



Dietary Services Manual Summary

Food handling and safety cannot be overstressed. It is our duty to ensure the food we deliver at this facility is safe, nutritious, pleasing, served at the right temperatures and within the resident’s dietary guidelines. Meal service is one of the most important events each resident has to look forward to everyday. It’s your job to make the experience as pleasant as possible.

Happy Customers keep rooms rented. Admissions are the primary link to the over all health of a person’s spiritual well being. With this manual set an Admission Leader can develop The Ultimate Admission Program for your Residents. This program will teach you how to get people and community groups into your facility to conduct Admissions for your residents.

One facility operator used this program and had 4 to 6 Admissions a day for her 24-bed facility! This resulted in filling her beds, **giving her a waiting list, with doctor’s placing their parents there!**

Once this awesome Admission program is implemented, it is practically self-sufficient. Our system helps you create a resident specific and group Admission program. Includes compliance with laws and regulations. The Admission Program is one of your most important **marketing assets**, and we will teach you how to increase your public exposure, and reduce your vacancies. Our Admissions section includes Monthly Theme Calendars, How to Utilize you local community assets “How to” Pages, Safety Information and much more. Admission Directors can introduce new exciting Admissions to residents and have endless resources for Admissions at their fingertips.

Residents who are unable to create meaningful things to do need to have Admissions and social relationships produced for them. The Admission Director produces and manages the Admissions and social needs for the residents. Admissions are the food of the soul. Admissions are to a facility, what butter is to bread. Every facility should be using this program. It greatly enhances the lives of all the residents, and creates a better living environment.

Duties Covered	Training Programs Covered
<ul style="list-style-type: none"> • Duty of Providing Admissions • Duty to meet Social needs • Safety Duties • Resident’s Rights 	<ul style="list-style-type: none"> • Admission Coordinator Training • Resident Records Training • Followup Training

Features & Benefits

- Admission Safety Program
- Quality Assurance Reports
- Life Journals

Important Note: The author, publisher, editor, and contributors are not responsible for any errors or omissions, or any consequences arising from any errors or omissions. We have many generic forms, policies and procedures, which should work well for you, but you will have to do your due diligence and check to make sure what you pick to use, meets with your current state and local requirements. Always seek the advice of your state licensing representative, legal representative and medical professionals if you have any questions or concerns.

Dietary - Dietary regulations have changed, and the state licensing laws in most cases are just starting to enact the federal requirements. We have based our system on the FDA, USDA, and RDA Systems, since all state food service programs have to meet federal guidelines. We have made a complex system as simple as possible, and yet maintain a program that is based on the general consensus of the residents.

This manual gives you the tools to run a care home dietary program in compliance with most local, state, and federal food service requirements. Easy to use dietary staff training, and mandatory dietary safety training.

The information in this section is priceless. Most of the information you need to know about dietary will be easy to access by just typing in a word. This section will include information on: Dietary Staff Training, Food Preparation, Service and Storage, Serving Portions, Food Storage, Cultural Foods, Safety, Cleaning, Foodborne Illnesses, Recipes, Health Related Foods, Charts, Calendars, Forms, Food Content, Dietary Programs, Budgeting, Ordering, Measurements, Festive Cooking Ideas and all other information needed to run a safe, productive and cost effective care home kitchen.

This 2 manual set includes:

- **Dietary Management**
- **Diabetic Meals**
- **Dietary Safety Training Manual**
- **Emergency Food Service**
- **Quality Control and Customer Surveys**
- **Includes Forms, Policies and Procedures**
- **Information and Educational Documents**
- **Documented Training Programs**

Added benefits include:

- Customer Satisfaction with meals!
- Proof of compliance to laws and regulations
- Easy Dietary Staff Training
- Prevention of Foodborne Illness
- Establish Dietary Safety Procedures
- Menu Planning – RDA Compliance
- Assists in understanding and providing Special Diets