Wishing all those who celebrate a Happy Passover and a Happy Easter. Though we may not be able to celebrate with family and friends, we know that we’re all in this together and better times are ahead. Stay safe and healthy!

SUPPORTING OUR FRONTLINE EMPLOYEES
At James Madison University in Virginia, an employee picks up a meal package.

**Higher Ed Locations Provide Meals For Employees**

*Our Higher Education locations shared how they are helping our frontline associates during this difficult time.*

**At James Madison University (JMU)** we’re supporting the community in three critical ways during the COVID-19 pandemic.

- Donating food to pantries in the community, including the student food pantry
- Providing a weekly hot meal service to Open Doors, a homeless shelter temporarily set up in a gym on campus
- Taking care of those a little closer to home – the JMU frontline associates

JMU Dining managers are coordinating and packaging meals for the front-line associates to provide a “Dinner for Four Drive-Thru” service. The initial event on April 7 went so well that it has been extended on a weekly basis for as long as it can be sustained.

“Everyone I talk to is so appreciative,” said Debbie Bahr, administrative assistant for JMU Dining. “They feel encouraged that we are thinking of them and really are grateful to have an opportunity to provide a hot, wonderful meal for their family by just driving to campus and picking it up.”

JMU Dining also sent out thank you cards signed by all the managers in early April.
“We had a great year at JMU,” said Brent Beringer, Resident District Manager of JMU Dining. “Even though it didn’t end the way we expected to, it still is important to recognize the success we had that wouldn’t be possible without our frontline associates. We hope that this weekly meal service can help them navigate these challenging days in some small way.”

**At the University of Virginia**, we’re also offering our employees and their families a free ready-to-eat meal throughout April. We provided more than 600 meals on the first day of the program alone.

---

**At Western Kentucky U., Employees “Shop”**

As managers prepared to shutter their restaurant locations for the foreseeable future and took inventory of their leftover goods, an opportunity to make a difference presented itself. Produce, sandwiches, chips and various other food items that were in refrigerators and stockrooms across campus were gathered through an effort led by our Sustainability Coordinator, Madona May, and our District Executive Chef Gil Holts. Associates were then invited to shop and take items they needed to stock their own kitchens at home.

“I’m glad we were able to help our associates first and then help others across our community,” said May. She also created a quick reference compost guide about how to use leftover food waste at home. "Composting at our campus has created a lot of great feedback in the community and a lot of the employees wanted to know how to do that themselves at home.”

---

Subscribe to our email list.
In this Instagram video, Chef Tyler Murray at University of Kentucky Dining in Lexington, talks about the work he and his team are doing for the Lee Initiative’s Restaurant Workers Relief Program, which turned restaurants across the country into relief centers with local chefs for any restaurant worker who has been laid off or has had a significant reduction in hours and/or pay. We are offering help for those in need of food and supplies.

BP TEAM IN UK REDEPLOYS KITCHEN TO SUPPORT LOCAL FOOD BANK
As many as 7,000 frozen meals a week are being cooked at BP kitchens to support a local food bank in the southeast of England. The initiative came about after BP met with the local council to find out what help it needed, and where. As a result, we’re now using the International Centre for Business and Technology (ICBT) kitchens and supplies to prepare and fast-freeze the meals. Head chef Paul Rodgers is also providing menu planning and food safety/allergen advice to a team of volunteers working at the food bank’s kitchen.
Now, more than ever, we all need words of encouragement and appreciation. Please take a moment to reach out to your Aramark family through Encore! Encore! If you’re a first time user, view the Encore! Encore! login instructions.

**SHINING ON SOCIAL**

![Image of social media post](image.png)

We're thrilled to see all the social media posts about the work we're doing in the field.

**IN THE NEWS...**

The good news keeps coming. Here are a few highlights from the last week.
The *Arkansas Democrat Gazette* reported on our food delivery efforts in Lincoln:

Lesa Owens, food service director with Aramark for Lincoln's School District, said the district delivered 8,536 meals to students and their younger siblings. The meals included a breakfast and lunch for four days.

Owens said the school had an average of 45 people helping, whether they were preparing food, packing meals or delivering the meals by school bus throughout the district.

“Everybody involved has jumped in like you wouldn’t believe,” Owens said. School staff, which included administrators, teachers and paraprofessionals, came in to help.

“It takes a village to feed our children,” Owens said. “We’re hitting all the kids on our bus routes. Our kids are eating.”

**WALL STREET JOURNAL:**

$20 MILLION RELIEF FUND

According to the *Wall Street Journal*, the newly established NYC Healthcare Heroes program will distribute food, household supplies and health products to hospital workers across the city through June. The relief vehicle was set up by the Black
family along with food-services company Aramark, the American Red Cross, the Robin Hood Foundation and the Mayor's Fund to Advance New York City."

FREE GRAB-AND-GO MEALS
IN SOUTHERN INDIANA

The Southern Indiana Evening News and Tribune noted that as schools are making rapid adjustments, and students are learning from home, we’re providing free meals at Greater Clark County Schools.

HELPFUL RESOURCES:

New! With regulations and guidelines varying by geography – and by the day – it can be hard to keep track of what guidance is currently in effect in any given location. That’s why the Legal Department and Higher Ed Operational Excellence team are partnering to maintain the State Coronavirus Restriction Tracker, which can be found on the coronavirus Travel Guidance page. The document provides summaries and links to all published guidance that may impact our operations and activities in all 50 states and the District of Columbia, as well as the latest federal recommendations and other useful guidance. Check out the State Coronavirus Restriction Tracker to make sure you’ve got the most up-to-date info for your location – and bookmark it, because the document is updated every day.

This newsletter is for internal purposes only. Print and share with your team. Read past issues on aramark.net. Send us your feedback.

Subscribe to our email list.
View this mailing online

This email was sent to .
To continue receiving our emails, add us to your address book.

Subscribe to our email list.