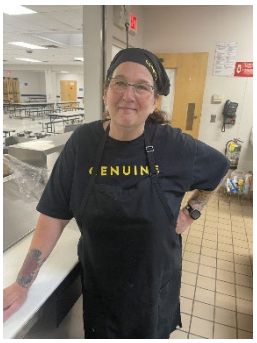
WHO TO CALL

Angela Richardson: WMHS Site Lead



Lead Site Operations – Oversee daily food service operations at an elementary, middle, or high school site, ensuring meals are prepared and served on time according to company standards and school schedules.

Team & Compliance Management – Supervise and support site staff, maintain compliance with National School Lunch Program requirements, food safety regulations, and Department of Health standards.

Inventory & Financial Accountability – Manage ordering, receiving, and inventory while controlling costs, minimizing food waste, and maintaining accurate production records.

Community Engagement – Serve as the primary on-site representative of Genuine Foods, fostering positive relationships with students, educators, and parents while promoting a welcoming dining experience.

Lisa Maloney: CVSU Assistant Food Service Director

Operational Support & Oversight – Assist the Resident RAM in managing daily food service operations across multiple school sites, ensuring quality, efficiency, and compliance with the National School Lunch Program.

Team Leadership & Training – Supervise site leads and cafeteria staff, conduct weekly check-ins, provide training on company policies, and ensure consistent adherence to standards..

Culinary & Customer Experience – Enhance culinary operations, monitor student engagement, and foster positive relationships with school partners, students, and educators.

Problem-Solving & Collaboration – Proactively identify operational issues, collaborate with culinary and operations teams to develop site-specific solutions, and communicate updates to leadership.

Monica Tolman: Resident Regional Area Manager

Regional Operations Leadership – Oversee food service operations across a set region ensuring quality, efficiency, and compliance with National School Lunch Program standards.

Team Management & Development – Supervise and support AFSDs, site leads and cafeteria staff, conduct weekly check-ins, and provide coaching and training to uphold company policies and procedures.

Culinary & Service Excellence – Enhance culinary operations, monitor student engagement, and maintain high standards of customer service and food quality across all locations.

Strategic Problem-Solving & Collaboration – Partner with culinary, operations, and school teams to address site-specific challenges, develop creative solutions, and strengthen relationships with school partners and stakeholders.

Rebecca Sosvielle: Regional Director of Operations

Territory Leadership & Strategic Oversight – Lead and manage multiple K-12 dining accounts within a region, providing direction to Site Leads and Unit Managers while ensuring operational excellence and compliance with USDA, state, and local regulations.

Financial & Performance Management – Own P&L responsibility for the territory, drive profitability, oversee budgeting and forecasting, and ensure achievement of KPIs related to safety, quality, and engagement.

Client & Community Partnership – Build and maintain strong relationships with district partners, clients, and community stakeholders while representing Genuine Foods at key events and engagements.

Team Development & Cross-Functional Collaboration – Inspire, develop, and support a diverse team while working closely with Sales, HR, Finance, and senior leadership to drive growth, retention, and succession planning across the region.