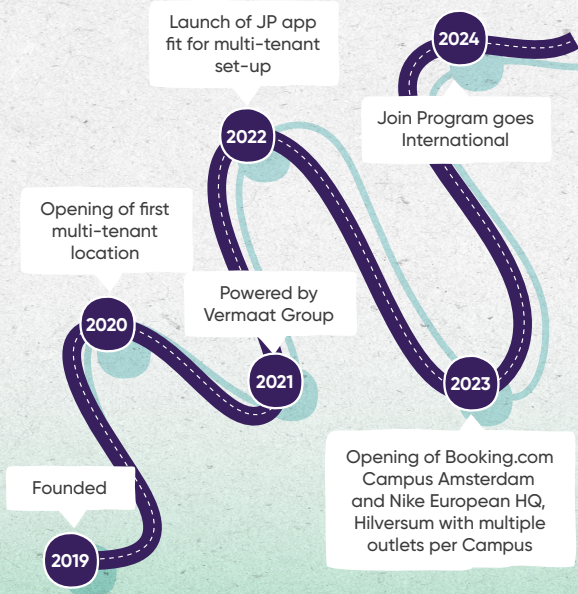


Our story



We understand your needs

- ✓ **Scalable packages:** Packages that adapt to your property's needs. Whether you manage a small office building or a large commercial complex, our solutions scales effortlessly. Our transparent insights into capital expenditures empower you to make informed decisions.
- ✓ **Tenant-centric hospitality:** Your tenants deserve exceptional experiences. Our hospitality concepts are tailored to their preferences. From gourmet meals to quick bites, we cater to diverse tastes, ensuring satisfaction and retention.
- ✓ **Smart technology solution:** We're not just caterers; we're your innovative partner. Our technical solutions allows tenants to access a variety of food concepts that integrate seamlessly to ensure a smooth F&B experience.

Benefits for your tenants

- ✓ **Unbeatable food program:** Chef-quality food served all day.
- ✓ **Sustainability support:** Enhance ESG potential.
- ✓ **Guest satisfaction:** Improved feedback and NPS.
- ✓ **Digital guest journey:** Seamless, tech-driven experience.

Benefits for you

- ✓ **Office square meter savings:** Our production method saves an average of 60% of kitchen space.
- ✓ **WELL certification:** Our program ensures WELL certification for your location.
- ✓ **Flexible pricing:** Tailored pricing based on tenant volume.
- ✓ **Cash register elimination:** Say goodbye to cash registers and their infrastructure.
- ✓ **Tenant attraction and retention:** We'll help attract and retain tenants.

Some of our clients



Let's meet up over lunch

We are more than happy to discuss the possibilities with you over a delicious lunch at one of our locations.



Maurits Tofohr
Founder / director
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Multi-tenant specialist
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powered by
vermaat



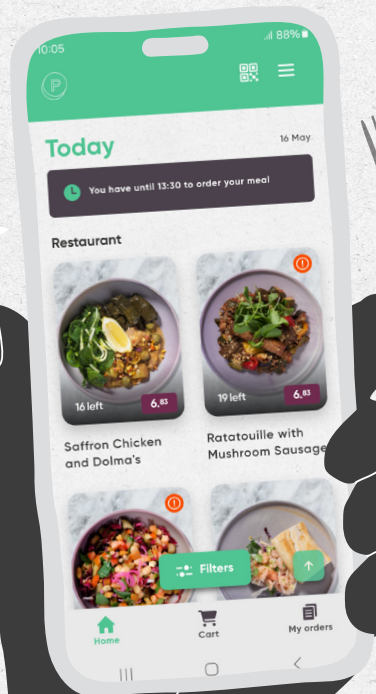
Taste tomorrow.

join program

Curated menu process

A team of expert food curators craft nutritious recipes and dishes. When creating our menu, we prioritize seasonality, origin, and diversity, always keeping the best flavor in mind. Employees shape those recipes via feedback in the Join Program app. Each dish undergoes extensive development and testing to meet all quality standards. Images of the food are captured, and details about nutrients and allergens appear in the app.

Using a central production kitchen, we achieve consistent, fine-dining quality and control the entire process. This approach eliminates the need for on-site chefs and expensive equipment while ensuring daily product variation. Additionally, we take pride in holding the FSSC/ISSO 22000 certification for our production site. Our dedicated drivers deliver meals daily, which undergo the final steps of preparation on location, adhering to strict HACCP standards.



Smart Tech

We challenge the traditional office catering model by making optimal use of today's technical possibilities. Together, we can limit food waste and promote healthier, conscious, and climate-friendly food choices.

We've seamlessly integrated a smart technology platform (app) into our services. All employees can now effortlessly order, pay, and explore food options, all while providing us with valuable insights into customer behavior and satisfaction. Join us in shaping a dynamic and data-driven food experience.

Harmonizing diverse services our specialty



We invite you to have a warm conversation over lunch or coffee to explore how our all-day concept aligns with your wishes. Whether it's optimizing costs, efficient use of square meters, offering you a one-stop solution, or enhancing guest experiences; we're here to share our expertise and collaborate.

We've proven to turn everyday concepts into extraordinary realities at our clients' locations. Whether optimizing day-to-day operations or crafting innovative designs for restaurant spaces, we bring creative insights to the table. When you co-operate with us, you're partnering with a team that understands the ideal guest journey and how to implement it, too.

Building size	< 10.000 m ²	10.000 – 20.000 m ²	> 20.000 m ²
Lunch guests per day (average)	150	300	450
Cost indication per m ² (can be charged to tenants as part of the service fee)	€ 10 - 15	€ 6 - 10	€ 3 - 7

"Our approach saves 35-45% of office square meters compared to the traditional set-up."



Join the movement towards better food, better life, and a better planet

As custodians of both culinary excellence and community well-being, we recognize the pivotal role we play within your services towards your employees. Our ESG policy is purposefully crafted to resonate with your challenges and aspirations.

We foster awareness around healthy and sustainable food choices, empower guests to make informed decisions, celebrate diversity, and offer growth opportunities. Join us in this culinary journey—one that works towards better food, a better life, and a better planet.