

## Westside Kosher Foods Offers Menu Planning and Recipe Development for All Budgets

West Side Foods started as a family run business in 1947. Since then we have expanded to a state-of-the-art facility with a modern refrigeration and inventory management system, coupled with a trucking logistics system to ensure minimal errors.

West Side Kosher Foods is a kosher food service broadline distributor. West Side maintains a nationwide delivery system supplying the highest quality Kosher meats, cheeses and convenience foods to our clients. This year, West Side Kosher Foods is proud to support Israel's 70th birthday through its purchase of as many products manufactured in Israel as possible.

We strive to collaborate and partner with our clients by offering quality kosher products, price, value, resources and services that exceed our customers' expectations.

We offer excellent customer service, assistance with kosher menu planning and recipe development for all budgets and price points. Westside Foods exemplifies the highest level of integrity through pride in our employees, suppliers and customers. We work continuously and tirelessly to improve all aspects of our business as we provide our customers with a level of professionalism above reproach.

Westside is proud to introduce Jordan Shulman, sales and new business development representative to the AJAS community.

"My goal is to be a partner in your purchasing and menu planning processes. Making sure you order the correct product for your individual needs can save money and increase the overall quality of meals" Shulman said.

"My culinary background and kosher dining experience allows me to explain proper cooking techniques for all types of proteins. I also can show your production team how to utilize the whole ingredient for minimal waste," he said.

Prior to joining Westside, Shulman worked for Compass group at one of the largest Glatt Kosher senior communities in the United States where he assisted with all aspects of dining services. Prior to joining Compass, he spent several years with Sodexo Senior Services and Government Services where he was fortunate enough to participate in catering a presidential inauguration. Shulman earned a culinary arts degree from the Restaurant School at Walnut Hill in Philadelphia, PA, and has more than 20 years of food service experience. He is ServSafe certified and certified Instructor and Proctor.

### Contact Information

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