
Taming the Tables

Meeting Wants, Needs & the Budget in Between

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Life is a glorious banquet, a
limitless and delicious buffet.

— Maya Angelou

Steps to Understanding

01

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02

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03

What & Why

Needs &
Necessities

Boundaries &
Limitations



Resident Wants

Appetite changes may also be attributed to...



Medication



Lack of Activity



Control

Variable to Consider



Altered Taste

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Dentation

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Smell



Disease



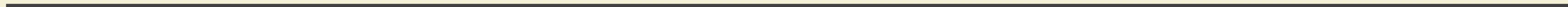
Feel / Texture

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Fatigue

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Residents & Families

Quality Food

Personal Preferences



Which Translates To...

- *Always Available Items*
- *Snacks*
- *Favorites Featured on Menu*
- *Personal Refrigerators*



ALWAYS AVAILABLE PLANNING WORKSHEET

| MENU ITEMS | SPRING | SUMMER | FALL | WINTER |
|--------------------------|--------|--------|------|--------|
| Chef Salad | | | | |
| Side Salad | | | | |
| Loaded Baked Potato | | | | |
| Hot Dog w/ Chips | | | | |
| Hamburger / Cheeseburger | | | | |
| Grilled Chicken Sandwich | | | | |
| Pizza Made-to-Order | | | | |
| Cheese Quesadilla | | | | |
| Deli Sandwich / Wrap | | | | |
| Fresh Fruit Cup w/ Dip | | | | |
| Cottage Cheese w/ Fruit | | | | |
| Crackers & Sliced Cheese | | | | |
| Mini Meatloaf | | | | |
| Baked Sweet Potato | | | | |
| Grilled Cheese | | | | |
| Soup of the Day | | | | |
| Corn Dog | | | | |
| Cup of Chili w/ Crackers | | | | |

Gayla's Beef & Rice Bake

Recipe Number : 77810

Base Recipe

Recipe Category:

House Recipes

Menu Category:

- Ingredients:**
- 6 lb Beef, Ground
 - 0.5 cup Onion, Yellow Fresh
 - 2 clove Garlic, Minced
 - 1 qt Soup, Cream of Chicken, Cnd
 - 1 qt Soup, Cream of Mushroom, Cnd
 - 2 cup Rice, Long Grain
 - 3 cup Water
 - 2 Tbsp Sauce, Worcestershire
 - 1 tsp Salt, Iodized
 - 0.75 tsp Pepper, Black Ground
 - 15 oz Cheese, Cheddar, Shredded

Description for Posted Menu:

A hearty beef and rice casserole topped with melted cheese.

Recipe Instructions:

Preheat oven to 375* F. --Convection oven to 325* F.

CCP--Wash & sanitize hands & prep area. Wear gloves & discard per Facility HACCP guidelines.

CCP--Thoroughly wash, rinse, drain & trim vegetables. Sanitize sink & use sanitized cutting boards when prepping vegetables.

1. Brown ground beef in large skillet until no red juice remains; drain.
2. Transfer to greased steam table pans. Add remaining ingredients, except cheese; mix well. Cover & bake for 1 hr or until rice is tender & product reaches final cooking temperature. Uncover & sprinkle with cheese; return to oven until cheese melts; about 5 minutes.

CCP--Final Cooking Temperature must reach 165 * F. for at least 15 seconds.

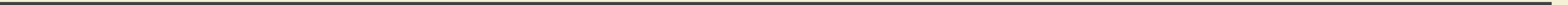
CCP--Maintain >140 * F.

CCP--Cool--Product must reach <70 * F. within 2 hrs & <40 * F. within 4 more hrs. Separate into shallow pans as needed for proper cooling. Cover, label & date.

CCP--Reheat (one time only) to >165 * F. for at least 15 seconds within 2 hrs.



Who Would You Cast in These Roles?



Leadership Priorities

Based on 113 Respondents

101

Cost & Inflation

92

Retaining Labor

64

Meeting Resident
Demands

Which Translates To...

- *Always Available Items*
- *Snacks*
- *Favorites Featured on Menu*
- *Personal Refrigerators*



Resident Needs

Our Responsibility

Nutritionally Balanced

Appropriate Portion
Sizes

Needs &
Necessities

Adequate Hydration

MNT / Texture
Modifications

Budget

How to make it all work



Creating Waste Patterns...



Too Many Choices / Too Much Food

Unnecessary Supplements & Snacks

Poor Training

Hoarding – Resident / Building Staff

Tail-Wagging-the-Dog

Thank you

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