All NEXDINE team members are required to complete annual Safety and Sanitation training which includes:

- ServSafe certification for all Persons in Charge
- Weekly sanitation audits conducted by the Dining Services Director
- Quarterly safety and sanitation audits conducted by the Vice President of Operations
- Detailed HACCP plans are required for each NEXDINE operation, as well as be all NEXDINE vendors and suppliers.
- Adherence to client EH&S protocols and procedures

NEXDINE Safety Training Program

The following provides an overview of the materials

included in NEXDINE's comprehensive Safety Training manual:

- Cleaning and Sanitizing Food Contact Surfaces
- Time and Temperature Controls During Production
- Cooking Potentially Hazardous Foods
- Date Marking and Ready-to-Eat, Potentially Hazardous Foods
- Handling a Food Recall
- Use of Cut Gloves
- Hot/Cold Holding of Potentially Hazardous Foods
- Personal Hygiene
- Cross-contamination Prevention

- Proper Receiving Techniques
- Reheating Potentially Hazardous Foods
- Safe Use and Storage of Chemicals
- Transporting Foods to Remote Sites
- Using Suitable Utensils when Handling Ready-to-Eat Foods
- Proper Washing of Fruits and Vegetables
- Proper Hand Washing Techniques
- Cooking and Reheating Temperature Logs
- Food Production Records
- Maintaining Material Safety Data Sheets
- Food Safety Checklists
- Board of Health Inspection Protocols



OUR FAMILY OF COMPANIES

XENDELLA FACILITIES MANAGEMENT

CORFINITY FITNESS AND WELLNESS MANAGEMENT

STREATS POP-UP EXPERIENCES

HOW OUR FAMILY OF COMPANIES ENHANCE OUR OFFERINGS

XENDELLATM

FACILITIES MANAGEMENT

We're focused on evolving the environment for patient, employee, and visitor care.

Our top priority is to elevate housekeeping, laundry, and facility operations to create an amazing hospitality experience. Our colleague's amazing guest service and life-enhancing care allow you to do what you do best, serve and build strong communities.

Hospitality & Facility Support Services

XENDELLA provides a unique hospitality service focused on creating a better experience. Maintaining a clean, safe, and positive environment creates a comfortable experience for your patients, employees, and visitors. We work closely with

your team to understand your needs, so we can customize our services to ensure guests experience high-quality hospitality, facility management, and support services.

Creating an Amazing Facility Experience

We offer the assurance of a secure setting, and the improved efficiencies you expect from an EVS provider. We're focused on creating a safe, protected, and carefree environment for those we serve.

Environmental (EVS) Services

XENDELLA maintains uncompromising standards for Environmental Services (EVS) to ensure that your facilities exceed sanitation standards.

We offer cleaning protocol programs to ensure your high-touch areas are regularly disinfected by harnessing industry-leading practices to combat infection.

Custom Solutions

We believe every facility is unique in its needs, so we customize our services to deliver the results you and your guests desire. We will partner with you to develop a solution that solves your holistic needs. Our plans are tailored and optimized to meet your goals now and as they evolve in the future.

We build strong communities



Regulatory Compliance Programs to ensure you're always meeting regulations



Quality Support Services to ensure your facility meets the highest standards.



Client Satisfaction to ensure you and your clients needs are met



Quality Assurance Programs to ensure our standards exceed expectations



Smart Technology to improve efficiencies



CORFINITY

Fitness. Wellness. Lifestyle.

**Our Fitness Center
Management Services
create an inviting fitness
environment by providing:**

- Modern equipment for group classes
- Improved lighting
- Digital signage
- Smoothie Bar/Healthy Snack options
- Integrated or freestanding air filtration system
- Group fitness using multiple machines
- Affordable and accessible coaching/training
- Membership/participation tracking system
- Distribution of affordable wearables
- Management of repairs and maintenance

Services include:

- Fitness Center Management
- Integrated Food Programs
- Health Assessments
- Virtual RD Consultations
- In-Person and Virtual Trainers.
- Personalized Programs
- On-Demand Technology for Fitness Classes
- In-Person Fitness Classes

CORFINITY Combines Fitness Center Management & Dining Services. Creating an environment that attracts higher usage, with a full range of services.



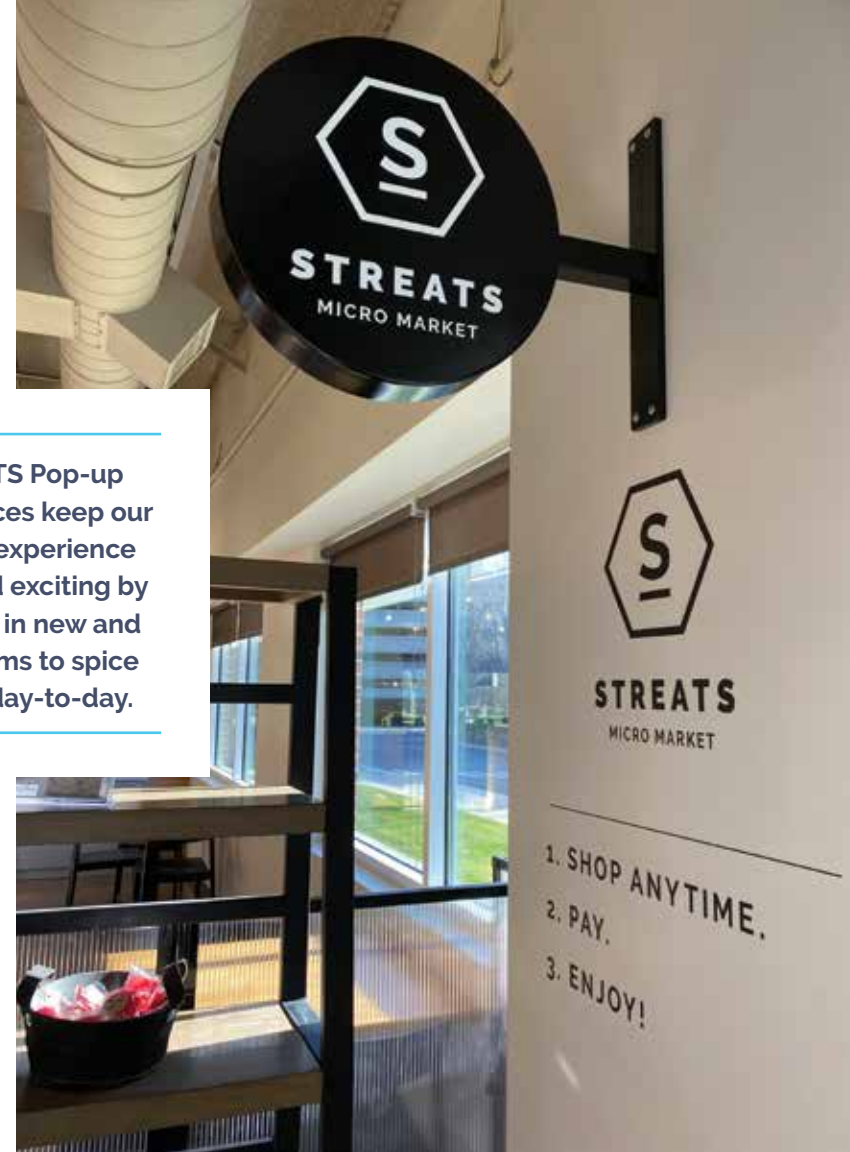
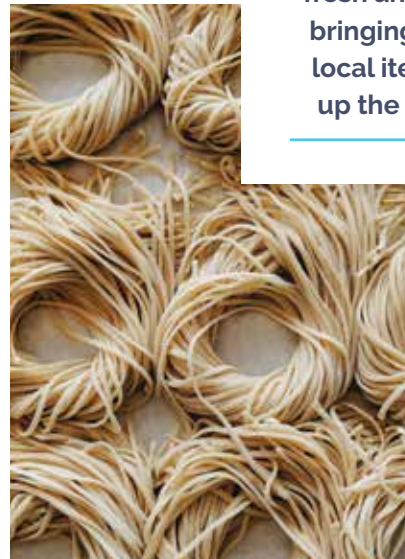
**Your Fitness,
Wellness & Lifestyle
Program.**

www.corfinity.com





STREATS Pop-up experiences keep our guests' experience fresh and exciting by bringing in new and local items to spice up the day-to-day.



STREATS Markets

Because hospitals operate 24 hours a day 7 days a week, it is important that dining options are available for visitors and staff at all times. STREATS is that option. STREATS Markets serve as more than just a convenient place to go. They are an extension of our clients' commitment to enhancing the experience for their employees, patients, and guests.

STREATS Market offerings are customized to each client and include freshly prepared signature sandwiches, salads, meals-to-go, fresh baked goods, and an array of specialty snacks and beverages. Our cloud-based technology integrates 24 x 7 self-checkout capability, with on-line mobile ordering, payroll deduction, and customer loyalty programs.

STREATS Pop-up Restaurants

STREATS forges relationships with local restaurants and food trucks to bring authentic street foods into your cafes. Unlike other pop-up restaurant providers, we fully vet our restaurant partners and require them to adhere to NEXDINE's exacting standards of food quality, safety and sanitation, marketing, uniforms, service, and hospitality.

Each restaurant is required to conduct daily quality assurance audits using our MeasureUp cloud-based platform. Whether spotlighted in one of the cafes or another public area, our celebrity chefs are certain to entertain and delight.

OUR GUIDING PRINCIPLES

Be Thoughtful & Kind

With every human connection, lead with kindness. Be thoughtful in ways that amaze everyone around you.

Take Pride In Your Work

Be committed to doing your very best work, even when no one is looking. Having pride in your work shows you care.

Prioritize Operational Excellence

Be focused on always being better. Improve our customer experience with quality, service, and speed. Every day, find one thing you can improve upon.

Learn What Drives Our Business

Utilize all the business data available - it will drive great business decisions. Good news we love to hear, bad news we need to hear

Make Diversity Our Advantage

Diversity and inclusion throughout our workplace foster personal and professional growth. Respect all we work with and serve equally. Treating all equally makes you a better person.

Embrace Innovation & Technology

Every day, embrace new and innovative methods to engage and delight our guests. Maximizing technology makes us and everyone we connect with better.

David Lanci

Founder and Chief Executive Officer

Larry Abrams

President

Jeremy Tavares

Executive Vice President, Operations

Wayne King

Executive Vice President, Operations – Senior Living

Greg Girard

Vice President, Operations Support

David Chechik

Executive Vice President, Growth & Retention

Jarrett Franklin

Chief Financial Officer

Kevin Wexler

Controller

Kelly McCarthy

Corporate Support Associate

Todd Saylor

Senior Vice President, Culinary, Nutrition Health & Wellness

Rebecca McCullough

Senior Vice President, Nutrition, Health & Wellness

Jenna Arruda

Vice President, People & Culture

Crystal Wright

Executive Creative Director Marketing

“Our people are my greatest priority. Only they can make our clients love us. I know by taking care of them, they will take care of our customers.”

—David Lanci, Co-founder, Chairman and CEO



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