



July

Monthly Dining Newsletter

Leadership Letter



We had a very busy month of June. Many fun events with food this last month. Father's Day BBQ, Root beer floats, pretzel teaching kitchen, we fed the bike for Alzheimer's crew, and provided sorbet for the everyone during their speech, mini "turkey" (actually chicken) legs for the renaissance fair, and finally car show cookies.

Brian Keberlein
Director of Dining Services

BE THE BEST PART OF SOMEONE'S DAY.

Our Service Principles

We are company to our residents. We build lifetime relationships with them by creating individualized and memorable experiences.



Trainings

- ❖ On Their Behalf: Recognizing Abuse, Neglect, and Exploitation—As workers in the healthcare industry, we all must remain in compliance with the annual training requirements and understand and recognize abuse, neglect and exploitation.
- ❖ Workplace Safety –The health and safety of all associates and customers is our number one priority. Workplace Safety focuses on Compass Group's safety expectations and what each of us can do to ensure a safe work environment.

Culinary Update

We will be sending out a communication for a menu committee to discuss the Spring/Summer menu in the neighborhood. We will discuss likes and dislikes and decide if we need any changes. We will also be doing a Small Update to the Veranda/Always Available menu that will be coming in the next few weeks.



Last Months Happenings

Events

- Teaching kitchen 06/04
- Bike 4 Alzheimer's 06/13
- Superfood: cruciferous vegetables 06/14
- Father's day brunch 06/16
- Ren Fair 06/20

Wellness Corner

Which is the best option: Fresh, Frozen or Canned?

Though it may seem like fresh is always the best option, sometimes you may want to opt for frozen or canned foods instead. Below are some pro's and con's of each.

Pro's

Con's

Fresh

- Greater variety, able to touch, smell and see before buying.
- Can cost less when in season
- Must be used quickly
- Ability to keep ripe and proper storage
- Can cost more if not in season

Frozen

- Frozen at peak freshness
- Can cost less
- Long shelf life
- Available year round
- May have added sodium, sugar, and/or fat
- Texture changes with freezing

Canned

- Canned at peak freshness
- Can cost less
- Very long shelf life
- Little preparation required
- Available year-round
- May have added sodium, sugar, and/or fat
- Texture changes with canning

What's Coming Up Events Ahead

- Superfood: herbs & spices 07/19
- Hot fudge sundae bar 07/25
- Olympic carnival 07/26

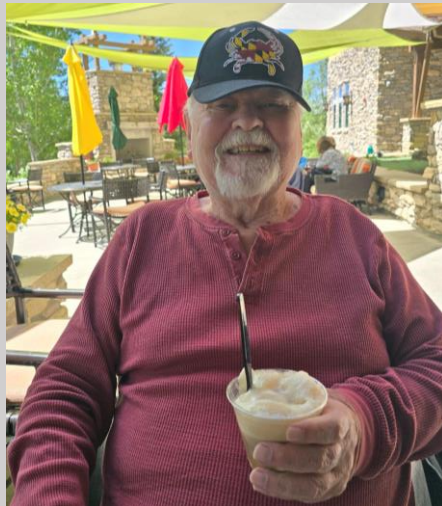
Upcoming Holidays

- 4th of July independence day

Operations Highlight

Operations Update

- We have implemented a reservations list in the veranda dining room. Please select a time that works for you and arrive at that time. This will help with a smooth dining service, reduce food wait times and gaps between meal courses.
- Our kitchen air conditioning is back up and running. Our cooks are much happier back there. Thanks to the maintenance team.



Meet the Team!

Kathya Macias

Where are you from?: Chihuahua, Mexico

What is your favorite food?: All sorts of tacos

Why do you enjoy working here?: Because of how much I have learned from the residents, the responsibilities I have taken on and the amazing friends I have made along the way.

