

521 North Riverside Drive

Fort Worth, Texas 76111

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ECI COMPANY PROFILE



River Front Campus - State College



Trinity River - East Campus



University Of North Texas - Dallas

Open Market: HUBZone Set aside

HUB Zone Business Certification: YES

D&B #: 877538165; Cage Code: 1Jay9

Primary NAICS: 722310 Food Service Contractors

Socio Economic Certification: HUBZone & Self-certified SDB



www.ecimanagementgroup.com/government

Primary NAICS 722310, 561720

Additional NAICS 722410, 72251, 722511, 722513, 22515,

541611, 561210, 561612, 561730, 541614, 561320, 561710, 624310, 561110, 561400



MISSION STATEMENT

Our Mission is to deliver the best dining experience possible with our creativity and proven innovation in service!

OUR VISION STATEMENT

We are a small business and HUBZone Certified food service management company with 25 years of experience that continuously seeks team partners who share our values, dedication for excellence and conduct business in accordance with the highest ethical standards.

We strive to develop strong alliances with other business concerns that possess robust and proven capabilities, serving the Government.

CAPACITY

We manage multiple clients ranging from 750 meals per day to 3500 meals per day. At peak service times across all its accounts ECI manages 5,500 meals a day with total annual sales of \$6.1 million.

We manage 17 facilities, customer service and operations for variety DFAC facilities, Universities, and other institutional facilities. We provide full Management and design

services for DFACs, Colleges, Universities, Corporate Dining and K - 12 . ECI has 150 employees nationwide dedicated to caring for and meeting the needs of our customers.

Extensive food safety planning, training, routine self-inspection, and correct execution, tailoring each facility to meet its specific safety and regulatory needs.

WHAT SETS ECI MANAGEMENT GROUP APART FROM OTHERS?

ECI exceeds the needs of your service member communities with a mix of passion, professional expertise, service mindset and ingenuity. From dining hall attendant services to full food service contracts ECI can provide for your specific needs. This includes bringing our branded concepts to your café.

Working with ECI you will experience our obsessive focus on the quality of food and its preparation. Our customers can select from our many programs that include a variety of clean label, organic, gluten free, vegan, and vegetarian options. In addition, ECI provides seasonal menus and event-based menus that meet the desire for something new, while still offering the classic flavors everyone loves.



WHAT WE DO BEST!

ECI develops a partnership with its client and will customize services to meet specific needs and expectations. We work with you to establish specific

operational goals and timelines for the implementation. The ECI team is trained to seek and reach clear objectives and establish progress benchmarks

with defined metrics. Based on our successful track record, you can rest assured, that ECI's programs will greatly benefit your organization.



SOME OF OUR CLIENTS

ECI managed \$6.1 Million in 2019, across 17 accounts in two of the largest Metropolitan cities. Our company portfolio represents:

- Fort Drum management of 2 Dining Facilities providing quality services that are flexible, efficient, and cost effective in support of the Warfighter food service program. This includes a daily cafeteria operation of 2,000 meals. ECI also provides discrete janitorial services in support of the military operated dining facility.
- In Houston, TX. We serve the Catholic Diocese of Houston/Galveston's 10 separate schools that encompasses up to 1,500 meals per day for Primary and Secondary students.
- Trinity River campus of the Tarrant County College District, ECI operates a cafeteria that serves 1700 meals daily. This program includes, Entrée complete with sides, Grill Station, Action Station, Salad Bar, Dessert station and Deli Station, In house Coffee bar featuring We Proudly Brew Starbucks coffee.
- University of North Texas, Dallas Campus Student Dining Facility serves 1500 meals daily. The program includes a meal plan and retail sales The Cafeteria Service offers a wide variety of food. Included at this University is an ECI Branded Smoothie Program and a fully licensed STARBUCKS shop.
- Private K-12th Grade Schools located in the Dallas Fort Worth Metroplex, serving 7 schools feeding over 1,000 meals per day for Primary and Secondary Students.

Working with our industry partners:

- Won the contract for Mess Attendant Services at Fort Drum, servicing two DFAC Facilities.
- Provide Full Food Services supporting the GA Air National Guard 165th Airlift Wing.



FINANCIAL STRENGTH

ECI is in a position of strength in terms of financial condition with a substantial line of credit from a national bank and has a solid infrastructure that will provide needed services to any contract.



CORPORATE CULTURE

25 Years of reliable business practice where respecting our employees, our customers, & our commitments - Company turnover rate that is substantially below industry standard year over year!

Our employees are challenged and empowered daily to adhere to our core principles as means of offering better value to our customers.

Superior client relationship management - ECI provides more than just meals for

government service members. ECI offers the entrepreneurial spirit of a partner, excellence in service and dynamic flavor. This partnership philosophy makes ECI the best choice for your facility. We do not just serve meals we are a partner that supports your whole mission. Let our hard work, passion and creativity drive the results you are looking for.

As ECI advances through innovation in food management, we have always had a clear approach to our food. Our

“Freshness First Promise”: it is the mainstay in every kitchen and why we say “ECI is Fresh Food Fueling Excellence”. We maintain this principle from our front offices to our loading docks. It is a reminder for our team and statement to our clients that we are committed to serving fresh, authentic, and amazing food.

Industry standard HACCP practices in place Safety first, safety always On-site employees with requisite food certifications.



LOGISTIC FOOD SERVICE

We perform with high integrity and are known for recognizing needs and implementing solutions within a professional culture. Our team is well versed in HR, Reporting, Solicitation review, proposal writing, client relations, and other skillsets

- Full Food Management and Cafeteria Operations
- Emergency and Remote Feeding
- Mess Attendant Staff or Temporary Staffing solutions
- Customized Concepts, Menus and Healthy Dining Options
- Extensive food safety training for employees
- On-call corporate support, including a dietician
- Quality Control and Assurance

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