

Creating Impact

Recognizing adaptability and fluidity are vital to supporting business today, Envision demonstrates a relentless focus on growth, innovation and performance with purpose.

Our subject matter experts work alongside operators to develop innovative growth strategies, new business models, creative campaigns and curated client programs while aligning with strategic partners to provide meaningful food and hospitality experiences that create impact for Compass Group, the industry, and ultimately the food system.

Working with E15 to harness data and consumer insights, Envision develops retail, sustainability, wellness, marketing and space transformation solutions that drive commercial results while doing the right thing for people and planet.

Grow



CAFÉ NXT
COLLECTION

Create adaptable environments based on desired user experiences and client outcomes with the **Café NXT Collection**. Anchored by a central production kitchen, our Café NXT Collection delivers a variety of food experience destinations.

chefnet
OUR FOOD & DRINK COMMUNITY

Make events unforgettable by booking celebrity and local chef guest appearances through Compass Group's network, **Chefnet**.

SPRIG & SPROUT
OPEN UP SOME GOODNESS

Sprig & Sprout, a grab-n-go convenience destination, offers fresh hand-crafted snacks and meals in tamper proof packaging while solving for labor concerns and ingredient transparency.



The **Market** portfolio of retail models offers scalability based on population while giving diners complete control from their mobile device.

SPECTRUM
OF SOLUTIONS

Spectrum of Solutions is an interactive portfolio offering a flexible range of food, beverage and retail solutions that separately, or together, offer a customized approach to optimize the customer experience.

Teaching
KITCHEN

Teaching Kitchen is a platform to explore food, culinary & nutrition literacy that positively impacts food choices and experiences.

Innovate



As a thought leader in design strategy and dining experiences the **Envision Design Studio** is obsessed with creating spaces for our clients that integrates core initiatives resulting in sector and client growth as we create positive impact through design.



The Innovation Council is intended to bring together key stakeholders and a cross-section of industry experts to address current market conditions, emerging trends, opportunities for efficiency, technology and initiatives that deliver meaningful experiences.



Bring innovative and safe **robotic & automated delivery solutions (RADs)** to our clients in a fast, efficient, and consistent manner.



Retail Incubator connects innovative products and emerging brands that are Diverse, Local and Responsible with our clients and customers.



We embrace the concept of open innovation, making **Strategic Partnerships** a vital part of our growth strategy to ensure we are on the cutting edge of our rapidly evolving industry.



The **WeEatLiveDoWell** website provides guests reliable information from Compass culinary, wellness and sustainability experts including recipes, news and advice.



Lead with Purpose

carbon foodprint™
Taking Action for a Healthy Planet

Carbon Foodprint is a web-based tool that allows operators to create customizable strategies to improve energy, water, and waste performance.

Chef
APPRECIATION
week

Chef Appreciation Week is the world's largest culinary celebration offering a platform for customers, clients and coworkers to give thanks to all the chefs who inspire us and the food that unites us.



Our Corporate Social Responsibility Report highlights and documents sustainability goals and achievements that have created meaningful change over the year.

STOP FOOD WASTE
Day

Stop Food Waste Day is a global day of action designed to share solutions in our cafes and across social media that address food waste at the source and in the home.



The Sustainability Roadmap documents our leadership role in the industry for well over a decade, and shares the next chapter of our journey.



Waste Not 2.0 is an internal, cloud-based tracking system created by chefs for chefs to reduce waste in the professional kitchen.





The background features a dynamic, abstract composition of flowing, liquid-like forms in shades of deep blue and purple. The shapes are smooth and curved, creating a sense of movement and depth. The lighting is soft, highlighting the glossy, reflective surfaces of the forms. The overall aesthetic is modern and futuristic.

enVISION