



How We Alleviate Labor Challenges & Enhance Food Operations for Golf Courses & Resorts



ABOUT THE COMPANY

- A leading, privately held golf course and hospitality management company based in Illinois.
- The company oversees more than 140 locations nationwide including golf courses, private clubs, sports venues and destination resorts.

SEGMENTS



F&B Operators



Hospitality

PROBLEMS & PAIN POINTS

- ⚠️ Suffered from high employee turnover rates that led to inconsistent food quality
- ⚠️ Experienced difficulty hiring and retaining culinary talent
- ⚠️ Previous food program produced subpar results and was labor-intensive



WONDER'S SOLUTION

- 💡 Implemented our turnkey food program to elevate food quality and diversify menu options
- 💡 Installed ventless, space-saving equipment to streamline foodservice operations
- 💡 Leveraged the program's simplicity to easily train new and existing staff

KEY RESULTS FROM PILOT PROGRAM



Successfully piloted our food program with the TurboChef Double Batch oven in 10 locations



Eliminated need for prep and skilled labor to reduce overhead costs



Achieved improved food quality and consistency across shifts regardless of staffing variations

WHERE ARE WE NOW?

Building on the success of a 10-location pilot program, the company has already converted 5 of the locations to permanently use our program with the TurboChef Double Batch oven, with the remaining 5 in the process of being upgraded.

Potential for expansion into 120 additional locations with the implementation of TurboChef Double Batch ovens.