

# The People Who Support JATCO: Employee Cafeteria Management

This corner introduces the people who support JATCO. The previous "Company Management Office Edition" received the second most likes this year! It was well received, with many comments such as:

This time, we visited Green House, who provides warm and delicious meals to their employees. In fact, they are not just involved in providing meals in the cafeteria, but also in a wide range of other activities such as running a café and preparing lunch boxes. We spoke with Ms. Sonoda, Ms. Yagi, and registered dietitian Ms. Ishikawa. Thank you as always!



(From left) MS.Ishikawa, Ms.Yagi, and Ms.Sonoda

First, please tell us about Green House's business.

Sonoda: My main responsibilities include providing meals in the employee cafeteria, running Cafe+ on the second floor of our head office, and distributing lunch boxes.

When it comes to bento boxes, I am often asked by people from various departments to arrange lunches for visitors, and I also prepare lunches for social gatherings for people who are retiring, those who have received job offers, and new employees.

We have 12 people at the head office and about 90 to 95 people involved overall, including the night shift. In addition to providing the meals, Ishikawa also creates signs for promotional purposes in consultation with our company's sales promotion staff.



Ms.Sonoda

How many people use the cafeteria each day?

Sonoda: There are about 520 to 560 people at the head office just during lunch time. There are 25 people in the evening and about 40 people on the night shift. In one district, there are about 600 people just during the lunch hour.

Fujimidai Dormitory is open from 6am to prepare breakfast. There are also night shifts, so it is difficult for each district manager to plan shifts. Incidentally, the head office began operating during the day and evening on weekends from August 2024, so further consideration is needed.

The food at the JATCO alumni reunion last June was delicious!

Ishikawa: Thank you! It was good that the scallops arrived at a good time.



Ms.Yagi

Please tell us about the operations of Cafe+, which celebrated its 10th anniversary last year.

Yagi: The bread that is sold on certain days of the week is baked in a steam convection oven in Area 3. We do sales not only at our head office but also on-site. We have around 60 items prepared, with a lineup of around 30 to 40 of them. The most popular item is quiche. I'm grateful that my work has always been well received.



Delicious breads are available on select days of the week

Please let us know if there are any points you pay particular attention to when providing meals.

Ishikawa: We want our customers to enjoy delicious food every day, so we wonder if we can keep costs down without reducing the volume. For example, even if you reduce the color a little, you don't lose volume. In addition to color, we also try to add variety so that the designs don't become monotonous.

Our menu changes with the seasons, and we also organize special events, so we can provide high quality food. We basically ask each sales office to run the a la carte corner, but since Area1 has a lot of men, we may be deliberately increasing the number of items that will help them develop strength. We aim to provide the same basic menu in all areas.



Ms.Ishikawa

Is there anything you have devised?

Ishikawa: There were people who needed halal food (food that is permissible to eat according to Islamic teachings) for religious reasons. Although this is not a common occurrence, we investigated the matter to see what extent we could respond. We held a tasting session with that person and the on-site staff and made a proposal. The rice is usually cooked separately from the rice cooker that is served. As a result, I eat it almost every day.



## Halal Food

### Could you please tell us about your relationship with JATCO?

Yagi: We have been doing business with them for about 17 to 18 years since we changed our company name to Green House.

Other companies we work with include Suzuki, Mitsubishi Motors Corporation, and auto parts manufacturers. One thing I am always grateful for is JATCO's Cafeteria Committee. This program has been in place for the past four years, with cafeteria committee members in each district who collect customer feedback about facilities and food, such as requests to "change the position of the tea dispenser," and share this feedback with us. I am very grateful.

I want Yukgaejang to be brought back!

Yagi: That's right. I'd love to know what menu items employees would like to see brought back.

### Are there any projects you would like to try in the future?

Yagi: First, we would like to improve the layout of our headquarters. It's not possible

to tell how crowded the line is from the counter, so I'd like to see this improved.

Ishikawa: I would also like to offer a salad bar. We do this at health events, and Mr. Huang from the JEPS General Affairs Department often asks us to do it, so I would be happy if we could make it a reality.

We are also considering a special menu. This is SHAKE Noodle, which was also served at the Fujinomiya Festival in Fuji last October. Packed with vegetables, it was a big hit on the day. I would like to continue collaborating with JGF (JATCO GREEN FARM) in the future.





SHAKE noodles will be served at the Fuji/Fujinomiya Festival in October 2024

Lastly, what is the most rewarding moment for you?



Sonoda: It may sound cliché, but the most common response is, "It was delicious." Hearing customer feedback helps me forget all the fatigue of the day.

Also, the signboards they make for PR purposes are "nice!" I'm also happy that people respond with this. The signs are designed to be as eye-catching as possible and state the message we want to convey directly. Lately it's become a personal hobby.

Yagi: I often pour rice for people, and recently more and more people are saying thank you for it. Just those words make you forget about the hustle and bustle that took place before the meal was served. There are lunch, dinner and night shifts for meals, and lunch is the busiest, but I almost forget how busy it is.

Ishikawa: Chef Imaizumi specialized in the Chinese food fair, but he also supervised the butter chicken curry. We had a lot of trouble because the spices were expensive, but someone from headquarters made the effort to talk to us and tell us it was delicious. We will be holding a celebration event for JATCO's 55th anniversary on January 27th and 28th! We will continue to come up with ideas for future events that will please everyone.