



LOW LABOR EMERGENCY MENU

Bolster your foodservice contingency plan amidst COVID-19

Courtesy of:



*Delivering SMILES & SATISFACTION to the Continuum of Care
through Food Service Technology.*

www.MealSuite.com

MESSAGE FROM MEALSUITE

Dear Care Provider,

We know that amidst COVID-19, with every challenging day, comes challenging mealtimes – especially if you're dealing with a limited staff. In unpredictable times, we believe in the importance of a backup plan – and we're here to help you be proactive in strengthening yours.

To support Healthcare & Senior Living communities during these times of uncertainty, MealSuite's team of registered dietitians have developed a **Low Labor Emergency Menu**. This complimentary menu has been designed to accommodate limited kitchen staff by using pre-prepared products and/or simple recipes with minimal ingredients. Take comfort in knowing that the expertly curated menu items allow for maximized use across therapeutic and texture-modified diets. We trust this menu will help empower your team to overcome challenges of limited staff as you continue serving smiles to your communities.

Should you have any general questions or the need for additional assistance, please feel free to contact us at

Support@MealSuite.com or 1-800-383-1999 (USA).

In Community Spirit,

The MealSuite Team



DEVELOP A PLAN

Developing a plan, reviewing with staff and ensuring clear understanding of roles and responsibilities is critical to maintaining a safe, and efficient operation through the duration of an emergency.

Begin by reviewing the location of emergency supplies, the emergency menu and food preparation techniques as well as all food safety measures.

Planning Tips for the Low Labor Emergency Menu

- It is important to remember that emergency menus may not meet the established nutrient parameters for the regular and therapeutic diets
- Plan the emergency stock supply to enable balanced meals with adequate energy and protein
- Therapeutic diets should be liberalized as much as possible while maintaining patient safety.
- Plan food items appropriate for therapeutic and special diets based on your typical population (e.g. texture-modified, gluten-free, or vegetarian)
- Based on your population, consider non-perishable items to include low sugar or sugar free, low sodium, gluten-free, and ready to serve pureed foods
- Utilize oral nutrition supplements and fortified foods when necessary
- Meals should require minimal preparation and consider that food preparation may be done by those less familiar with kitchen operations.
- Further reduce labor by using more ready to serve and portion control items such as condiments, puddings, cookies, cakes, protein salads, and fruit.
- Be flexible and make menu substitutions as needed based on available stock.
- The sample menu provided is meant as a guide and will need to be adapted to the needs of each facility



CONTACT US

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