

University Dining Guests:

Covid-19 has caused Nation-wide . . .



SUPPLY CHAIN SHORTAGES



DELIVERY DELAYS



MANUFACTURING SHORTAGES



LABOR SHORTAGES

These delays and shortages have caused us to have outages of food and beverages, reduced staffing, and modification of our serving hours. We appreciate your understanding as we navigate these challenges.

University of
Mary Washington
Dining

Supply Chain Availability

FAQ



August 2021

Why are there concerns regarding supply chains?

The COVID-19 pandemic continues to cause disruptions in the supply chain as vendors adjust to changing demands and operational processes.

What areas of the supply chain have been impacted?

The COVID-19 pandemic has impacted supply chains across every industry, including three primary channels of Sodexo's supply chain: growers/farmers, manufacturers/processor, and distributors.

How will these challenges affect my dining program?

You may see modified menus that reflect the availability of ingredients and other supplies. Sodexo is committed to working with our partner campuses to identify creative solutions that meet your needs and mitigate the impact of supply chain issues.

What issues are growers/farmers facing?

Growers/farmers continue to adapt to the unique demands and issues created by the pandemic. Their primary challenge is finding enough workers to harvest crops, due to ongoing concerns about COVID-19 exposure and the availability of enhanced unemployment.

What issues are manufacturers/processors facing?

Inaccurate forecasting and complex re-openings resulted in manufacturers being slow to rebuild their inventory. Many manufacturers are still operating at reduced capacity. Manufacturers have moved from traditional bulk products to grab-and-go products, making it difficult for distributors to stock the products they have traditionally provided to Sodexo campuses.

What issues are distributors facing?

Challenges include limited availability of truck drivers, the permanent closure of smaller distributors placing more pressure on remaining distributors, and reworked delivery routes to accommodate staggered re-openings.

What is Sodexo doing to minimize supply chain impacts?

Sodexo supply and culinary teams have been working vigorously to procure products with strong supply sources, develop order and distribution schedules to best serve our campuses, and adjust menus to align with consistently available ingredients. We are closely monitoring product availability, and each supply management category team is working daily with our partners to understand and address the pandemic's effects on the supply chain. Sodexo submitted forecasted quantities to suppliers months in advance to ensure the availability of vital products.