

TRINITY SERVICES
GROUP





OVERVIEW

Trinity’s Overview.....2

Trinity’s Approach3

Food Service5

Corner Cafe Staff Dining Program.....6

Corner Pantry Staff Micro Market Program.....7

Total People Development8

Food Service9

Trinity Take-Out10

NetMenu®11

Trinity Staff.....12



TRINITY'S OVERVIEW

Trinity Services Group

Trinity is the largest food service contractor dedicated exclusively to the corrections industry.

For more than 40 years we have been providing high-quality, cost-effective meals that meet national standards for Recommended Dietary Allowances and special diets.

We expand our expertise, enhance our problem-solving skills, and develop innovative solutions for our customers by serving a variety of institutions.

We partner with organizations across the country, including city and county agencies, statewide departments of corrections, private corrections providers, alcohol treatment and rehabilitation sites, Meals on Wheels and nutritional programs for seniors.

Trinity is an affiliate of TKC Holdings, Inc.

Trinity Services Group, Keefe Group and Courtesy Products are members of TKC Holdings. Their combined resources and expertise provide the scale, flexibility and purchasing power that allow us to compete effectively, deliver maximum cost efficiencies and best serve our customers.

ABOUT TRINITY

- More than 2,500 team members, 4,000 supervised inmate workers
- More than 350 food service locations
- Serving 170,000 inmates in 44 states
- Serving over 185 million meals a year
- Partnerships with large correctional entities including CoreCivic, MTC, Massachusetts DOC and Vermont DOC
- Member of American Correctional Association, American Jail Association, National Association of Deputy Wardens and National Sheriffs' Association



TRINITY'S APPROACH

Uniquely Tailored Solutions

We treat every customer like it is our ONLY customer.

We empower our onsite food service managers to make decisions that best address your food service needs. They rely upon our nationwide network of resources and expertise to succinctly resolve any issues that may arise. We will also ensure that staff is committed to appropriately training and supervising the inmate food service workers.

We understand the impact that service transitions can have on facilities.

Our opening team will remain onsite as long as necessary to ensure that all programs are securely in place and that staff is ready to manage all day-to-day operations.

We understand that staff retention and reliability are critical in a correctional environment.

We will complete wage analyses to ensure that our staff salaries will attract and retain the highest quality applicants.





Trinity staff will complete our comprehensive training program, will be ServSafe® Certified, and will receive PREA and HAACP training.

Employees may also continue their career development by participating in our Rewards and Recognition program online training classes.

Our registered dietitians will create meal plans that meet all standards set by the American Correctional Association as well as federal and state regulations.

They will focus on adding quality to the menu items and incorporating made-from-scratch recipes. They can also create menus to meet any additional dietary, medical and/or religious needs. We will modify the menu as often as requested.

Consistent meal production is critical to keeping inmates satisfied and meeting nutritional guidelines.

Well-fed detainees are generally happier and more content, which can translate to fewer complaints, grievances and incidents. To consistently offer satisfying meals, our onsite team utilizes our Net Menu® production system. It allows them to access menus, recipes and nutritional information; manage inventory and purchasing; and generate production reports that will be fully accessible upon request.

We design our operational plan to support the critical role that food service plays in the correctional environment.

Our safety and sanitation programs exceed ACA and state compliance requirements. We're here to help you run a safe, secure, clean and orderly facility and are committed to meeting regularly to discuss performance.





FOOD SERVICE

A Meal Program That Fits Your Needs

As a national leader in correctional food service, we provide solutions that maximize your budget, maintain stability and safety, and keep inmates satisfied. We focus solely on corrections; our team of industry-certified kitchen specialists, dietitians and managers is committed to creating and delivering a nutritionally balanced menu customized to meet your unique needs. When you partner with Trinity, you get the benefits of...

Quality, Safety and Security. Our ServSafe and HACCP training programs are designed to ensure consistently smooth operations.

Optimum Purchasing Power. Our team continually tests and evaluates new products to provide the highest-quality meals at competitive prices.

Excellent Results. Trinity kitchen specialists prepare and serve 180 million meals a year. Our well-planned, well-prepared meals will satisfy your population and your operating budget.

Dedicated Dietitians. Our registered dietitians deliver a varied menu that meets or exceeds all regulations and requirements.

Offender Vocational Training. Trinity's ASCEND program is a multi-phase initiative that prepares incarcerated individuals for successful reentry through vocational training, leadership development, and workforce-ready certifications that support long-term success and reduced recidivism.

Dependable Service and Expertise. We proudly bring 40-plus years of experience creating customized food service solutions to every new project.





CORNER CAFE STAFF DINING PROGRAM

Satisfying Meals, Better Break Times

We understand that the corrections environment can be stressful and draining for officers and staff. That's why we're happy to offer some relief with our Corner Café staff dining program—it's designed to promote morale, provide nutritional value and offer a pleasant diversion from daily duties. Fresh, tasty meals are prepared on site so staff can relax and remain in the building. It's convenient, cost-effective fare, ready on demand.

We will collaborate with you to create a program that incorporates local flavors and your staff's preferences. We have numerous programs available which include varying combinations of a dedicated monthly menu, a hot/cold line with a salad bar and a cook-to-order snack bar style service.



SATISFYING MEALS

- A wide variety of breakfast, lunch and dinner menus are available, including better-for-you options.
- Regional and seasonal offerings rotate in, keeping the menu fresh and staff satisfied.

CONVENIENCE

- Staff can order in advance and pick up when convenient.
- Maximizes staff's limited break time.

FLEXIBLE CONFIGURATIONS

- Easily update menus.
- You can include modifiers and side items.
- Meals may be complimentary or tendered with cash, credit card, dining card, payroll deduction or invoice to agency.

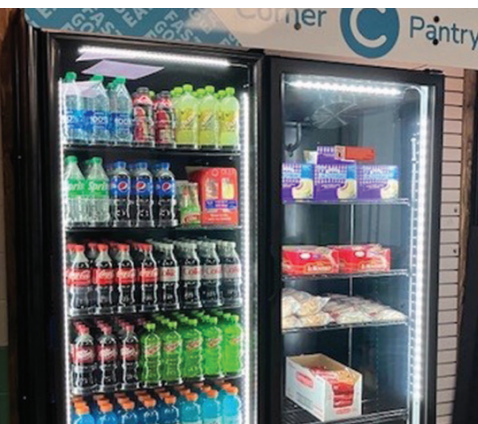


CORNER PANTRY STAFF MICRO MARKET PROGRAM

Convenient, Self-Serve Food for Staff

Trinity Services Group's Corner Pantry program is the perfect solution for helping your staff stay nourished and energized at a moment's notice. The Corner Pantry provides ready-to-eat meals, snacks and beverages they can purchase day or night via self-checkout. It's a convenient option for staff members who need some food during their shift, or as they enter or leave work. They can grab a quick bite and pay promptly with a credit card or personal vending account. The program offers a number of advantages:

- **No staffing is required—it's completely self-checkout.**
- **Food can be available 24/7.**
- **Staff members can choose from a variety of products and brands.**
- **Cashless and mobile transactions are standard.**
- **You can provide store credits to staff as an incentive or reward.**
- **Convenient access to tasty food helps improve staff morale and retention.**



TOTAL PEOPLE DEVELOPMENT

ASCEND[▲] Training Program

ASCEND—Advanced Skills | Career Education | New Development—is our innovative vocational, leadership and managerial training program designed to prepare offenders for post-incarceration employment and, ultimately, help reduce recidivism. Our universal approach provides end-to-end vocational and education training, and ongoing practical support when rejoining society to obtain gainful employment, from entry-level to management opportunities. Our à la carte menu of programs includes five components—choose whatever level of engagement best fits your needs:

Fundamental Excellence: Participants learn and practice core-competency skills that prepare them for entry-level positions. They receive an Inmate Handbook that covers the basics of kitchen work, and all are eligible for ServSafe Certification after 30 days in the kitchen.

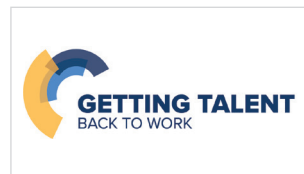
Operational Excellence: Participants gain more in-depth knowledge and experience in food service procedures, operating principles and cost-saving strategies. This includes hands-on training via *Tell, Show, Do, and Review* methodology that helps participants understand what they will be doing and why, and retain the knowledge.

Leadership Excellence: Participants cultivate leadership skills essential for individuals aspiring to assume supervisory roles. They undergo training to acquire the ServSafe Manager Certification, which equips them with vital knowledge regarding food safety and effective management practices.

Applied Excellence: The final phase of ASCEND program offers formal culinary education that combines online learning modules with practical experience. Utilizing Trinity's Learning Management System, participants complete a rigorous 12-course Workforce Training Certificate, in addition to supplementary culinary classes conducted by certified instructors.

ASCEND Online Resources: Offenders transitioning back to society can access ASCENDHigher.org, a website featuring career- and life-building resources designed just for them.

ASCEND provides offenders the practical knowledge, skills and resources to succeed after incarceration, and break the cycle of recidivism—contact us to learn more.





FOOD SERVICE

Use Your Food Service Resources to Help Your Community

We can help you leverage your kitchen resources to benefit other agencies in your community, such as Meals on Wheels, homeless shelters and rehabilitation facilities. Because jails like yours often have larger, more capable food production facilities, you may be able to support neighboring organizations that have more modest capacities. Let us work with you to analyze your operation and determine if you can handle additional food service opportunities. Together, we can develop a plan for working with others. Extending your meal preparation capabilities outside your facility walls has many advantages—you may be able to offer better-quality, lower-cost meals to the community; increase your own revenue, which could help offset your existing food service or equipment maintenance costs; and build positive public relations.

We can work with you to create options that improve efficiencies for these organizations, such as using the same menu base or streamlining home food delivery services. Our dietitians can customize menus to meet most any dietary or food sourcing requirements, and our Operations teams can provide an array of solutions to reduce costs and improve processes.





TRINITY TAKE-OUT

Boost the Morale of Inmates and Staff

Reward good behavior, boost morale and increase revenue with Trinity Take-Out, a customizable meal program that features high-quality menu options. Inmates can order one of many entrées and desserts, and prepay with funds debited from their accounts, or Friends and Family can place orders and pay with a credit card online at TTOFood.com. Meals are prepared fresh in your kitchen by properly trained and professional staff and delivered, on your schedule, while hot and fresh from the kitchen. Trinity Take-Out meals can also be made available to officers and staff, and as a means of providing further training of inmate workers.

- **Chicken Alfredo**
- **Italian Meatball Sub**
- **Carne Asada**
- **Beef and Broccoli**
- **Chopped Pollo**
- **Chicken Quesadilla**
- **Cheeseburger**
- **Chicken Sandwich**
- **Chicken Parmesan Sandwich**
- **Philly Cheesesteak**
- **Chicken Philly**
- **Chicken Tenders**





NETMENU®

Control and Manage Production Processes

Designed specifically for correctional operations, NetMenu is a comprehensive, cloud-based, food service management system. It allows users to control and manage all aspects of their food service responsibilities in a user-friendly web environment.

NetMenu is compatible with the newest operating systems and is capable of serving the needs of small facilities to large, complex operations. Our dedicated NetMenu support team is responsible for training, database development, program support and manual/document development.

Food Production. Knowing how much to cook, providing clear preparation instructions and scheduling efficient production are basic to good food production systems. NetMenu assists by automating processes and providing users with concise information. After a meal is over, actual usage information is entered into NetMenu, allowing users to assess meals served, track waste and fine-tune production for future meals.

Inventory Ordering. NetMenu automates many processes to help ensure adequate products are on hand at all times. Inventory management allows our managers to track and control their inventory, ensuring that the unit is using the proper amount of products on a timely basis. Order management allows appropriate interaction with vendors to ensure the timely ordering of items in the correct quantities necessary to produce the menu.

Invoice/Voucher Management. NetMenu enables staff to pay invoices in an easy, timely manner, ensuring that vendors deliver proper products in the quantities ordered.



TRINITY STAFF

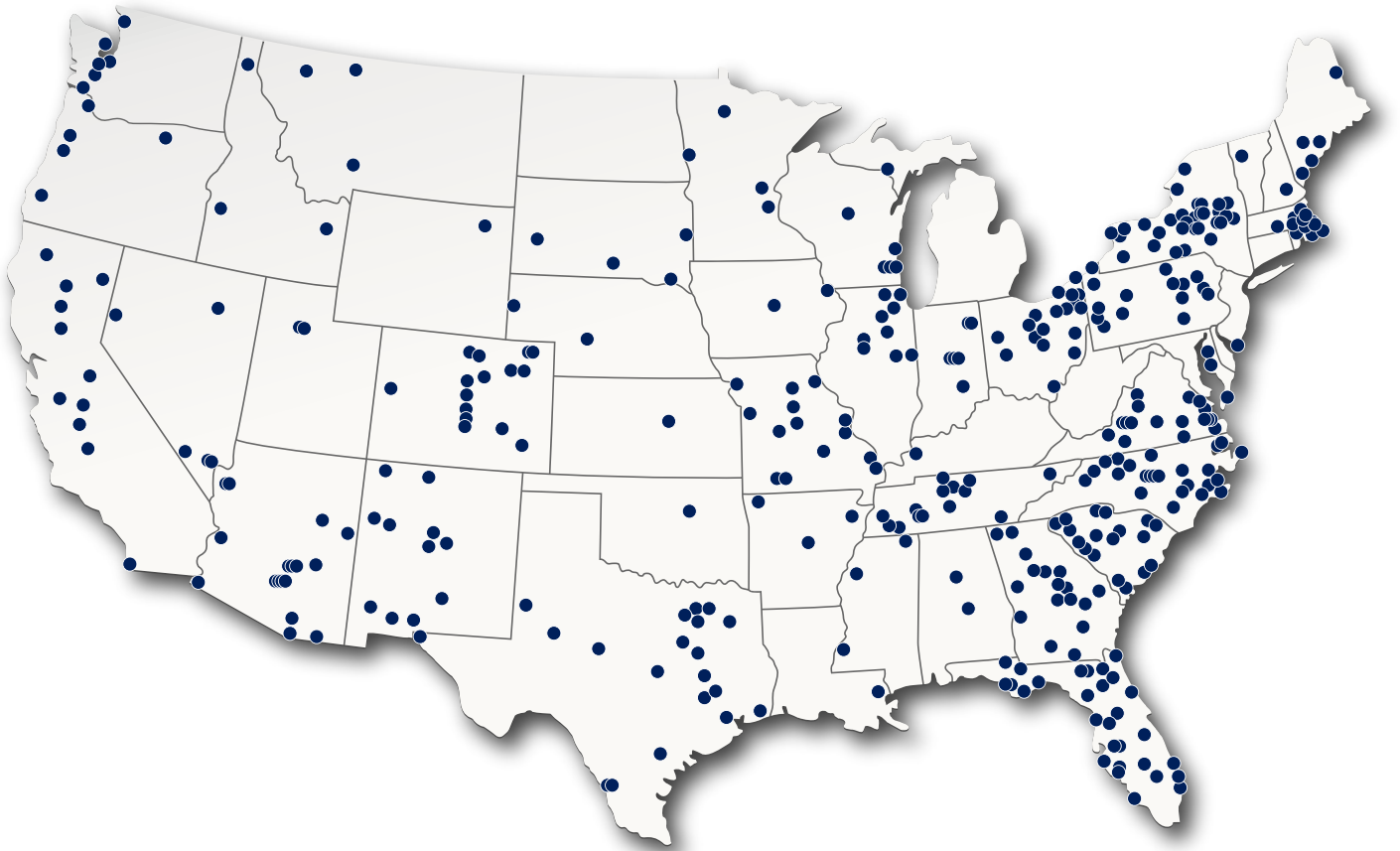
Dedicated People with a Passion for Success

When you partner with Trinity, you benefit from our team members' wealth of experience in correctional food service. We are guided by a leadership group with unmatched tenure and expertise in this industry. We know what resources to seek and options to implement that will best serve your specific needs, in the most cost-effective way.

We believe that your staff and inmate population deserve quality food service that fits within your budget. We look forward to discussing with you our innovative approach, answering your questions and creating a program that provides you with the optimum balance of quality, service and affordability. Contact us to learn why Trinity is the best option to manage your correctional food service program.



TRINITY SERVICES
GROUP



Put Us To Work For You!

477 Commerce Boulevard
Oldsmar, FL 34677
Phone: 813-854-4264
Fax: 813-855-2330
Toll Free: 855-705-5538
TrinityServicesGroup.com