



OPTIMIZE | SPACE DESIGN & MANAGEMENT

Make Your Spaces Work Better

During the transition to your next normal, the spaces throughout your locations will need to evolve alongside your changing processes and expectations. You might also need to rethink how much space and what type of space you need. As people return to your physical buildings, it is your responsibility to ensure the spaces that welcome them back are safe and optimized for everybody who uses them.

At Sodexo, we believe that spaces are made for people. That's why we put people first with our user-experience approach to space management. To help you get the most function and user-friendliness from any environment, we use a variety of tools and methodologies including IoT-based space analytics solutions, user personas, consumer journey maps, experience design, consumer preference surveys and more.



User Experience



Compliance



Technology

We make enhanced efficiency and sustainability part of all our space management programs.

rise with **sodexo**

Make your people feel safe, empowered and welcome





Get more from
your spaces

Fill Every Space with Human Potential

Make your spaces safe, right sized and welcoming places where people can be productive, healthy and reach their full potential.



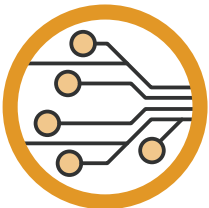
User Experience

- In-depth user experience assessments
- Employee & visitor analytics
- Design strategy & consulting



Compliance

- Appropriate physical distancing & health and wellness layouts and floorplans
- On-site signages, visual cues, sanitization, health monitoring and treatment spaces
- Process refinement for evolving public health best practices and protocols



Technology

- IoT-based space analytics
- Touchless experiences throughout spaces
- Digital apps and personal enablement tools
- Smart building technology & strategy

Learn more about Sodexo's space design & management services, plus our complete range of programming at sodexorise.com Email: corporateservices.us@sodexo.com | Phone: 833-977-1758

**Solutions to start
and stay strong**



PREPARE
Site and employee restart



PROTECT
Enhanced cleaning, temperature
monitoring and contactless
provision of services



ENABLE
Nutritious to-go/prepared
meals, food cards and
digital services



SUPPORT
Onsite health checks and
wellness services



OPTIMIZE
Physical distancing, space
management/planning and
efficiency services

