

Promote well being

As an established nutritional leader in the quick service restaurant industry, Subway® is committed to:

- ◇ Offering a wide variety of nutritious menu items and ingredients
- ◇ Providing detailed nutrition and ingredient information
- ◇ Providing continuous research and development to improve the flavor and quality of our ingredients
- ◇ Participating in local and regional initiatives that promote balanced life styles worldwide

Training and ongoing support

The Subway® franchisor provides extensive training and ongoing support, both locally and nationally, to all franchise owners.

Quality and food safety

The operation of a Subway® restaurant does not involve any cooking, or grilling, which makes a Subway® restaurant safer and simple to operate. Our standards and policies are among the highest in the QSR industry.

Benefits to your facility

- Added source of revenue.
- Lower operational costs with a partner to share the workload
- Freshly prepared food served for longer hours
- Higher patient, staff and visitor satisfaction scores
- Added convenience for staff and visitors
- Retain business on site and increase staff productivity
- Quick and portable meals that made to order



Subway® franchise options

1. Become a franchise owner

You or your organization would purchase the franchise, build out, staff and operate the restaurant. We have one of the lowest startup costs in the industry.

2. Become our landlord

Lease space to an experienced Subway® franchise owner who will invest, build out and operate the restaurant.

3. Work with a Food Service Management Company (FSMC) in one of three ways:

- The FSMC may already be a franchise owner or we can help it become one.
- The FSMC can manage the Subway® restaurant for your facility.
- The FSMC can lease the space to our franchise owner who will invest in and operate the restaurant.

Contact us for more information

Account Manager: Dominic Contessa

Phone: 1.800.888.4848 x 1351

Fax: 1.203.783.7351

E-mail: Contessa_D@subway.com

Or visit:

www.subway.com/nontradpartnerships



**A fresh partnership
with your
healthcare
facility is just what
the doctor ordered.**

SUBWAY

The Subway® brand offers . . .

- ◇ A proven, successful presence in hospitals and healthcare facilities with more than 300 locations worldwide
- ◇ Nutritious foods your staff and visitors want
- ◇ A menu that can help support or enhance your organization's wellness initiatives
- ◇ Flexible menu options for multiple day-parts; late night or 24-hour food service potential

The Subway® menu includes...

- ◇ Optional menu additions, such as Mama DeLuca's Pizza and Subway Café
- ◇ Breakfast options
- ◇ Gourmet breads, sauces, and toppings
- ◇ Hot meals with sandwiches toasted to perfection
- ◇ Regional options available worldwide

The Subway Café®*

Our optional Subway Café menu includes specialty coffees, frozen drinks and baked goods.



Mama DeLuca's®*

Our optional Mama DeLuca's® program is a Subway menu addition, which includes made-to-order pizza and pasta, boneless chicken wings and breadsticks.



Subway® Catering

Whether it's a meeting or a special event being held at your facility, we have a catering menu that can serve a group of any size with freshly prepared, great-tasting food.

*Subway Café® and Mama DeLuca's available in the US & Canada, with other markets subject to approval.

Preserve our planet

Our ambition is to reduce environmental impact and preserve our planet's health.

Sustainable agriculture

We believe we can work with farmers to improve practices that preserve natural ecosystems and water availability to ensure a healthy farming system globally for generations to come.

Sustainable packaging

We aim to design our functional packaging with reuseability and end-of-life as the top considerations.

Resource conservation

Through innovative design of our restaurants and offices, we will optimize our resource footprint for reduced waste, energy use and water use.

Climate action

Reaching deeper into our supply chains, ending deforestation is our opportunity to reduce GHG emissions through our purchasing power.

