



FOR IMMEDIATE RELEASE

1848 Properties Inc. and Upper Crust Food Service are pleased to announce a new national partnership. Upper Crust will now serve as the preferred Food Service company for Phi Gamma Delta. Our partnership was an obvious choice as excellent customer service and quality food is the focus of the company founded by ATO alumnus Adam Guy, Missouri '04.

“Having outside experts run our chapter’s kitchen operations makes a lot of sense. Rarely do we have local graduates that have expertise in kitchen operations, food safety and menu planning. Plus, with increased complexities of payroll and human resources having professionals take this over really makes sense” says Steve Bocher, President of 1848 Properties Inc. Chapters of course are not required to make a change, but if they are interested looking into this type of program, Upper Crust is where we are directing our chapters.

“One of the impressive things about this type program is having a national company behind a local chapter’s kitchen operation. For example, if a chef quits or needs to take vacation in the middle of a semester, Upper Crust has back-up staff available to step in quickly. And our local chefs will have experienced chef managers to go to for support and training. The experience and efficiencies they bring typically allows them to come in at the same cost or less than a chapter is currently paying to operate their kitchens” adds Bocher.

A letter from Adam Guy, President of Upper Crust Food Service:

“Thank you for the opportunity to tell you about our company and services. We are excited about the opportunity to partner with your chapter and bring fresh, healthy, and exciting meals to your members. Our company mission statement states that we will provide “excellence beyond expectations” and we look forward to sharing with you how we will accomplish that goal in your house.

I founded Upper Crust Food Service in 2009 to solve a problem that I experienced as an undergraduate fraternity member. During my three years living in my fraternity house our chapter went through multiple cooks who provided a very inconsistent service to our members. I realized that this problem was not unique to my house and that many other chapters experienced this same issue. I knew that there had to be a better way and that is when Upper Crust Food Service was born.

From our humble beginnings serving two chapter houses on a Midwest campus we have grown to become the industry leader in Greek food service management and now manage hundreds of accounts coast to coast. Despite our growth we have not lost sight of personal service, customized menus, and of course, great, fresh food.

We are only as good as the people that work for us and I am very proud of the team of chefs and managers that provide “excellence beyond expectations” every day for our clients.

Please feel free to contact me directly anytime that I can be of assistance to you. Thank you for your consideration of our services and I look forward to welcoming you to the Upper Crust Food Service family!”

Information about their services can be found at <https://www.uppercrustfoodservice.com/phi-gamma-delta/> or to learn more about their customer success across the Greek Community and the nation with this [testimonial video](#).

If you would like further information on meal service at your house or are anticipating a remodel/new build and need help with kitchen design please contact:

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1848 Properties Inc. is committed to helping Phi Gamma Delta pursue housing excellence. Please visit our webpage on phigam.org for information and resources on housing related topics.