

SPORTS / TEAM DINING

Sports Team Dining: Build a Foodservice Scope

A recurring team dining program needs a scope that accounts for roster changes, training and competition schedules, travel, facilities, and the people who define nutrition requirements. Separate ongoing operations from one-off event catering when requesting proposals.

01 Describe the calendar before estimating volume.

List teams, staff groups, meal periods, training sites, competition periods, travel needs, and offseason changes. Distinguish a typical day from a peak day. Identify who confirms the schedule and how much notice is realistic.

02 Assign nutrition and operating decisions.

Qualified team practitioners should define athlete nutrition requirements and the menu review process. The dining scope should explain how the provider coordinates with them. This resource addresses foodservice planning, not individualized nutrition advice.

03 Specify the logistics.

- Which facilities have production, storage, holding, and service capacity?
- When are receiving and building access available?
- Who manages transport, setup, packaging, cleanup, and waste?
- How are roster and schedule changes approved and priced?
- Which travel or event requirements fall outside the recurring program?

04 Compare the same scenarios.

Request prices for the same service calendar and attendance assumptions. Identify minimums, additional staffing, extended hours, delivery, and exceptional events separately. A per-person catering price and a managed program fee require different reconciliations before comparison.

05 Make the next step concrete.

Build a short brief with your location, typical and peak meals, facilities, intended start, and decision owners. Ask providers to state what they can deliver, where they need more information, and which resources the organization must supply.

Put your next decision in focus.

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