

How We Power Employee Dining in the Ultra-Competitive Airport Environment

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WHITE
LABEL



ABOUT THE COMPANY

- Holding company that operates in the Education, Tourism, Media, Construction and Food sectors
- Global footprint, with 6 offices worldwide
- Their catering division provides corporate food service for a diverse range of settings including offices, hospitals, schools, airports, factories, and more

SEGMENTS



Airports



Corporate Dining



F&B Operators

PROBLEMS & PAIN POINTS

- ⚠ Needed to differentiate within a highly competitive sector at the busiest airport in the United States' largest city without incurring large startup costs
- ⚠ Required a turnkey solve, as the central kitchen is located 2 hours away from the airport
- ⚠ Managed a large kitchen team for prep and production resourcing

WONDER'S SOLUTION



- 💡 Supply our flagship pizza product at a major international airline's employee lounge
- 💡 Empower the company to differentiate as an operator by providing a high-quality offering

KEY RESULTS



Reduced back-of-house staffing needs just 1-2 employees per shift by significantly cutting down prep work (a 70% reduction)



Eliminated food waste



BONUS! Simplified operations while being able to ensure a consistent final product every time thanks to our proprietary equipment programming

WHERE ARE WE NOW?

Enabled quick expansion into the Turkish Airlines employee cafeteria through a compact and versatile equipment solution

Scoping out ways to support additional dining opportunities at JFK Airport