



2025 Chef Culinary Conference

June 8-13, 2025

Performance Food Group

Who are we?



Performance Foodservice

Broadline Distribution
Restaurants/ Hotels
Healthcare
College and University



Vistar

Hotel Micro-markets
College and University C-Stores
Pick and Pack
Movie Theatres



Coremark

Nations Largest C-Store Provider
Kiosk Concepts
Beverage Innovation



Manufacturing

Snacks and Popcorn
Coffee/Nuts/Oils
Custom Products
Custom Cheese Blends

Local Control

“Nobody knows the needs of the customer better than those that are closest to the customer.”

*George Holm
CEO, Chairman of the Board
Performance Food Group*

Local Service, local control.

Questions to Ponder

- Does the company I am doing business with have a President solely responsible for the customers at the distribution center I am purchasing from?
- Do all department heads of essential services (Purchasing, Customer Service, Collections, Operations, Sales) report directly to the Distribution Center's President or do they report elsewhere?
- Are all departments staffed locally or are they located remotely servicing multiple distribution centers?
- Where does the purchasing take place?

- Do account managers have close contact with essential support services (Purchasing, Customer Service, Collections, Operations, Transportation, Sales)? Could they walk into their office to discuss challenges and opportunities with their customers?
- Does local purchasing have full control over what items they stock in their warehouse and the vendors they choose to do business with or is this decided regionally or corporately?

At Performance Foodservice our answer to all these question is YES. We can work to meet your needs right here, right now. Our customers are our most important asset.

Known for the Company we Keep



Servicing over \$130 Million
in Independent College and
University Business In The
Northeast alone.



Working Together to Keep Our Operators Innovators

2024 Princeton Review Best Campus Food



Six of the Top Nine Colleges and Universities in the Princeton Review are Independently Operated. All have One Thing in Common, They are Partnered with Performance Foodservice.





TURNKEY INNOVATION

Consumers want access to the best food anywhere they are. One-stop-shop programs from Performance, featuring authentic Southern fried chicken, Hispanic-inspired favorites, flavorful BBQ selections, and made-to-order pizza options, offer easy solutions to enhance your business. We are changing the game when it comes to menus, with turnkey programs that serve guests the food they crave, whenever they want it.

The combination of Performance Foodservice and Core-Mark allows us to provide the highest-quality foodservice options to customers quickly. We can fully utilize our procurement, marketing, culinary, and sales expertise — providing our operators with the tools they need to thrive.

SCAN HERE TO LEARN MORE
ABOUT PERFORMANCE
TURNKEY PROGRAMS.



For more information about our exclusive
licensed foodservice branded programs
contact your local Performance Foodservice or
Core-Mark representative.

Joe Reardon

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DYNAMIC RETAIL PROGRAMS

RESTAURANT-QUALITY FOOD

AT YOUR
FINGER TIPS



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Performance Foodservice

Meet (y)our Team

Specialists

We have a team of specialists that are available to help you grow your business, create excitement, problem solve, keep you current on trends, bounce ideas off of or anything else you may need.

- **Nate Waugaman**, Corporate Executive Chef
- **Richard J. Camerota, Sr. CEC**, Brands Manager
- **Susan Dion M.S, R.D., L.D.N.**, Dietitian Nutritional Business Manager
- **Michael Schmitt**, Business Development Special Segments Manager
- **Joe Reardon**, Corporate Sr. Director, Higher Education
- **William Reid**, Business Review Manager
- **Adam Corcoran**, Beverage Specialist
- **Cathy Schmidt**, Seafood Category Manager
- **Dennis Turk**, Non-Foods Specialist
- **Eric Das**, Center of the Plate Specialist
- **Jamie Danis**, Chemical Specialist
- **Joe Kimball**, Chemical Specialist
- **John Carpenito**, Produce Category Manager
- **Nancy Knoepfel**, Non-Foods Specialist
- **Peter Gallant**, Regional Director of Pizza/Italian



Students/Staff Engagement



NACUFS Support



2025 Spring Conference Myrtle Beach, SC

Diamond Level Sponsor

Conference Participants

Vendor Showcase Participants



2025 Spring Conference Duluth, MN

Diamond Level Sponsor

Conference Participants

Vendor Showcase Participants



2025 Spring Conference Santa Fe, NM

Diamond Level Sponsor

Conference Participants

Vendor Showcase Participants



2025 National Conference Salt Lake City, Utah

Diamond Level Sponsor

Conference Participants

Vendor Showcase Participants

Proud Sponsor of
the 2025



September 2025 / Vanderbilt University / Nashville, TN

Focusing on accelerating efforts to move people toward healthier, more sustainable, and delicious food choices using evidence-based research, education, and innovation, this groundbreaking collaborative works to cultivate the long-term well-being of all people and the planet, one student and one meal at a time.

MCURC, a joint initiative of the CIA and Stanford University (Residential & Dining Enterprises and Stanford Medicine/Stanford Prevention Research Center), serves as an accelerator for the implementation of Menus of Change® principles—uncovering the drivers of consumer decisions related to healthy, sustainable food choices.

This unprecedented network of senior university administrators, dining directors, executive chefs, nutrition and sustainability leaders, and academic researchers uses campus dining halls as living laboratories for eating-related behavior change.



Proud Sponsor of: Chef's Culinary Conference

"Power of Food" June 8-13, 2025

We hope to see you at the 2025 Chef Culinary Conference being held at the University of Massachusetts Amherst, June 8-13! This year we want to shape the campus dining segment through healthy food and lifestyle options using culturally driven, globally inspired recipes and practices. There will be a focus on culinary strategy, authenticity, innovation, planetary and human health, diversity, leadership, communication and partnerships, all while serving our Gen Z customers.

The 2025 Healthcare Culinary Conference will explore "The Power of Food" and its transformative role in health and well-being. Through nationally renowned speakers, hands-on cooking demonstrations, and immersive farm tours, we aim to inspire and educate healthcare professionals on the critical connection between nutrition and health.

Double Diamond Sponsor





As the name implies the brand is passed on practicing smarter, better ways of farming including raising animals and livestock. This includes delivering a cleaner label product with attributes such as no use of antibiotics; humane treatment of animals, organic, grass-fed, all natural, reduction of greenhouse gasses and non-GMO. When you see and hear FarmSmart you can feel better about the product you purchase. Fresh NAE Poultry, Verified to the Source; Domestic, grass-fed, NAE, Halal Beef and in partnership with Jack and Annie's Blended Beef and Jackfruit products that taste great and are environmentally friendly.

Local. Sustainable. Responsible.

Whether you're looking for Real Food, Slow Food, Farm to Table, or are part of the Locavore Movement, we have the products to meet your needs. Maybe your interest is to support local businesses that give back to the community, we can help you with that. Or if you are looking for a really great burger, chicken with flavor, in season local produce or sustainable seafood, we've got that too.

Our economy of size helps us to negotiate the best pricing possible, while our local autonomy allows us to support the products and vendors that are important to our customers. With so many products available you can have fewer deliveries to supply you with the local, sustainable and ethical products you demand. More importantly we are leaders in the area of food safety, risk and quality. We worry about the food coming thru the back door of your operation, so you don't have to. We work directly with small business owners to make sure that they meet food safety requirements that surpass government regulations assisting in third party auditing procedures when necessary and ensuring proper liability coverages.



Since 2017, Performance Foodservice Springfield has been MSC Certified Facility providing sustainable seafood to our customers. Additionally, we have a wide variety of products that meet the Monterey Bay Aquarium Seafood Watch standards for Best Choice or Good Alternative. We are also ASC (Aquaculture Stewardship Council) certified as well.



Established in 1997, and located in Rhode Island, Red Tomato is an ambitious non-profit that works to deliver fresh, great tasting produce while cultivating a more sustainable, ethical food system. Rooted in fair trade striving to bring fairness, transparency and sustainability. Traced to the Farm.

Sustainability Recent Highlights



Zero Emissions Vehicles

By end of Fiscal 2024 will have
between 92-110 ZEV's
Tractors/Straight Trucks/Trailers



Waste Management

Enterprise-wide Agreement with
Waste Harmonics to manage all
PFG waste streams with
consolidated reporting to
measure diversion and recycling



Renewable Energy

Solar Installation in Gilroy
Work beginning on Pana, IL and
Shafter, CA., Springfield, MA.
7 proposals under Review



Energy Efficiency

Efficiency assessments complete
Averaging 25% reduction vs the
baseline in consumption energy
from Cascade Energy Study

Foodservice with a purpose



Together We Bring Excellence



*Thank you!
We look forward to the opportunity
to service you!*

The Performance Foodservice Team

