A Comprehensive Analysis: Baseline supplies an annual snapshot and financial assessment of foodservice operations for a hospital or across a multi-facility system.

A Roadmap: Baseline provides a roadmap to a stronger fiscal future by exposing hidden costs and identifying specific cost-savings opportunities.
How does it work?

Baseline® captures your critical foodservice costs and operational data and compares it against the performance of similar hospitals. At the core of Baseline is a large proprietary database of key metrics from healthcare foodservice operations across the country – continually updated by our staff. The results of a Baseline study provide a variety of benchmarks and statistics that will spotlight potential opportunities to reduce costs and increase cash revenues.

Gain actionable information

Baseline® explores every aspect of your foodservice operation and delivers clear, well-organized financial data presented in a comprehensive, professionally-bound executive report. These results are the first crucial steps in developing an action plan that will help you manage costs more effectively. Among the areas analyzed are:

- Raw Food Costs
- Labor Productivity
- Food and Supplies
- Floor Stock
- Catering
- Cost Per Patient Day
- Cost Per Meal
- Retail Operations

Get started with Baseline today!

Baseline is available at no charge, exclusively to US Foods® customers. For more information about Baseline and the entire LEGACY™ Portfolio of Cost Management Solutions, email legacy@usfoods.com or contact your US Foods representative.