



Food Service Solutions For Higher Education Communities



ELEVATING THE COMMUNITY EXPERIENCE. EVERY DAY.

Dana Hospitality has a culture rooted in culinary excellence. We are proud to be the preferred partner for clients across Canada, who truly value exceptional quality and service in their food service experiences.

It's about more than just a meal – we deliver dining solutions that are customized to enhance the overall community experience and provide nutritious, well-balanced meals that your students, faculty and staff look forward to every day.

OUR FOCUS

Our commitment is to create a unique culinary program, using our years of expertise. We ensure that it aligns with your brand image and strengthens your offerings and marketing efforts.

We help create a cohesive, on-site, interdisciplinary team that enhances your overall brand.



Your students count on you every day and you can count on us to create exceptional food experiences that make a real difference to your community.





WHAT DOES THIS MEAN FOR YOU?

CREATE

Our culinary teams take great pride in using fresh, locally sourced ingredients to prepare meals from scratch every day.

Custom Menus

Inspired by seasonal ingredients, we deliver custom menus with a variety of fresh meals that are always prepared from scratch. Our chefs are also passionate about creating ethnic and specialty menus that appeal to diverse tastes and cravings.

Locally Sourced Ingredients

Our blend of local sourcing, culinary craftsmanship, and inherently healthy menu choices gives students an elevated dining experience for every meal. We take every opportunity to use fresh herbs from our kitchen garden to add exceptional flavour to creations.

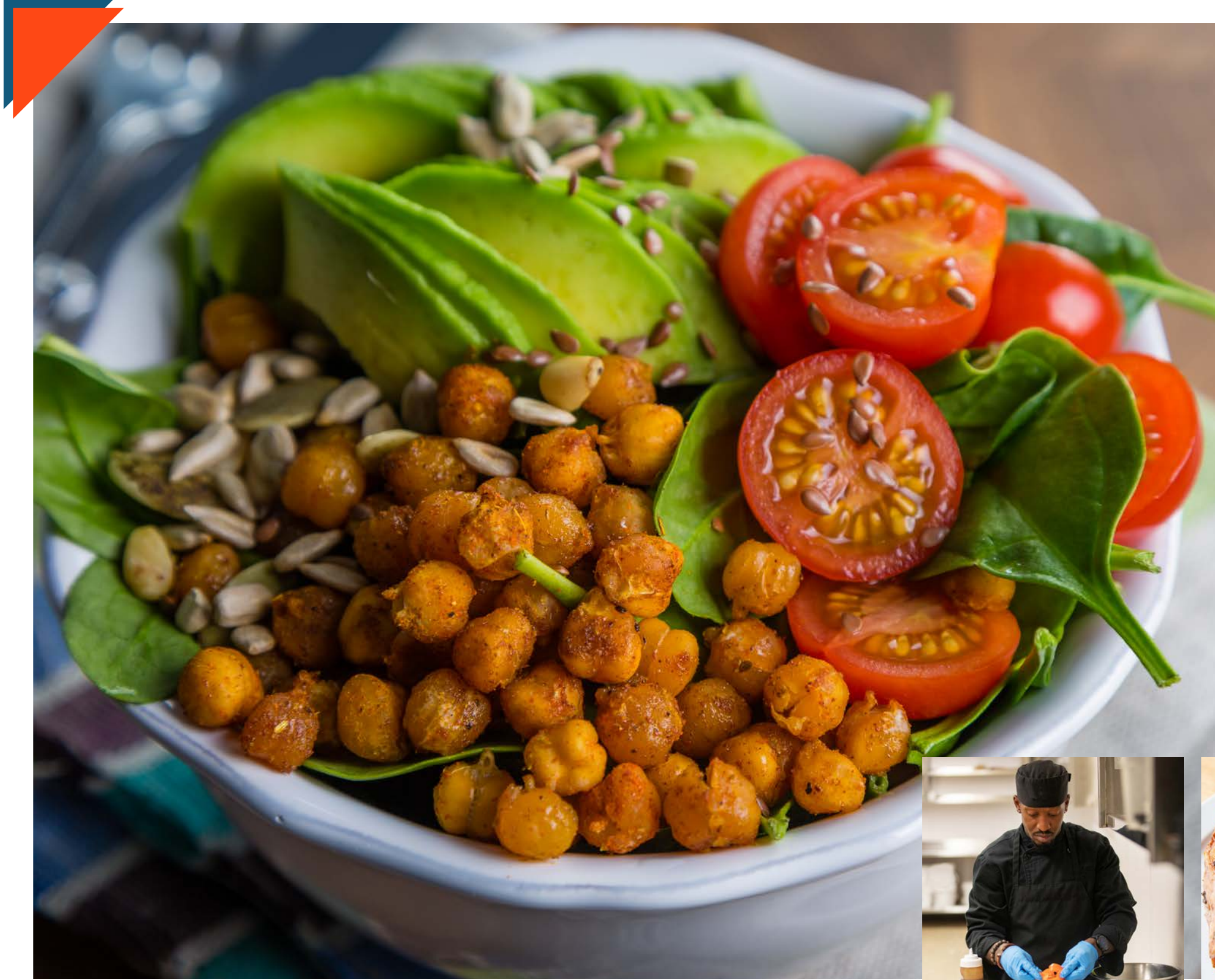


RELATE

Our proven social media and engagement practices deliver results that are unprecedented in the Canadian education sector.

- Our engagement activities will integrate proven social media practices and create a digital layer of value to our students, parents, faculty and staff that enhances their food experience.
- Our social media strategy includes celebrating and featuring our unit associates. Our associate surveys have shown strong satisfaction results with this inclusion in our messaging.
- For transparency, we leverage our social media handles to communicate with our customers and showcase what's going on behind the scenes and in our kitchens. We share information with our clients and customers so they can see the benefits and value of us using fresh ingredients, scratch cooking and plant-forward menus. Parents also have access so they can see what is happening!
- Dana's 'Seasonal Inspirations' marketing program offers seasonally focused healthy eating messages. Our dietitian creates "Health Bites" which connects healthy messages to the foods we serve.





INNOVATE

We strive to source the freshest possible ingredients from local farmers and producers within the shortest distance to our kitchens. We evaluate our social responsibility practices locally to ensure safety, minimize waste, and optimize the use of resources, so we can give back to the communities we serve. We deliver programs that are quality-oriented and sustainable throughout the partnership.

Community Engagement

We conduct regular pop-up events to engage and entertain your students and the greater campus community. Through our partnership model, we engage with popular local restaurants to participate in our resident chef program or to do pop-up events in the dining room.

Micro Markets

We have experience with a variety of micro markets, farmer's baskets, and grab-and-go food kits that are readily available. We can also create a unique program for you.





Every community deserves a partner that helps them move forward.



YOUR PREFERRED PARTNER

We know the heart of hospitality is people – that’s why we’re committed to treating both our staff and the people in the communities we serve with respect and concern for their well-being. We believe in a collaborative partnership, where both you and your community feel connected and engaged.

People appreciate spaces that are comfortable, clean, and in good working order. By managing built environments and expectations – we make that happen. We put our best into your building systems, fixtures, interiors, and grounds, so people get the most out of your space. Airports, commercial properties, hospitals, and campuses – no matter the size or operational complexity – we are your partner for asset management, maintenance, repairs, and cleaning.

Our space and infrastructure solutions include:

- Asset management
- Plant operations and maintenance
- Building systems
- Fabric maintenance and repair
- Energy management
- Facility cleaning
- Grounds maintenance
- Interior renovations and fit outs
- On-demand services





Dana Hospitality is proudly Canadian with a culture rooted in culinary excellence. We are proud to be the partner of choice for clients across Canada who truly value exceptional hospitality.

We are a self-operated, local provider, that focuses on fresh, seasonal ingredients tailored to your needs. Dana specializes in preparing meals from scratch for private schools, universities and colleges, retail healthcare, resort, leisure and recreation venues, and corporations of all sizes.



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