

WHAT THE SPORK?

How To Build Efficiencies, Strategies, & Tools To Do More With Less

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MARTIN BROS. DISTRIBUTING



OBJECTIVES

1. Highlight the technology options to improve dining operations.
2. Inspire approaches to reinvigorate excitement in senior living dining programs.
3. Understand the tools and resources available to efficiently execute meal service in your senior living community.
4. Discover ways your consultant dietitian can be part of your efficient dining program.

INFLATION: THE THREE HEADED MONSTER

Labor

Supply Chain

Inflation

TOP 3 EXPENSES

1. Labor/Wage

2. Food Costs

3. Medical Supplies

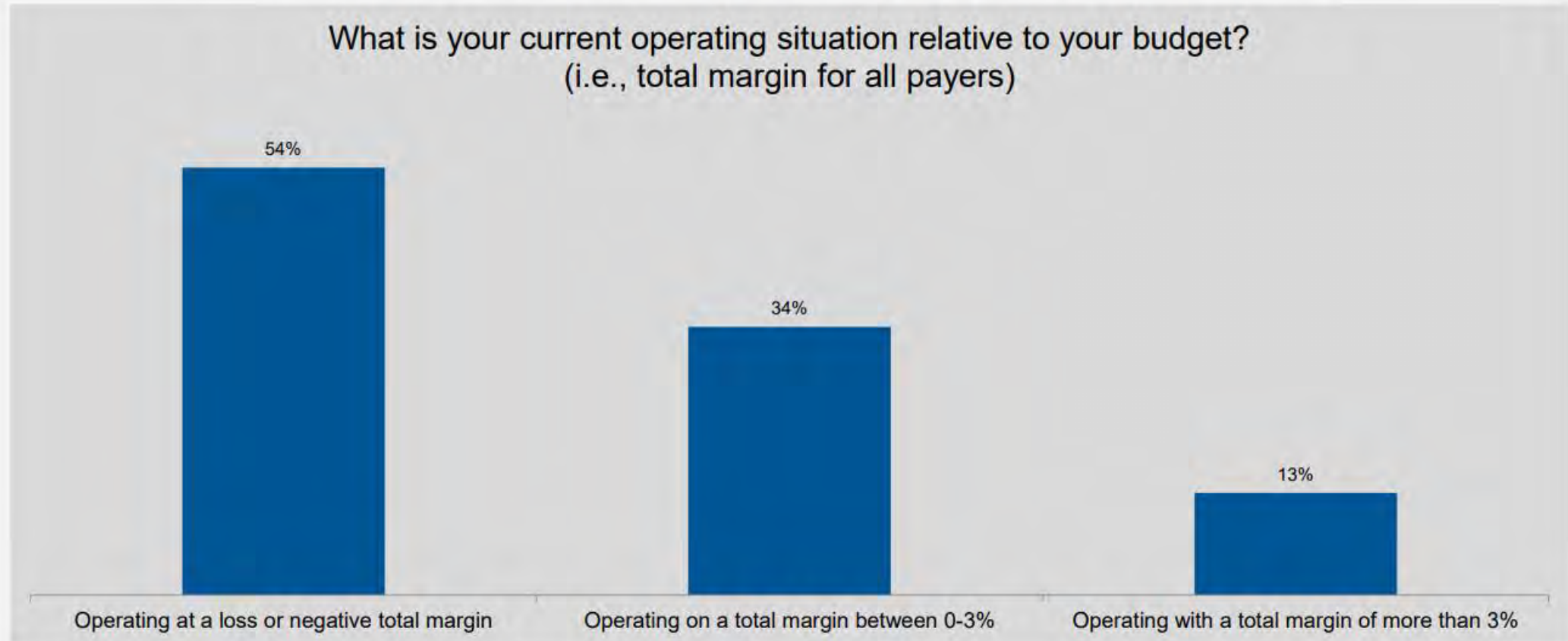
Nursing home providers estimate their costs have increased by 41% in one year.

By what percentage have your operational costs increased since this time last year?

**AVERAGE:
41.0%**



More than half of nursing homes are operating at a loss

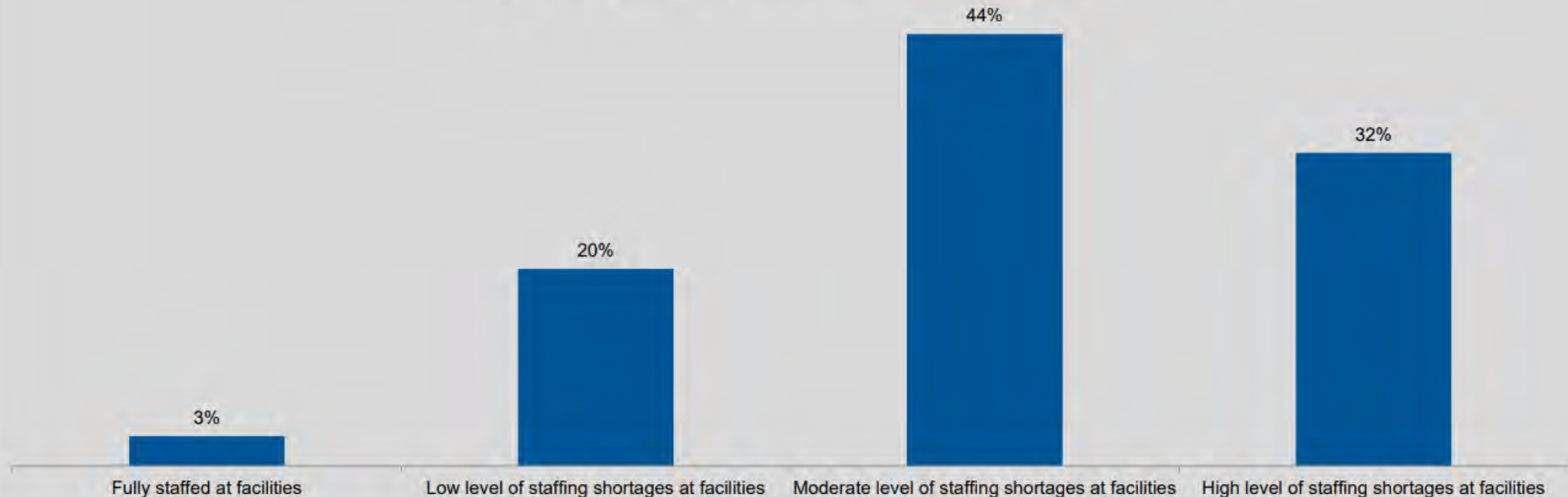


Source: American Health Care Association Survey of 425 Nursing Home Providers, May 2023

Approximately 77% of nursing homes facing moderate to high levels of staffing shortages

What is your current staffing situation?

Note: "staffing shortages" are defined as on more than one occasion, you could not fill all of your shifts without agency or asking people to work overtime/extra shifts.



Source: American Health Care Association Survey of 425 Nursing Home Providers, May 2023

COST BENCHMARK “STANDARD OR POINT OF REFERENCE”

Measured in **PPD's:**
Per Patient Day
Costs

N = 324 responses

Food Cost Per Resident Per Day - ACTUAL



Legend

—●— 25th Percentile

—●— 50th Percentile

—●— 75th Percentile



CALCULATING PPDS...

Determine patient/resident days per month:

31 days X 87 residents = 2697 resident days

Calculate food cost per patient day

**\$25,594 divided by 2,697
resident days = **\$9.49 PPD****



\$8,000.00

\$6,000.00

\$4,000.00

\$2,000.00

\$0.00



Spend Down Formula

- # Residents x Goal PPD = Daily Grocery Spend
- Daily Grocery Spend x 7 days/week = Weekly Grocery Spend

Example:

- 60 residents x goal ppd of \$7.50 = \$450/day
- 7 days x \$450/day = \$3150/week to spend on groceries



PPD RELEVANT TRENDS & CONSIDERATIONS



Regional Trends: \$6.00-\$9.00

ANFP Reported Median in 2022 (2021): \$7.30
\$6.50-\$9.25

Facility History

What is included in the PPD?

Inflation

INFLATION TABLE

2020	2021(+ 8%)	2022(+ 14%)	2023 (+ 5%)
\$5.50	\$5.94	\$6.77	\$7.11
\$5.75	\$6.21	\$7.08	\$7.43
\$6.00	\$6.48	\$7.39	\$7.76
\$6.25	\$6.75	\$7.70	\$8.08
\$6.50	\$7.02	\$8.00	\$8.40
\$6.75	\$7.29	\$8.31	\$8.73
\$7.00	\$7.56	\$8.62	\$9.05
\$7.25	\$7.83	\$8.93	\$9.37
\$7.50	\$8.10	\$9.23	\$9.70

DROUGHT

FREEZE

FUEL

HURRICANE

AVIAN

LABOR

DRIVERS

FLU

PORT

PACKAGING

SKU

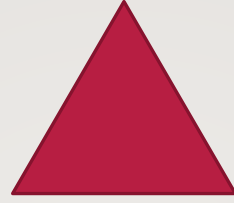
INGREDIENTS

CONSOLIDATION

483.60 FOOD AND NUTRITION SERVICES

- *The facility must provide each resident with a nourishing, palatable, well-balanced diet that meets his or her daily nutritional and special dietary needs, taking into consideration the preferences of each resident.*
- **Menus must**— (1) Meet the **nutritional needs** of residents in accordance with established national guidelines; (2) Be **prepared in advance**; (3) Be **followed**; (4) Reflect, based on a facility's reasonable efforts, the **religious, cultural, and ethnic needs** of the resident population, as well as input received from residents and resident groups; (5) Be **updated** periodically; (6) Be **reviewed** by the facility's dietitian or other clinically qualified nutrition professional for nutritional adequacy; and (7) Nothing in this paragraph should be construed to limit the resident's right to make **personal dietary choices**.

BALANCING THE BOTTOM LINE



FEES/
REIMBURSEMENT

NUTRITION

COSTS

CENSUS

KNEE-JERK RESPONSES TO HIGH PPDS

Point finger at
the foodservice
distributor

Cherry pick with
several foodservice
distributors

Purchase lower
quality food

Change menu
to feature low costs
foods

INVESTIGATING PPD COMPONENTS

Supplements &
Thickened
Liquids

Additional
Meals

Marketing

Activities

What Is On the
Plate & How It
Gets There

M	Sunday	Monday	Tuesday
B F S T	CHOICE OF JUICE	0.19	CHOICE OF JUICE 0.19
	CHOICE OF CEREAL	0.08	CHOICE OF CEREAL 0.08
	EGG:_____	0.30	EGG:_____ 0.30
	MAPLE MINI LONG JOHN MILK	0.36	APRICOT COFFEE CAKE MILK 0.28
		0.35	0.35
	Meal Total:	1.28	1.20
N O O N	SALISBURY STEAK W/ MUSHROOM GRAVY	0.85	PORK MEDALLIONS W/ CRANBERRY CREAM SAUCE 0.79
	GARLIC MASHED POTATOES	0.16	BAKED YAM 0.24
	BROCCOLI FLORETS	0.18	CASCADE BLEND 0.26
	ROLL/MARG	0.22	VEGETABLES 0.16
	PUMPKIN PIE/TOPPING MILK	0.67	BREAD/MARG 0.37
		0.35	PEACHES & CREAM DESSERT 0.35
		Meal Total:	2.43
E V E	CHEESE QUESADILLA	0.57	CHICKEN CORDON BLEU CASSEROLE 1.16
	SHREDDED LETTUCE/TOMATO	0.31	SEASONED GREEN BEANS 0.25
	REFRIED BEANS W/ CHEESE	0.40	BREAD/MARG 0.16
	COOKIE MILK	0.11	CINNAMON 0.31
		0.35	APPLESAUCE MILK 0.35
		Meal Total:	1.74
	Day Total:	5.44	5.60

Estimated Week Average: \$5.70



Cost out your menu

Friday
CHOICE OF JUICE 0.19
CHOICE OF CEREAL 0.08
EGG:_____ 0.30
CINNAMON TOAST MILK 0.28
Meal Total:
1.20
CHICKEN LASAGNA 0.64
TOSSED SALAD W/ DRSG 0.16
GARLIC TOAST 0.33
FROSTED BANANA BAR 0.35
MILK 0.35
Meal Total:
2.17
FRENCH ONION BURGER 0.95
FRENCH FRIES 0.21
MIXED VEGETABLES 0.36
MANDARIN ORANGES 0.35
MILK 0.35
Meal Total:
2.23
Day Total:
5.60

“FREE” MEALS

- 12 “free” meals/day
- \$8.50 PRD

- 4 resident equivalents \times \$8.50 = \$34.00/day
- \$34.00 \div 87 residents = \$.39 additional PRD



Beverages:

- Beverage Cart
- Serve/offer water at all meals
- Asking for beverage preferences
- Updating beverage preferences





Waste Estimates: 18-20%

**\$7.50 PPD X 60 Residents
= \$81 /day**

\$29,7565 /year

REASONS FOR FOOD WASTE?

- Not taking count
- Poor inventory control
- Over ordering
- Not following recipes
- Inexperienced staff
- Improper food storage
- Not utilizing FIFO



The Menu Drives Everything



THE FOODS
YOU PURCHASE



AMOUNT OF
LABOR REQUIRED



STORAGE



EQUIPMENT
NEEDED



RESIDENT
SATISFACTION



SERVICE &
CLEAN UP



NUTRITION



REGULATION
COMPLIANCE

MENU

Are planned menus?

Customized based on preferences?

Incorporate market trends & seasonal items?

Are diets liberalized?

Is your purchase guide tied to your menu?

Are convenience items used wisely?

How are choices incorporated?



PREPARATION & SERVICE

Are standardized recipes utilized?

Are the recipes aligned with your production strengths?

Is proper portioning done?

Are leftovers evaluated? Are they planned overs?

Are staff trained on preparation principles?

Are small portion requests honored?

Have you evaluated the use of portion packs & disposables?

BENEFITS OF CYCLE MENU

- Efficient—less time planning menu
- Cost Effective—Use Up Product
- Helps Meet Regulations
- Employee Familiarity



HELP THE KITCHEN FLOW WITH PRE-PREP

Week 1	FALL WINTER 2021-2022 BASE MENU						Pre-Prep-At-A-Glance
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
Prepare							
			HOT COCOA CHEESECAKE (Thursday): PREPARE & CHILL HOT COCOA CHEESECAKE	CHERRIES IN THE SNOW (Friday): Chill Cherries in the Snow	TUTTI FRUTTI GELATIN (Saturday): Prepare & Chill Tutti Frutti Gelatin		
Refrigerate							
	TACO SALAD (Wednesday): 2 DAYS AHEAD THAW GROUND BEEF REUBEN BAKE (Wednesday): Thaw Corned Beef BUTTER PECAN CHICKEN (Wednesday): Thaw Chicken Breasts	TACO MEATLOAF (Thursday): THAW GROUND BEEF ROASTED CHICKEN (Thursday): Thaw Chicken Legs	MIXED FRUIT (Thursday): THAW MIXED FRUIT FRIED CORN W/ BACON (Thursday): Thaw Corn SHEPHERD'S PIE SOUP (Friday): Thaw Ground Beef	CREAMY HAM ALFREDO (Saturday): Thaw Diced Ham TUTTI FRUTTI GELATIN (Saturday): Thaw Raspberries BAKED HAM (Monday): THAW HAM	FRESH BAKED BREAD (Friday): Proof bread dough in proofer or counter before baking CHILI (Sunday): THAW GROUND BEEF SOUTHERN FRIED CHICKEN (Sunday): THAW CHICKEN	BRAISED STEAK W/MUSHROOM GRAVY (Monday): Thaw Salisbury Steaks	

A MENU SYSTEM= EFFICIENCY!

- Provides planned menu in advance
- Nutritionally analyzed
- Standardized Recipes
- Production streamlined
- Products to purchase (new products added to personal order guide)
- Labor/Equipment needed
- Therapeutic Diet Modifications

BE FLEXIBLE



Menu Efficiencies

- Focus on favorites
- Decrease cycle days
- Be aware of markets & disruptions
- Establish contingencies
- Plan for flexibility



UTILIZE SOUND SYSTEMS AND PROCESSES

STANDARDIZED RECIPES

GLAZED MEATLOAF

Portion: 1 piece

Category: Beef/Veal Recipe #: 267

Ingredients	48 Servings	96 Servings	144 Servings	192 Servings
Pan Size:	1-12x20x2	2-12x20x2	3-12x20x2	4-12x20x2
MILK	1 qt	2 qt	3 qt	1 gal
RITZ CRACKERS, CRUSHED	2 lb	4 lb	6 lb	8 lb
ONIONS, FRESH, CHOPPED	3 cup	1 qt + 2 cup	2 qt + 1 cup	3 qt
SHREDDED CHEDDAR CHEESE	1 lb + 8 oz	3 lb	4 lb + 8 oz	6 lb
GROUND BEEF	9 lb	18 lb	27 lb	36 lb
BLACK PEPPER	2 tsp	1 tbsp + 1 tsp	2 tbsp	2 tbsp + 2 tsp
LIQUID WHOLE EGGS	2 1/4 cup	1 qt + 1/2 cup	1 qt + 2 3/4 cup	2 qt + 1 cup
TOPPING				
BROWN SUGAR	2 cup	1 qt	1 qt + 2 cup	2 qt
KETCHUP	2 cup	1 qt	1 qt + 2 cup	2 qt
YELLOW MUSTARD	2 tbsp	1/4 cup	1/4 cup + 2 tbsp	1/2 cup

METHOD:

CCP: THAW GROUND BEEF UNDER REFRIGERATION AND KEEP AT 41°F OR LESS UNTIL READY TO USE IN RECIPE.
CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Combine eggs, milk and crushed crackers. Stir in onion and cheese.
2. Add ground beef and black pepper. Mix to combine ingredients, but do not overmix.
3. Spray pan(s) with pan release and press mixture into 12x20x2 pan(s). Cover with foil.
4. Bake in oven at 350°F.
5. Prepare topping: Mix together brown sugar, ketchup and mustard. Spoon half of the mixture over meatloaf after 40 minutes of baking. Return to oven and bake uncovered for 10 minutes. Spoon remaining topping over the meatloaf and continue baking an additional 10 minutes, or until done.

CCP: COOK UNTIL INTERNAL TEMPERATURE REACHES 155°F FOR 15 SECONDS.

5. Cut 12x10x2 pan 4x6 (for 24 servings). Cut 12x20x2 pan 6x8 (for 48 servings).

CCP: HOLD AT 135°F OR ABOVE DURING ENTIRE SERVICE PERIOD.

FILES:



ANALYSIS:

Calories: 442.92 Carbohydrate: 23.64 Protein: 21.33 Fat: 28.41 Sodium: 400.74 Potassium: 132.34 Iron: 2.25
Calcium: 161.79 Vitamin A: 299.15 Vitamin E: 0.45 Thiamin: 0.06 Riboflavin: 0.21 Niacin: 0.67 Vitamin C: 1.54

All recipes can work

Speed Scratch Recipes

Scratch Recipes

CITRUS SALSA CHICKEN

Portion: 3 OZEP Category: POULTRY Recipe #: 7944

Ingredients	36 Servings	40 Servings	48 Servings	60 Servings
Pan Size:				
#734418 - ORANGE JUICE	2 qt + 2 3/4 cup	3 qt	3 qt + 2 1/3 cup	1 gal + 2 cup
#620520 - VEGETABLE OIL	1/2 cup	1/2 cup	2/3 cup	3/4 cup
#500011 - CHICKEN BASE, LOW SODIUM	1/4 cup	1/4 cup	1/3 cup	1/3 cup
#909021 - GARLIC MINCED	1 3/4 tbsp	2 tbsp	2 1/3 tbsp	3 tbsp
#977450 - CHICKEN BREAST, BONELESS, SKINLESS, FROZEN, 4 OZ	36 each	40 each	48 each	60 each
#753220 - PINEAPPLE, CRUSHED, #10 CAN	3 1/3 cup	3 3/4 cup	1 qt + 1/2 cup	1 qt + 1 2/3 cup
#751600 - MANDARIN ORANGES, CHOPPED, #10 CAN	1 3/4 cup	2 cup	2 1/3 cup	3 cup
#601800 - RED PEPPERS, DICED, CANNED	2/3 cup	3/4 cup	1 cup	1 cup + 2
#963530 - ONIONS, DICED, FROZEN	1/2 cup	1/2 cup	2/3 cup	3/4 cup

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.
 CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.
 CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Combine orange juice, oil, chicken base and minced garlic.
2. Reserve 2 1/2 cups of marinade for salsa and 2 cups for basting (for each 40 servings).
3. Pour remaining marinade for salsa over the chicken. Cover and refrigerate overnight.

Prepare salsa:

4. Combine mandarin oranges, crushed pineapple, diced peppers, diced onions and reserved citrus marinade. Cover and refrigerate overnight.
5. Grill, broil or bake chicken breasts, basting frequently with reserved marinade.
- CCP: COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.
- CCP: HOLD AT OR ABOVE 135°F WHILE SERVING.
6. Serve 2 TBSP salsa with each chicken breast.

FILES:



NOTES:

Convenience Recipes

PIE

Portion: 1 SLICE Recipe #: 7505

Ingredient	48 Servings	60 Servings	72 Servings	96 Servings
Pan Size:				
PIE T&S CHOCOLATE CREAM	3 each	3 3/4 each	4 1/2 each	6 each
PIE UB APPLE	3 each	3 3/4 each	4 1/2 each	6 each

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.
 CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.
 CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.
 CCP: BE SURE TO WEAR GLOVES WHEN HANDLING AND CUTTING READY TO EAT FOODS.

FRUIT PIES:
 CCP: STORE PIES IN FREEZER AT 0F UNTIL READY TO BAKE.
 1. Bake fruit pie(s) from frozen state according to package directions.
 2. Cool.
 3. Cut each pie into 8 slices.

CREAM PIES:
 CCP: STORE PIES IN FREEZER AT 0F UNTIL READY TO THAW.
 1. Thaw pies under refrigeration at 41f or lower.
 2. Slice into 8 slices per pie - (Slicing will be easier if pies are still slightly frozen)
 CCP: KEEP PIES AT 41F OR LESS BEFORE SERVICE AND DURING SERVICE.

MERINGUE PIES:
 CCP: STORE PIES IN FREEZER AT 0F UNTIL READY TO THAW.
 1. Thaw whole pie in refrigerator for about 12 hours, or at room temperature for about 4 hours.
 2. Slice using a warm knife, wipe clean after each cut.
 3. Serve immediately or refrigerate.
 4. Keep unused portions covered in refrigerator.
 CCP: KEEP PIES AT 41F OR LESS BEFORE SERVICE AND DURING SERVICE.

PREP:

NOTES:

ALLERGENS:

**It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

CHERRY CHEESECAKE (MIX)

Portion: 1 SQ Recipe #: 291

Ingredient	48 Servings	96 Servings	96 Servings	96 Servings
Pan Size:	1 12x20x2	2 12x20x2	2 12x20x2	2 12x20x2
MARGARINE, MELTED	2 cup	1 qt	1 qt	1 qt
GRAHAM CRACKER CRUMBS	2 qt	1 gal	1 gal	1 gal
SUGAR	1 3/4 cup	3 1/2 cup	3 1/2 cup	3 1/2 cup
CHEESECAKE MIX	4 lb	8 lb	8 lb	8 lb
MILK 1%	3 qt	1 1/2 gal	1 1/2 gal	1 1/2 gal
PIE FILLING CHERRY	3 qt	1 1/2 gal	1 1/2 gal	1 1/2 gal

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.
 CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.
 CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

Combine margarine and combine with graham cracker crumbs and sugar. Press into the bottom of pan(s). Pour milk into a mixer bowl and add cheesecake mix. Blend with wire whip attachment on low speed 30 seconds. Beat bowl well. Beat on medium speed 2 minutes. DO NOT OVER WHIP. Spoon filling into graham cracker crust. Chill at least 1 hour and preferably overnight. Bake each portion or whole pan with desired fruit topping. Bake each 12x20x2 pan 6x8 for 48 servings. HOLD AT 41F OR LESS DURING SERVICE PERIOD.

NOTES:

ALLERGENS:

It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

	REGULAR/NAS		6 SOFT & BITE-SIZED		5 MINCED & MOIST		4 PUREED		CCHO - 5 CHO / MEAL		MODIFIED RENAL	
B F S T	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CRAN, APPLE OR GRAPE JUICE
	1 SERV	CHOICE OF CEREAL	1 SERV	SB6 COOKED CEREAL OR WELL MOISTENED DRY CEREAL, DRAIN	1 SERV	MM5 COOKED CEREAL OR WELL MOISTENED DRY CEREAL, DRAIN	4 OZ L	PU4 CHOICE OF HOT CEREAL	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL, NO BRAN
	1 EACH	EGG:_____	#10 SCP	SB6 EGG:_____	#10 SCP	MM5 EGG:_____	#12 SCP	PU4 SCRAMBLED EGG	1 EACH	EGG:_____	2 EACH	EGG:_____
	2 EACH	FRENCH TOAST BITES	2 EACH	PU4 OR SLURRY FRENCH TOAST BITES	2 EACH	PU4 OR SLURRY FRENCH TOAST BITES	#16 SCP	PU4 FRENCH TOAST BITES	1 1/2 EACH	FRENCH TOAST BITES	1 SLICE	CINNAMON TOAST
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK	4 FL OZ	WHOLE MILK
N O O N	2 EACH	APPLEWOOD SMOKED BACON BBQ RIBS	#8 SCP	SB6 APPLEWOOD SMOKED BACON BBQ RIBS	#8 SCP	MM5 APPLE SMOKED BACON BBQ RIBS	#8 SCP	PU4 APPLEWOOD SMOKED BACON BBQ RIBS	2 EACH	APPLEWOOD SMOKED BACON BBQ RIBS	2 EACH	PLAIN RIBS
	#8 SCP	CHEDDAR RANCH SCALLOPED POTATOTES	#8 SCP	SB6 CHEDDAR RANCH SCALLOPED POTATOTES	#8 SCP	MM5 CHEDDAR RANCH SCALLOPED POTATOTES	#8 SCP	PU4 CHEDDAR RANCH SCALLOPED POTATOES	#8 SCP	CHEDDAR RANCH SCALLOPED POTATOTES	4 OZ S	PARSLEY NOODLES
	4 OZ S	SEASONED GREEN BEANS	4 OZ S	SB6 SEASONED GREEN BEANS, DRAIN	4 OZ S	MM5 SEASONED GREEN BEANS, DRAIN	#12 SCP	PU4 SEASONED GREEN BEANS	4 OZ S	SEASONED GREEN BEANS	4 OZ S	SEASONED GREEN BEANS, FZN
	1 SLICE	PIE	1 SLICE	SB6 PIE, NO CRUST	1 SLICE	MM5 PIE, NO CRUST	#10 SCP	PU4 PIE	1/2 SLICE	PIE	1/2 SLICE	PIE
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK	4 FL OZ	CRAN, APPLE OR GRAPE JUICE
A	1 EACH	BEEF MINUTE STEAK	#8 SCP	SB6 BEEF MINUTE STEAK, NOT TOUGH	#8 SCP	MM5 BEEF MINUTE STEAK, NOT TOUGH	#8 SCP	PU4 BEEF MINUTE STEAK	1 EACH	BEEF MINUTE STEAK	1 EACH	BEEF MINUTE STEAK
	#8 SCP	MASHED POTATOES	#8 SCP	MASHED POTATOES	#8 SCP	MASHED POTATOES	#8 SCP	MASHED POTATOES	#8 SCP	MASHED POTATOES	#8 SCP	STEAMED RICE
	2 OZ L	BEEF GRAVY	2 OZ L	BEEF GRAVY	2 OZ L	BEEF GRAVY	2 OZ L	BEEF GRAVY	2 OZ L	BEEF GRAVY	1 TSP	MARGARINE
E V E	1 EACH	CRISPY CHICKEN SANDWICH	1 SQ	SB6 CRISPY CHICKEN PATTY ON SLURRY BUN	1 SQ	MM5 CRISPY CHICKEN PATTY ON SLURRY BUN	#6 SCP	PU4 CRISPY CHICKEN SANDWICH	1 EACH	GRILLED CHICKEN SANDWICH	1 EACH	GRILLED CHICKEN SANDWICH
	1 TBSP	HONEY MUSTARD	1 TBSP	HONEY MUSTARD	1 TBSP	HONEY MUSTARD	1 TBSP	HONEY MUSTARD	2 TSP	MAYO/MUSTARD	1 TBSP	HONEY MUSTARD
	1 SERV	LETTUCE /TOMATO /ONION	4 FL OZ	TOMATO JUICE	4 FL OZ	TOMATO JUICE	4 FL OZ	TOMATO JUICE	1 SERV	LETTUCE /TOMATO /ONION	1 EACH	LETTUCE/ONION
	2 OZ S	ONION TANGLERS	#8 SCP	MASHED POTATOES/MARG	#8 SCP	MASHED POTATOES/MARG	#16 SCP	PU4 ONION TANGLERS	1 TBSP	ONION TANGLERS	#8 SCP	STEAMED RICE
	#8 SCP	CREAMY COLESLAW	#12 SCP	PU4 CREAMY COLESLAW	#12 SCP	PU4 CREAMY COLESLAW	#12 SCP	PU4 CREAMY COLESLAW	#8 SCP	CREAMY COLESLAW	4 OZ S	STEAMED CABBAGE
	1 EACH	COOKIE	1 EACH	PU4 OR SLURRY COOKIE, NO NUTS/CHIPS/RAISINS	1 EACH	PU4 OR SLURRY COOKIE, NO NUTS/CHIPS/RAISINS	#16 SCP	PU4 COOKIE, NO CHIPS/NUTS/RAISINS	1 EACH	COOKIE	1 EACH	COOKIE
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK	4 FL OZ	CRAN, APPLE OR GRAPE JUICE
A	1 EACH	CHEDDAR OMELET	1 EACH	SB6 CHEDDAR OMELET	1 EACH	MM5 CHEDDAR OMELET	#12 SCP	PU4 CHEESE OMELET	1 EACH	CHEDDAR OMELET	2 EACH	HARD COOKED EGG
	4 FL OZ	TOMATO JUICE	4 FL OZ	TOMATO JUICE	4 FL OZ	TOMATO JUICE	4 FL OZ	TOMATO JUICE	4 FL OZ	TOMATO JUICE	1 SERV	FRUIT, NO BANANA

PRODUCTION GUIDES

Week1 Monday : NOON MEAL							Date: _____
Offered	Servings Prepared	LeftOver	Recipe Number	Description	Serving Size	Cooked Temp	Served Temp
JUICE							
			11886	CRANBERRY JUICE	6 FL OZ		
ENTREE							
			8115	ROAST BEEF	2 oz		
			8115	GRND ROAST BEEF	3 oz		
			8115	ROAST BEEF	3 oz		
			8115	ROAST BEEF CUT UP	3 oz		
			10535	PUR ROAST BEEF	#8 SCP		
			14569	GRND HOT BEEF SAND	1 EACH		
			14569	HOT BEEF SANDWICH	1 EACH		
			14569	HOT BEEF SANDWICH	1 1/2 EACH		
FRUIT/VEG/STARCH							
			7389	FF BEETS	4 OZ S		
			7776	MASHED POT / GVV	#8 SCP		
			8079	CORN,FZN	4 OZ S		
			8193	BAKED POTATOMARG	1 EACH		
			9191	RICE	#8 SCP		
			9191	STEAMED RICE	#8 SCP		
			9465	TATER TOTS	9 EACH		
			9991	BUTTERED BEETS	3 OZ S		
			9991	BEETS, DRAINED	4 OZ S		
			9991	BUTTERED BEETS	4 OZ S		
			14398	PUR BEETS	#12 SCP		
BREAD							
			2244	BREAD/MARG	1 EACH		
			2244	BREAD/MARG (WHOLE WHEAT)	1 EACH		
DESSERT							
			2159	DICED PEACHES,DRAIN	4 OZ S		
			2159	PEACHES	4 OZ S		
			2159	PEACHES	6 OZ S		
			13935	PUR PEACHES	#16 SCP		
BEVERAGE							
			11620	FAT FREE MILK	8 FL OZ		



OVER-PORTIONING

- Staff serves 4 oz roast beef (\$1.60) vs 3 oz which is specified on menu (\$1.20)
 - \$72 more each time featured
 - \$1,878 yearly
 - Over-portioning daily-
\$26,280 annually



MENU PLANNING FOR LOW LABOR/ LOW CENSUS

Week 1 REGULAR/NAS		FALL WINTER 2022-2023 BASE MENU					Week at a Glance
M	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
B F S T	CHOICE OF JUICE CHOICE OF CEREAL EGG:____ MAPLE BACON MINI LONG JOHN MILK	CHOICE OF JUICE CHOICE OF CEREAL EGG:____ APRICOT STREUSEL COFFEE CAKE MILK	CHOICE OF JUICE CHOICE OF CEREAL EGG:____ BACON TOAST MARGARINE/JELLY MILK	CHOICE OF JUICE CHOICE OF CEREAL EGG:____ TOAST MARGARINE/JELLY MILK	CHOICE OF JUICE CHOICE OF CEREAL SAUSAGE LINK PANCAKES/SYRUP FRUIT MILK	CHOICE OF JUICE CHOICE OF CEREAL APPLE BUTTER BREAKFAST BAKE FRUIT MILK	CHOICE OF JUICE CHOICE OF CEREAL HOT BREAKFAST SLIDER MILK
N O N	COUNTRY FRIED STEAK MASHED POTATOES COUNTRY GRAVY ROASTED RANCH BROCCOLI ROLL/MARG PUMPKIN PIE/TOPPING MILK	PORK MEDALLIONS W/ CRANBERRY CREAM SAUCE BUTTERY SWEET POTATO CASSEROLE BRUSSELS SPROUTS W/ CRAISINS BREAD/MARG PEACHES & CREAM DESSERT MILK	CHICKEN LASAGNA ITALIAN BLEND VEGETABLES GARLIC TOAST BANANA BREAD CAKE MILK	SMOKED SAUSAGE GERMAN SPAETZLE & CABBAGE MARINATED CUCUMBERS RYE BREAD / MARG CARAMEL APPLE CRISP MILK	CHICKEN PICCATA GARDEN LONG GRAIN & WILD RICE PARSLIED CARROTS VANILLA CHEESECAKE W/ CHERRY SAUCE MILK	SALMON PATTY CREAMED PEAS & POTATOES BREAD/MARG PEANUT BUTTER & JELLY BROWNIE MILK	PHILLY CHEESESTEAK BAKE CORN BREAD/MARG RASPBERRY SHERBET GELATIN MILK
E V E	CRISPY EMPANADA SHREDDED LETTUCE/TOMATO REFRIED BEANS W/ CHEESE CINNAMON APPLESAUCE COOKIE MILK	CHICKEN CORDON BLEU CASSEROLE SEASONED GREEN BEANS BREAD/MARG PEACHES MILK	SMASHBURGER SLIDERS POTATO WEDGES MIXED VEGETABLES PEARS MILK	LOADED HOT TURKEY SANDWICH FRIED POTATOES BEETS FRUIT MIX MILK	HOMEMADE CHILI SHREDDED CHEESE/DICED ONION CRACKERS CINNAMON ROLL TOSSED GREENS W/ DRSG PINEAPPLE MILK	CUBAN PIZZA CREAMY COLESLAW RICE KRISPIE SQUARE MILK	SOUP OF THE DAY CRACKERS COLD CUT SANDWICH LETTUCE & TOMATO SLICE POTATO CHIPS MANDARIN ORANGES MILK

M	Sunday	Monday	Tuesday	
B F S T	CHOICE OF JUICE	0.25	CHOICE OF JUICE 0.25	
	CHOICE OF CEREAL	0.08	CHOICE OF CEREAL 0.08	
	EGG: _____	0.32	EGG: _____ 0.32	
	DANISH	0.43	COFFEE CAKE 0.60	
	MILK	0.32	MILK 0.32	
			MARGARINE/JELLY	
	Meal Total:	1.41		
N O N	COUNTRY FRIED STEAK			
	MASHED POTATOES			
	COUNTRY GRAVY			
	BROCCOLI FLORE			
	ROLL/MARG			
	PUMPKIN PIE/TOPPING			
	MILK			
	Meal Total:	3.36		
E V E	CRISPY EMPANADA	1.29	CHICKEN CORDON ROUGE 1.29	
	SHREDDED LETTUCE/TOMATO	0.32	BLEU CASSEROLE 0.32	
	REFRIED BEANS W/ CHEESE	0.42	SEASONED GREEN BEANS 0.23	
	CINNAMON APPLESAUCE	0.30	BREAD/MARG 0.16	
	COOKIE	0.12	MANDARIN ORANGES 0.40	
	MILK	0.32	MILK 0.32	
				BUN 0.16
				POTATO WEDGES 0.23
				MIXED VEGETABLES 0.36
				PEARS 0.32
	Meal Total:	2.77	2.27	
	Day Total:	7.54	6.85	

\$1.50 x 60 residents = \$90
6 hr labor x \$15 = \$90

Low Labor (\$1.50 more/day)



Estimated Week Average: \$7.24 ←

Friday	
0.25	C
0.08	C
	B
0.37	C
0.24	S
0.16	M
0.33	M
0.32	
2.45	
0.68	S
0.51	C
0.36	S
0.32	L
	S
	P
	F
	M
1.87	
5.45	



OFFER VS SERVE



SHOP THE REFRIGERATOR. DESIGNATE ONE MEAL WEEKLY TO A “USE IT UP” MEAL OR MENU FEATURE

- SEASONAL ITEMS
- GREAT PURCHASE DEALS
- ITEMS COMING OFF OF A MENU
- SURPLUS SUPPLIES



ORDERING



Is an inventory taken before ordering?

Is census considered in product needs?
Do you utilize a grocery list tied to your menu system?

Are you purchasing according to
your buying program or GPO?


Are you optimizing product selections
routinely with your distributor?

Consider seasonal items and coupon specials.

Are grocery store trips minimized?

Who is checking in the orders?

Item #	Item Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
Bakery & Baking Products					
460831	Baking Powder Five Pound Tin	1 / 5# TIN			**
461171	Baking Soda	1 / 1 pound			**
983640	Biscuit Dough Southern Style 2.75 Inch	120 / 2.2 ounce		4 1/4	
415638	Bread Crumbs Plain	1 / 15 pound		3/4	
989150	Bread Garlic Toast Brown And Serve	125 / 1.8 ounce		5 3/4	
986370	Bread Hoagie Hinged Sliced 5-6 Inch	9 / 6/5.5 inch		2	
989120	Bread Wheat Splittop Sliced	10 / 24 ounce		15	
989110	Bread White Splittop Sliced	10 / 24 ounce		2 1/4	
343456	Breadstick 6 Inch Mini	1 / 175 Count		2	
989130	Bun Hamburger White Sliced 4 inch	10 / 12 Count		3 1/2	
989140	Bun Hot Dog White Sliced	12 / 12 Count		1 1/2	
402150	Cake Mix White	6 / 5 pound		1/2	
402140	Cake Mix Yellow	6 / 5 pound		1 1/2	
712260	Cheesecake Mix No Bake Creamy	6 / 4 pound		3/4	
465170	Chocolate Chips Semisweet	12 / 12 ounce		1/2	
465220	Cocoa 10-12% Butter Fat	1 / 5 pound			**



Generate
Grocery Lists

LINK TO CART FOR ORDERING

[Show Report](#)
[Suggested Order](#)
[Create Order](#)

** indicates that less than 1/4 Case of the product is needed

Search...

Item #	Description	Pack Size	Cases Needed	Cases On Hand	Purchase Cases
Bakery & Baking Products					
415090	Bread Crumbs Panko Japanese	1 / 25 pound	**	<input type="text"/>	<input type="text" value="1"/>
415638	Bread Crumbs Plain	1 / 15 pound	**	<input type="text"/>	<input type="text" value="1"/>
985370	Bread Garlic Toast	125 / 1.5 ounce	1 1/2	<input type="text"/>	<input type="text" value="2"/>
986320	Bread Rye Reuben Sliced	6 / 33 ounce	3 1/2	<input type="text"/>	<input type="text" value="4"/>
989120	Bread Wheat Splittop Sliced	10 / 24 ounce	7 3/4	<input type="text"/>	<input type="text" value="8"/>
343456	Breadstick 6 Inch Mini	1 / 175 Count	1 1/2	<input type="text"/>	<input type="text" value="2"/>
754580	Cherry Pie Filling	6 / #10	3/4	<input type="text"/>	<input type="text" value="1"/>
465230	Cocoa 10 - 12% Butter Fat	1 / 5 pound	1/2	<input type="text"/>	<input type="text" value="1"/>

COST OF A GROCERY STORE RUN

1 head of lettuce @ \$1.29.....	\$1.29
1 hour of time @ \$15.00/hour.....	\$15.00
2 miles to store @ \$.51/mile.....	\$2.04
Cost to process a check	<u>\$15.00</u>
	\$33.33

The image shows three strips of cooked bacon, one above the other, laid out on a white surface. The bacon is golden-brown with some darker, crispy edges. A semi-transparent grey box is overlaid on the top strip, containing the word "BACON". Another larger semi-transparent grey box is overlaid on the middle strip, containing three questions.

BACON

A different Brand?

A different count?

Raw or Precooked?

INCLUDE

Unreviewed Recipes:

 No Yes

RECIPE CATEGORY

- Beef/Veal
- Beverage
- Bread
- Catering
- Cereal
- Condiment

MENUS

- A** 2021-2022 Demo
- A** Curo Care SS 2022
- A** FALL WINTER 2022-2023 BASE MENU
- A** FALL WINTER 2022-2023 BASE MENU (5 WEEKS)

RECIPE SHARING LEVEL

- Local
- Shared
- Global

INGREDIENT

FLAGS

	<p>LASAGNA Number: 17261 Category: Beef/Veal Sharing Level: Global Last Modified: 04/21/2020 by Unknown</p>	<p>Serving Size: 1 Square Ingredients: 13</p>	<p>\$2.13 cost per serving</p>
	<p>LASAGNA Number: 18746 Category: Beef/Veal Sharing Level: Local Last Modified: 05/10/2022 by msell@martinbros.com</p>	<p>Serving Size: 1 Square Ingredients: 11</p>	<p>\$0.97 cost per serving</p>
	<p>LASAGNA (FZN NOODLES) Number: 6287 Category: Beef/Veal Sharing Level: Global Last Modified: 07/25/2022 by kwulkow@martinbros.com</p>	<p>Serving Size: 1 Square Ingredients: 7</p>	<p> IDDSI-Ready Reviewed \$1.02 cost per serving </p>
	<p>LASAGNA (SCRATCH) Number: 18522 Category: Beef/Veal Sharing Level: Global Last Modified: 04/21/2020 by Unknown</p>	<p>Serving Size: 1 Square Ingredients: 13</p>	<p>\$0.72 cost per serving</p>
	<p>LASAGNA (SCRATCH) Number: 9174 Category: Beef/Veal Sharing Level: Global Last Modified: 06/26/2020 by Unknown</p>	<p>Serving Size: 1 Square Ingredients: 16</p>	<p>\$0.86 cost per serving</p>
	<p>LASAGNA ROLL UP Number: 17267 Category: Entree Sharing Level: Global Last Modified: 04/21/2020 by Unknown</p>	<p>Serving Size: 1 Each Ingredients: 3</p>	<p> Reviewed \$1.39 cost per serving </p>
	<p>LASAGNA ROLL UP Number: 7856 Category: Entree Sharing Level: Global Last Modified: 11/01/2016 by msell@martinbros.com</p>	<p>Serving Size: 1 Each Ingredients: 2</p>	<p>\$1.00 cost per serving</p>

HOW DO YOU ACCOMMODATE EVERYONE'S PERSONAL PREFERENCES?

- The Silent Generation (1928 - 1945)
 - Simple and Traditional
 - Meat & Potatoes
- Baby Boomers (1946 – 1964)
 - Traditional With A Twist
 - Sandwiches besides hamburgers
- Generation X (1965 – 1980)
 - Curious Eaters Who Want Exotic Food
 - Ethnic Foods



GET RESIDENT INPUT

Weekly Sampler

Seafood Quiche / Vegetable Quiche / Meat Lovers Quiche

Quiche: *a savory egg custard baked in a flaky pie crust shell. The base of quiche filling are milk, cream, and eggs. The additions vary and can include meats, seafood, cheese, spices and vegetables.*

Which is your favorite? Seafood Vegetable Meat Lover

Would you like to see this item featured on the menu? Yes No

Other Comments:

- Be positive with new menu options
- Show pictures, describe new recipes
- Food Council Meetings
- Bring Food
- Ask for “this or that” rather than open ended

ALWAYS AVAILABLE

Always Available

BREAKFAST ANYTIME

BREAKFAST CEREALS

Choice of cereal served with toast with butter and jelly and seasonal fruit (1/2 cup)

TOASTED BAGEL

With cream cheese or peanut butter or peanut butter & jelly, plus seasonal fruit and orange juice.

YOGURT FRUIT PLATE OR COTTAGE CHEESE

With granola & honey & muffin

EGGS WITH BACON OR SAUSAGE

Choice preparation of eggs served with toasted English muffin with butter and jelly, orange juice

PANCAKES WITH BACON OR SAUSAGE

With butter and syrup. Choice preparation of 1 egg. Orange juice

LUNCH & DINNER

SPINACH SALAD

Fresh spinach leaves, dried cranberries, diced egg and bacon crumbles. Served with choice of salad dressing.

HAMBURGER OR HOT DOG

With cheese, includes lettuce, tomato, pickle spear, French fries, condiments and applesauce.

HOUSE SIDE SALAD

With dressing of choice

TURKEY CLUB

Turkey and crispy bacon with lettuce leaf and sliced tomato on toasted bread with mayo, served with chips and applesauce.

FRUIT PLATE

Medley of fresh fruits and choice of chicken, tuna or egg salad on lettuce leaf with sliced tomatoes and crackers.

CHICKEN STRIPS & FRENCH FRIES

Three golden strips with dipping sauce. Served with French fries and applesauce.

LOADED BAKED POTATO

Including butter, sour cream, shredded cheese and chives with peaches, or choose a baked sweet potato.

SINGLE-SERVE ITEMS

Sautéed Summer Vegetables	Chicken Noodle Soup with Crackers
Onion Rings	Tomato Soup
French Fries	Grilled Chicken Breast
Fried Okra	Pan-Seared Tilapia
Green Beans	Applesauce

DESSERTS

ICE CREAM

Vanilla
Chocolate
Strawberry
No-Sugar-Added Vanilla

RAINBOW SHERBET

BREAKFAST DAILY SPECIALS

SUNDAY Pancakes with Syrup & Bananas or Blueberries	MONDAY Sausage Gravy & Biscuits & Strawberry Cup	TUESDAY Homemade Muffins with Yogurt Parfait	WEDNESDAY Lemon Blueberry French Toast Casserole with Banana Half	THURSDAY Warm Cinnamon Roll with Seasonal Fruit	FRIDAY Biscuit and Sausage Links with Baked Cinnamon Apples	SATURDAY Denver Omelet Muffin with Orange Slices
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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ABC Assisted Living

Always Available

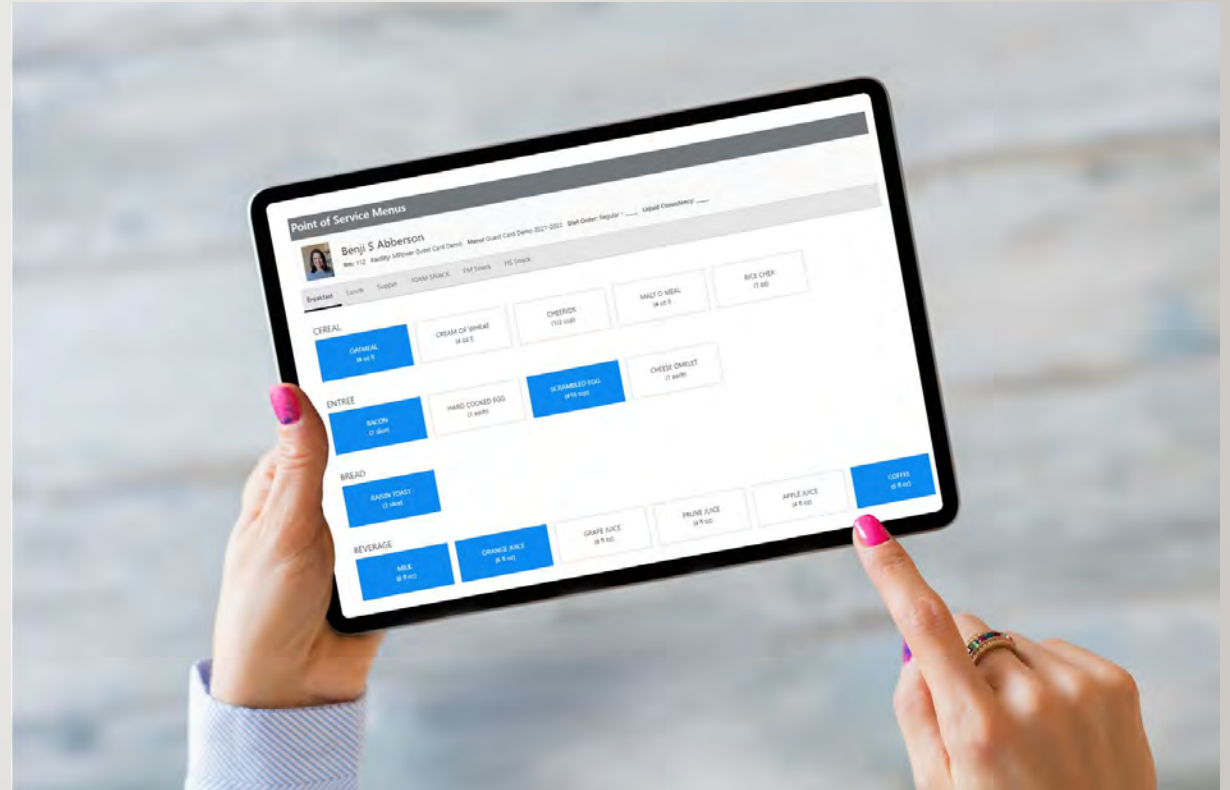
Grilled Cheese with
Tomato Soup

Hamburger on a Bun
With Condiments
& Potato Salad

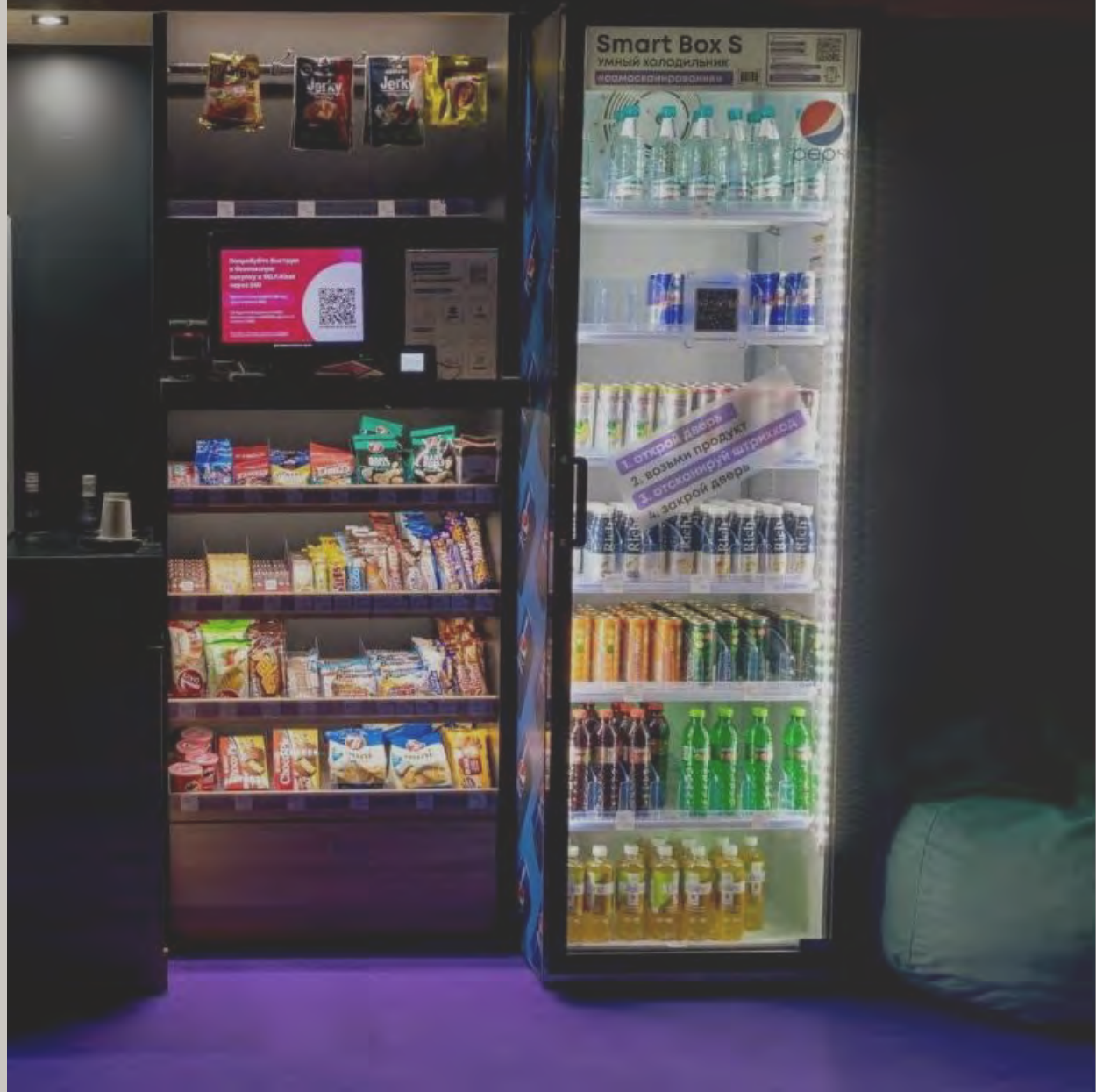
Chef Salad with Muffin
& Dressing of Choice

OFFER PERSONAL CHOICES EFFICIENTLY AND SAFELY

<p>Mon - May 13, 2019 BREAKFAST REGULAR/NAS-____ Thin Allergies: Peanuts, sesame</p>	<p>Mon - May 13, 2019 NOON REGULAR/NAS-____ Thin Allergies: Peanuts, sesame</p>	<p>Mon - May 13, 2019 EVE REGULAR/NAS-____ Thin Allergies: Peanuts, sesame</p>
<p><u>MAIN MEAL</u> CHOICE OF CEREAL EGG:____ WAFFLES BERRY COMPOTE - <u>BEVERAGE</u> SOY MILK JUICE: APPLE, GRAPE, PRUNE JUICE: CRANBERRY, ORANGE, TOMATO FRUIT PUNCH, ORANGE, TEA PINK LEMONADE, HOT CHOCOLATE COFFEE - <u>ALWAYS AVAILABLE</u> - <u>SPECIAL INSTRUCTIONS</u> *needs help cutting meats</p>	<p><u>MAIN MEAL</u> COUNTRY FRIED STEAK MASHED POTATOES COUNTRY GRAVY PARMESAN ROASTED BROCCOLI BREAD/MARG CHOCOLATE SUNDAE - <u>BEVERAGE</u> *MAGIC CUP SOY MILK FRUIT PUNCH, ORANGE, TEA PINK LEMONADE, HOT CHOCOLATE - <u>ALWAYS AVAILABLE</u> COLD CUT SANDWICH BLT SANDWICH HAMBURGER ON BUN GRILLED CHEESE SANDWICH - <u>SPECIAL INSTRUCTIONS</u> *needs help cutting meats</p>	<p><u>MAIN MEAL</u> FRENCH ONION CHICKEN CASSEROLE BUTTERED NOODLES HERBED CARROTS MUFFIN STAIN GLASS PARFAIT - <u>BEVERAGE</u> *MAGIC CUP SOY MILK FRUIT PUNCH, ORANGE, TEA PINK LEMONADE, HOT CHOCOLATE - <u>ALWAYS AVAILABLE</u> COLD CUT SANDWICH BLT SANDWICH HAMBURGER ON BUN GRILLED CHEESE SANDWICH - <u>SPECIAL INSTRUCTIONS</u> *needs help cutting meats</p>
<p>Guest2 Guest2 Table 1 Rm: 102A Adaptive Equip: divided plate</p>	<p>Guest2 Guest2 Table 1 Rm: 102A Adaptive Equip: divided plate, tippy cup</p>	<p>Guest2 Guest2 Table 1 Rm: 102A Adaptive Equip:</p>



SNACK OPPORTUNITIES AND PRESENTATION





ACTIVITIES & FOOD

- Theme Meal Magic
 - Tea Party
 - Movie Party
 - Ice Cream Social
 - Happy Hour
- Think of your own social obligations...most revolve around food!!
- Do you have a budget for this?



USE YOUR REGISTERED DIETITIAN

THERAPEUTIC DIETS CAN BE COSTLY

- Citation costs if not serving correct diet/menu/texture.
- Costs of purchasing extra food items
- Costs of production for preparing menu items for all diets
- Staff ability to produce quality meal.
- Do residents eat the restricted diet?
- How is resident satisfaction?

WHY ARE SUPPLEMENTS OFTEN THE FIRST INTERVENTION?

Literature cites at least 40% of supplements are not consumed

CMS states in F325 Interpretive Guidelines, "With any nutrition program, improving intake via wholesome foods is generally preferable to adding nutritional supplements."

<http://www.pioneernetwork.net/Data/Documents/NewDiningPracticeStandards.pdf>

**FORTIFY
IT!**





DO YOU HAVE THE RIGHT TOOLS FOR THE MENU?



10" CHEF'S KNIFE - SANI SAFE - BLUE HANDLE (251648)
 SANI-SAFE® Cook's Knife, in Perfect Cutlery Packaging, stain-free, high-carbon steel blade, textured, blue polypropylene handle. NSF Certified.

3.5" PARING KNIFE V-LO (250215)
 V-LO® 3.5" Parer. The ideal tool for peeling, trimming, slicing, and garnishing small fruits and vegetables.

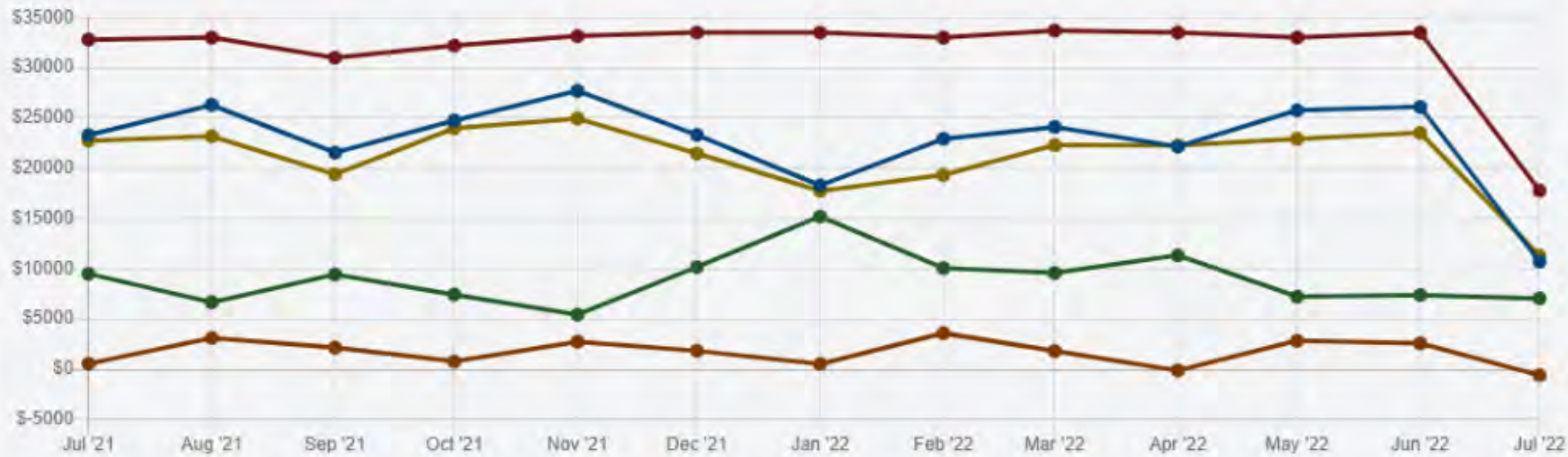
12" SLICER ROAST BEEF V-LO (256244)
 Duo edge roast slicer with dex-tex armadillo texture and composite handle, stain free, high-carbon steel blades, long lasting sharp edges. NSF certified.

8" FILLET KNIFE - MARROW (6043759)
 The SoftGrip product line is the standard in non-slip and comfortable design for demanding kitchen environments. Blades are manufactured from proprietary DEX-STEEL™ stain-free, high-carbon steel and are individually ground and honed.

Keep Your Spend In Check

PPD Operating Cost

Click & drag the graph to the left to expose future months for setting budget & target PPD goals.
Click & drag the graph to the right to view up to 2 years of historical data.



- Revenue
- Total Cost + Expenses
- Net Profit
- Total Cost of Food Sold
- Total Expenses (Non-Food)
- Food
- Jan/Sen
- Non-Food
- Other
- Supplements

Show: My GL Codes My Categories Categories

/ Dec 2021
/ Jan 2022
/ Feb 2022
/ Mar 2022
/ Apr 2022
/ May 2022
/ Jun 2022
/ Jul 2022

Food Spend for Month Non-Food Spend for Month



(\$10,695.94 remaining)

(3 scheduled deliveries remain for July)

■ Actual Spend ■ Target Spend



PILFERAGE

- Monitoring high risk items
- Using clear trash liners
- Installed a camera
- Lighting in the parking lot
- Limited access to the kitchen
- Budget support for our team

Dining Leaders

- Stay informed
- Are accountable for fiscal success
- Think outside the box for staffing solutions
- Inspire staff
- Regularly communicate with leaders
- Take action



Questions?

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thank you!