



SOCIETY FOR FOODSERVICE MANAGEMENT
On-Site Dining Experts

SFM Military Membership

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More Valuable Now Than Ever...

"As a client liaison member, my SFM membership is valuable to me because it affords huge networking opportunities...In fact, when I recently had to fill a senior management position, I hired someone I had known for years through SFM."

Barbara Boden, JP
Morgan Chase

"As a contractor, my SFM membership is valuable to me because of the online tools provided by SFM benefit the depth and breadth of

Active 'Military' Membership

The Society for Foodservice Management is offering a 50% dues discount to Active Members employed by the U.S. Military in a hospitality area such as Food & Beverage, Food Service, Catering and Event Management.

An Active member is any individual employed in a management position by a firm, corporation or organization, or independently operated unit thereof, which either maintains or operates one or more onsite foodservice facilities.

To become a member of SFM or to learn more about this membership opportunity, please contact SFM Membership Coordinator, Alison Bohn at (856) 380-6826 or abohn@ahint.com.

[Membership Application](#)

What is the Society for Foodservice Management?

The Society for Foodservice Management (SFM) is the premiere association serving the needs and interests of executives in the on-site foodservice industry.

What is SFM's Role?

SFM provides tools and programs that enhance our member's ability to achieve career and business objectives in an ethical, responsible and professional climate.

Who Does SFM Represent?



SFM represents major corporate liaison personnel and independent operators as well as national and regional foodservice contract management companies. Consultants and companies providing products and services to the on-site market

management."

Howard Weinstein,
ARAMARK

"As a client liaison, my SFM membership is valuable to me because many of the studies available through SFM are benchmarking and the Society is one of the few to offer this information. This information is an excellent value to foodservice managers who are interested in improving their performance."

Owen Moore, New York University

Mission Statement

The Society for Foodservice Management provides professional development through research and information, continuing education and member interaction in a collaborative environment.



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are also SFM members. Additionally, the association includes faculty and students at HRI programs.

SFM, What You Need To Succeed

- Opportunities for the exchange of knowledge and experience.
- Topical and timely updates on the changing environment, scientific advancements and government regulations that affect our industry.
- Recommendations, backed by research, to help improve the delivery of high quality food at reasonable costs.

SFM Benefits

Annual Conference - Learn from the top names in the industry at these annual events as SFM tackles important issues affecting the on-site foodservice industry. SFM conference attendees will take away cutting edge trends in sustainability, health and wellness, latest software tools, equipment and much more.



Women's Council - Experience SFM's commitment to supporting the professional development of women in the industry through education and mentoring.

Webinars - SFM's webinars provide valuable information for personal and professional development to participants.

Regional Meetings and Other Networking Events - Join SFM to network with nearly 100 companies and learn how they operate their services and stay on top of the latest trends. Our regional meetings and networking events put members in touch with each other and key players.

Benchmarking Study - The Benchmarking Study is new original research on employee productivity designed to provide all foodservice operators with a one-of-a-kind comprehensive operational study of the on-site foodservice industry.

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