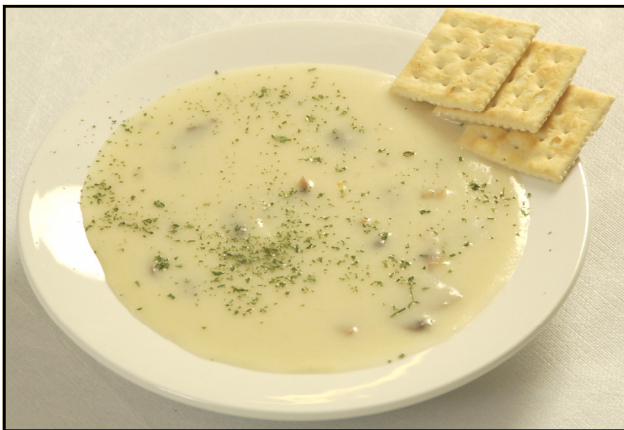


Setting and maintaining high standards



Grilled Chicken Breast with Mango — a home-made Trio's specialty



Cream of Mushroom Soup

"Today's soup could very likely be the best soup I have ever tasted. Thank you and keep cooking." – Karen Tolfo, Benefits Dept., York Catholic District School Board

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At all times, Trio's is committed to providing a level of service and professionalism normally associated with much larger firms.

We appreciate fully the need to provide a full range of fairly priced, nutritional meals, taking into account changing consumer trends and the ethnic diversity of today's student population.

Our commitment to continuous improvement means we are dedicated to building on our mutual success and raising your cafeteria to even higher levels in the years to come.

Health and Safety

Our training for new employees and ongoing training for existing employees addresses all key health and safety issues to ensure that all professional standards are met in terms of food storage, production, presentation and service.

Regular reviews of operations ensure that standards are maintained throughout the year.

Environmentally Friendly

All Trio's operations are set up to follow the three Rs – Reduce, Reuse, Recycle – and minimize environmental impacts within our kitchens and in the dining areas, all of which have conveniently located recycling bins.

Trio's
Food Service Management