

# TOP 10 REASONS TO USE E&I'S AMERICA TO GO CONTRACT

Take advantage of superior terms, avoid potential conflicts of interest, capture significant time and efficiency savings, and advance other major goals on campus with E&I's competitively solicited America To Go (ATG) contract.

ATG is an online food ordering and expense management solution that streamlines all of an institution's restaurants and caterers on one customized platform. ATG helps you meet the needs of all campus stakeholders, including users, vendors, procurement, accounting, technical, risk, sustainability, and supplier diversity.

## 1 Vendor Management

ATG works with you to create a customized list of restaurants and caterers and manages the relationships from initial onboarding to menu updates, training, compliance, tastings, and campus initiatives. Skip the RFP process when adding new vendors. E&I's ATG contract has you covered.

## 2 Single Point of Contact

Instead of communicating and handling invoicing and payment questions with hundreds of vendors, users, and other campus stakeholders, ATG provides a single point of contact for catering management and payment processing.

## 3 Control Your Cost Savings

You can set parameters (e.g., per person costs for meals, tipping policy, approvals) and apply proper sales tax exemptions to every order.

## 4 Track Metrics & Gain Full Visibility

See exactly where every dollar of your catering spend goes and track metrics over time, with tools to help you better manage spend.

## 5 Reduced Risk/Increased Compliance

All vendors on the system must agree to meet your insurance and other requirements, substantially reducing your risk.

## 6 Supplier Diversity Initiatives

Catering represents a tremendous opportunity to enhance your supplier diversity initiatives. ATG encourages more diversity spend with features including diversity dashboards, icons, filters and tastings with diverse vendors.

## 7 Sustainability Initiatives

ATG extends campus sustainability initiatives to new and existing off-campus vendors through sustainability events and tastings, as well as dashboards, icons and filters that highlight sustainable vendors.

## 8 Healthy & Locally Sourced Food Options

Menu labeling and filters help users search for healthy foods, gluten-free, vegan, and vegetarian menus as well as locally sourced and organic food choices.

## 9 Customer Service and Dedicated Account Manager

Take advantage of 24/7 Customer Service and a dedicated Account Manager serving as point person for users, vendors, procurement, A/P, diversity, sustainability, risk, and other campus stakeholders.

## 10 Stand-alone or Integration Capabilities

ATG works as a stand-alone platform or integrates with eProcurement systems, allowing you to utilize existing workflows and a single source for routing, approvals, invoicing, payment, accounting, and reporting.

To learn more about how you can better manage all your restaurant and catering spend with E&I's ATG contract, please visit [www.eandi.org/contracts/america-to-go/](http://www.eandi.org/contracts/america-to-go/). You may also contact Jennifer Nisbet, at [jnisbet@eandi.org](mailto:jnisbet@eandi.org).