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CUNNINGHAM FOOD SERVICES

CONTACT INFO

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NAICS CODES

- > **722310**
Food Service Contractors
- > **722330**
Mobile Food Services
- > **561210**
Facilities Support Services
- > **624210**
Community Food Services
- > **722514**
Cafeterias, Grill Buffets, and Buffets
- > **722320**
Caterers

PAST PERFORMANCE

- Dalghren Navy Base
- Fort Lee Army Base
- Fort Dix Army Base
- Fort Gordon (GA)
- Fort Jackson (SC)
- Fort Bragg (NC)
- Fort Hood (TX)
- Fort Irwin (CA)
- AP Hill Army Base
- Department of Transportation (VA)
- Department of Health (VA)
- Central Texas College
- Petersburg High School
- Schofield Barracks (HI)
- Notre Dame University

COMPANY OVERVIEW

Founded in 2006, Cunningham Food Services provides expert hospitality, food service, and facility maintenance solutions for government and institutional clients nationwide.

With over 27 years of Army Food Service experience and 20 years as an independent business owner, we bring military precision, culinary excellence, and operational discipline to every contract.

Our mission is to deliver satisfactory service that surprises, delights, and proves our clients hired the best team for the job.

CORE COMPETENCIES

Specializations

- Full-service dining facility management for military, educational, and institutional clients
- Large-scale food preparation, meal planning, and serving operations
- Culinary expertise in global cuisines from Asia, Europe, and Africa
- Professional cleaning and janitorial services for offices, schools, and government facilities

Service Capabilities

- **Full Food Service:** Preparation, cooking, serving, dishwashing, and daily sanitation
- **Facility Maintenance:** Deep cleaning, floor care, equipment sanitation, and window cleaning
- **Quality Assurance:** Compliance with FDA, USDA, and Department of Defense standards

Service Area

Headquartered in Prince George, Virginia, with active operations across Virginia and contract experience nationwide – including Texas, Hawaii, Georgia, North Carolina, South Carolina, and California.

DIFFERENTIATORS

- > Global culinary knowledge from **Asia, Europe, and Africa**, offering diverse options
- > **Distinguished Member of Quartermaster Regiment & Quartermaster Hall of Famer**
- > **Cross-Functional Fluency** – Work with both technical teams and executive stakeholders

CERTIFICATIONS

- > Service Disabled Veteran Owned Certified
- > ServSafe Certification
- > Culinary Certification
- > State Licensed Vendor – Virginia
- > Service Disabled Veteran Business Enterprise
- > Associate Degree: Food Management
- > Bachelor's Degree: Business Management
- > Master's Degree: Administration

