

## Food Management's 2008 Best Concepts Award Winners

FM's **BEST CONCEPTS AWARDS** competition recognizes and celebrates innovative thinking and practice in noncommercial foodservice.

*Each year, our editors evaluate entries for scores of nominees before settling on the winners. The entries themselves are judged on a variety of factors ranging from their creativity to their impact on a given program and their effectiveness in achieving targeted results.*

*At the end of the day, the Best Concept Awards are about IDEAS — great ideas, innovative ideas, think-outside-the-box ideas — that allow onsite operators to manage foodservices more successfully and more efficiently and to better meet customer expectations.*

*The goal of the Best Concepts Awards program is to recognize these innovations and the organizations and teams responsible for them...*



### **BEST OF SHOW**

University of Massachusetts-Amherst

### **BEST NEW FACILITY**

Becton, Dickinson & Co.

### **BEST CUSTOMER SERVICE INITIATIVE**

Horizon House CCRC

### **BEST STATION/UNIT CONCEPT**

Sodexo Campus Services at Rensselaer Polytechnic Institute

### **BEST WELLNESS INITIATIVE**

Whitsons Culinary Group

### **BEST MANAGEMENT COMPANY CONCEPT**

Aramark Education

### **BEST RENOVATION**

Purdue University

### **BEST MENU**

Restaurant Associates at Harvard Medical School

### **BEST SPECIAL EVENT**

Virginia Tech University