

# PROCESS FOR USING FOOD CARTS



## Tray up meals in kitchen

*Manage the complex variety of prescribed modified diets necessary for safe, satisfactory meals in one location – low sodium, heart healthy, diabetic, texture modification, etc.*

## Load pre-tempered food cart



*Position meals in the cart by room number, alphabetically, or even by seating arrangements for ease of tray locating, set-up, and service.*

## Move & stage food cart



*Simply roll to dining area(s) or nurses station and plug in. Keep hot food hot and cold food chilled for as long as it takes each resident to get to dining area or you to get to their room.*

## Serve meals



*Serve your residents safe, fresh, high quality, individualized meals on their time. When the resident is ready; merely locate and pull the cold tray. Pull the hot items and place them on the tray.*

*Deliver the tray to the resident with plenty of time for personal assistance and interaction.*

### System Benefits

- High food quality of Cook and Serve
- Integrity of individual dietary requirements
- Maintain hot and cold temperatures for hours
- Protect food moisture
- Pre-plated meals allows more time for staff interaction