



Case Study: How a Nursing and Residential Care Community in Oregon Boosted Efficiencies and Saved on Food Costs with MealSuite

About the Community

Located in the state of Oregon, the community provides intermediate and long-term care. Their menu offers a variety of choices at mealtimes, including seasonal fruits and vegetables, to cater to the preferences and needs of residents.

Operational Model

Dining room and in-room tray service for 40 residents.

To boost efficiencies in their operation, the community turned to MealSuite

An all-in-one healthcare foodservice solution that delivers efficiency in menu planning and meal delivery, Electronic Medical Record (EMR) integration, production management, inventory controls and optimized buying with US Foods® ordering site integrations.

Integrated Technologies Implemented

Recipe, menu, procurement and production modules



EHR integration with PointClickCare



20%

of MealSuite communities report an increase in resident satisfaction



MealSuite communities have reported saving up to 20% on food costs

Challenge #1:

Grocery Costs

The team found it a challenge to control food costs and stay within budget.

Solution:

Forecasting and production tools show daily total and per-resident costs in advance. Operators can meet budgets and generate automated forecasts and production worksheets with scaled recipes that streamline work and reduce waste. Operators can generate Us Foods® orders based on forecasts that reflect current census.

Result:

5-10% reduction in monthly grocery costs. Ordering based on automated forecasts helped the community save 5-10% in monthly food costs.



In this community, 10% of grocery costs equates to \$11,625 dollars saved per year!



74% of MealSuite communities report a reduction in food costs

Challenge #2:

Time spent generating tray tickets

It was taking about 90 minutes to run just one day's worth of tray tickets.

Solution:

Resident dietary profiles integrate with EMR and menu-building software to keep a real-time digital record of individual preferences, allergens and diet orders – making personal menu planning easy.

Result:

Tray ticket generation is now five times faster. Automated menu and resident data updates across service locations have helped their foodservice director go from generating a day's worth of tickets to five days' worth in 90 minutes.



Bonus benefit

Time savings boosted the operation's service quality.

The overall timesavings for staff have allowed them to focus more on the operation's foodservice quality, such as preparing more fresh foods instead of frozen.



MealSuite communities have reported up to 30 hours per week saved on administrative tasks

Challenge #3:

Organizing Production

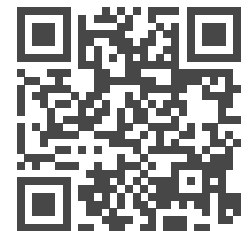
It was taking about 30 minutes to organize tickets for tray service.

Solution:

Menu and production report modules automate and simplify report generation for dining, snack and beverage service. These reports include tray tickets that can be printed in a variety of formats and sequences to match service needs.

Result:

Tray service organization is now six times faster. The ability to assign seats and prepare service carts has dropped the time to organize tray service from 30 minutes to five minutes.



Scan the QR code for a demo of MealSuite!