MENU AND CLIENT SATISFACTION

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QUEENS COLLEGE DIETETIC INTERN

DECEMBER 2020 – JANUARY 2021

EXISTING MENU

- Selective menu
- Cycle menu repeated weekly
- Predominant age group adults
 - Separate pediatric menu
- All food cooked without salt/sugar
- Kosher

BREAKFAST			LUNCH	DINNER			
THURSDAY	REGULAR/SOFT/LOW SODIUM	THURSDAY	REGULAR/SOFTLOW SODIUM	THURSDAY	EGULAR/SOFT/LOW SODIUM		
*CHEF'S CHO	ICE IF NO SELECTION	*CHEF'S CHO	DICE IF NO SELECTION	*CHEF'S CHOICE	E IF NO SELECTION		
Pleas	e circle selections		cle selections		rele selections		
FRUITS & *APPLE JUICE CRANBERRY JUICE ORANGE JUICE PRUNE JUICE	*ORANGE STEWED PRUNES APPLE BANANA	*CUCUMBER SALAD RICE CONGEE W/CH	TZERS (choose one) BARLEY VEGETABLE SOUP ICKEN	*BARLEY VEGETABLE SO RICE CONGEE W/CHICK	CRS (choose one) DUP CRANBERRY JUICI EN CUCUMBER SALAI RE (choose one)		
CERE RAISIN BRAN	EALS (choose one) CREAM OF WHEAT	*FISH WITH JULIENN	STEAK W/MUSHROOM GRAVY	*ROAST TURKEY W/GRA FISH WITH JULIENNE VI TUNA SALAD PLATTER	VY & BREAD STUFFING (I OZ EGETABLES		
CHEERIOS CORN FLAKES KRISPY RICE	OATMEAL RICE CONGEE	STARCH (choose one) *BROWN RICE WHIPPED POTATO	VEGETABLES (choose one) *CARROT COINS CALIFORNIA BLEND	*BAKED SWEET POTATO BROWN RICE	*CALIFORNIA BLEND CARROT COINS		
*GARDEN OMELET	FARE (choose one) YOGURT PLAIN L/F YRUP YOGURT FLAV. L/F COTTAGE CHEESE	*FRESH FRUIT GELATIN	ERTS (choose one) PINEAPPLE SLICES	* PINEAPPLE SLICES GELATIN	TS (choose one) FRESH FRUIT		
WHOLE WHEAT ROL WHITE ROLL CORN MUFFIN	BASKET (choose one)		LEMON JELLY	* WHOLE WHEAT BREAD SLICED WHITE BREAD			
*JELLY LEMON	*LOW FAT MILK (1%) FAT FREE MILK NON-DAIRY CREAMER		NON DAIRY CREAMER MRS. DASH		MRS. DASH REGULAR/SOFT/LOW SODIU!		
MRS. DASH SUGAR SUBSTITUTE			REGULAR/SOFT/LOW SODIUM				
	REGULAR/SOFT/LOW SODIUM	COFFEE	*HOT TEA	COFFEE DECAF. COFFEE	*HOT TEA DECAF, TEA		
*COFFEE DECAF. COFFEE	HOT TEA DECAF, TEA	DECAF. COFFEE,	DECAF, TEA				
NAME:	ROOM:	NAME:	ROOM:	NAME:	ROOM:		

AVAILABLE MENUS

- Regular/soft/low sodium
- Consistent carbohydrate
- Renal
- Pureed/ground
- Chopped/mechanical soft

- Pediatric
- Clear liquid/full liquid
- Low fiber
- Bariatric
- Baby food

MENU ITEMS

BREAKFAST

- Fruit
- Juice
- Cereal
- Entrée
- Bread
- Milk
- Hot drink

LUNCH & DINNER

- Appetizer
- Entrée
- Starch
- Vegetable
- Dessert
- Bread
- Hot drink

CHOOSING YOUR MEAL

- Selective menu 2-4 choices for each category
- Pre-COVID
 - Patients filled out their own menu for the next day
 - Host/hostesses would pick them up
- During COVID
 - Patients don't receive a copy of the menu
 - Dietitian Assistants take food preferences, ask if patient would like to select menu items

KOSHER

- Kosher facility
- Mashgiach always on premises
- All menu items are Kosher
- Dairy and meat are never served at the same meal
 - Dairy: breakfast and Tuesday lunch
 - Meat: all other lunches and all dinners
- Three sets of all equipment- dairy, meat, neutral

PURVEYORS

- All food purchased is Glatt Kosher
- Only vendors approved by department Rabbi
- Consult with Rabbi if normal item is out of stock and a replacement needs to be ordered
- All food items ordered by phone
- Paper goods ordered online

Purveyor	Goods	Days to Order	Days Received	Authorized or Unauthorized	Par Level	Purchase Process	Comments
Best Value Kosher	Milk	Tuesday, Friday	Wednesday, Monday	Authorized	Varies based on census	Place order by phone	Recently switched purveyors because the milk was arriving spoiled
Dependable Foods	Produce, grocery items	Monday	Tuesday	Authorized	Varies based on census	Place order by phone	Supplemental order is placed on Wednesday for Thursday when needed
S. Bertram	Grocery	Monday, Wednesday	Tuesday, Thursday	Authorized	Varies based on census	Place order by phone	
Gruenspecht Meat Products	Meat, poultry	Wednesday	Thursday	Authorized	Varies based on census	Place order by phone	This is the only company that meat can be ordered from because it is the company that the Rabbi trusts
Franczoz	Bread	Tuesday, Thursday, Friday	Wednesday, Friday, Monday	Authorized	Varies based on census	Place order by phone	Bread all comes prepackaged so that the Kosher symbol is on it
Freund's Fish	Fish	Thursday	Monday	Authorized	Varies based on census	Place order by phone	
Imperial Dade	Paper goods	Wednesday	Thursday	Authorized	Varies based on census	Order through Imperial Dade's website	
Abaline Supply	Paper goods	Wednesday	Thursday	Authorized	Varies based on census	Fill out excel order form, email to rep at Abaline	

FACILITY

- Cook chill facility
- All food cooked on site
- Prepared I-2 days before serving
- Stored in food bank
- Day served- put on to tray line cold

MAJOR EQUIPMENT

Major Equipment	Food Item Prepared
Steam jacketed kettle	Barley vegetable soup
Buffalo chopper	Chop foods from the menu for patients on the chopped diet
Can opener	Sweet potato, pineapple slices
Meat slicer	Roast turkey
Blender	Puree foods for patients on the puree diet
Floor mixer	Not used for this meal; usually used for preparing pancakes
Combination oven	Garden omelet
Double deck combination oven	Fish with julienne vegetables, roast turkey with gravy and brad stuffing
Flat-top/griddle	Not used for this meal; usually used for preparing pancakes
Blast-chiller	To cool down all foods for refrigerator storage

FROM KITCHEN TO PATIENT

- I. Food removed from food bank, put onto tray line
- 2. Tray line: starter, entrée, pureed/modified diets, fruits/juice/dessert, bread, soup, checker, loader
- 3. Tray loaded into retherm carts
- 4. Carts transported to docking station
- 5. Food heats up for 40 minutes
- 6. Hot drinks placed on tray
- 7. Carts brought to floors by transporters
- 8. Hosts/hostesses deliver the food to patients

BUDGET

- About \$4 for each meal
- Allocate \$12-15 per patient per day
- Factors:
 - Food cost
 - Labor cost
 - Paper goods
- Each tray takes about 45 seconds to make
 - Labor cost- about \$0.23 per tray
- Paper goods
 - Prices have increased
 - All COVID patients receive paper trays

NUTRITIONAL ANALYSIS OF REGULAR MENU

	Item	Size	Calories	Carbohydrates (g)	Protein (g)	Fat (g)	Sodium (mg)	Potassium (mg)
	Apple juice	4 oz	60	14	0	0	15	150
	Orange	medium	62	15	1.2	0.15	0	237
	Raisin Bran	1 container	110	27	3	0.5	125	230
	Garden omelet	4 oz	136	1.5	11.6	1.4	127.2	293.7
BREAKFAST	Whole wheat roll	1 oz	80	15	3	2	117	110
	Margarine	5g	30	0	0	3	30	n/a
	Jelly	0.5 oz	35	9	0	0	5	n/a
	Low-fat milk	8 oz	100	12	8	2.5	105	370
	Coffee	6 oz	5	0	0	0	5	87
	Cucumber salad	2.5 oz	11.6	3.1	0.5	0.1	1.8	16.8
	Fish with julienne vegetables	5 oz	207.7	1.4	25.2	11.3	40.8	255
	Brown rice	1 oz	151.4	29	3.1	2.5	4.6	116.8
LUNCH	Carrot coins	1/2 cup	30	5	0	0	140	140
LUNCH	Apple	medium	95	25	0.5	0	1.8	195
	Whole wheat bread	1 oz	80	15	3	2	117	110
	Margarine	5g	30	0	0	3	30	n/a
	Hot tea	4 oz	0	0	0	0	10	66
	Barley vegetable soup	3 oz	99.3	18.2	5.4	1.1	102.5	82
	Roast turkey with gravy and bread stuffing	4 oz/1 oz	191.7	8.7	22.4	7	513.6	371.8
	Baked sweet potato	4 oz	102.3	24.2	1.1	0.2	32.8	212.1
DINNER	California blend	1 cup	25	5	2	0	35	200
DINNEK	Pineapple slices	1/2 cup	90	22	0	0	0	156
	Whole wheat bread	1 oz	80	15	3	2	117	110
	Margarine	5g	30	0	0	3	30	n/a
	Hot tea	4 oz	0	0	0	0	10	66
TOTAL			1842.0	265.1	93.0	41.8	1716.1	3575.2

NUTRITIONAL ANALYSIS OF RENAL MENU

	Item	Size	Calories	Carbohydrates (g)	Protein (g)	Fat (g)	Sodium (mg)	Potassium (mg)
	Cranberry juice	4 oz	60	13.5	0	0	2.5	15
	Apple	medium	95	25	0.5	0	1.8	121
	Corn flakes	1 container	80	18	2	0	150	25
	Garden omelet	2 oz	68	0.75	5.8	0.7	63.6	114
BREAKFAST	Sliced white bread	1 oz	71	13.8	2.5	0.9	137.2	29
	Margarine	5g	30	0	0	3	30	n/a
	Jelly (2)	1 oz	70	18	0	0	10	n/a
	Low-fat milk (1%)	4 oz	50	6	4	1.25	52.5	185
	Coffee	6 oz	5	0	0	0	5	87
	Carrot salad	3 oz	66	6	0.6	4.6	40.1	97
	Cranberry juice	4 oz	60	13.5	0	0	2.5	15
	Fish with julienne vegetables	3 oz	124.62	0.84	15.12	6.78	24.5	255
	Pasta	2 oz	212	42.6	7.4	0.9	3.4	25
LUNCH	Carrot coins	1/2 cup	30	5	0	0	140	140
	Gelatin	4 oz	81	19.2	1.7	0	103.8	1.5
	Sliced white bread	1 oz	71	13.8	2.5	0.9	137.2	29
	Margarine	5g	30	0	0	3	30	n/a
	Hot tea	4 oz	0	0	0	0	10	66
	Barley vegetable soup	3 oz	99.3	18.2	5.4	1.1	102.5	82
	Roast turkey with gravy and bread stuffing	2 oz/1 oz	121.7	8.7	12.4	4	305.5	197
	White rice	1/2 cup	103	22.3	2.1	0.2	0.8	33
DINNER	Green beans	1/2 cup	20	3	1	0	140	107
DIMNER	Apple	medium	95	25	0.5	0	1.8	121
	Sliced white bread	1 oz	71	13.8	2.5	0.9	137.2	29
	Margarine	5g	30	0	0	3	30	n/a
	Hot tea	4 oz	0	0	0	0	10	66
TOTAL			1743.6	287.0	66.0	31.2	1671.9	1839.5

NUTRIENT ANALYSIS

- Compared to the regular menu, the renal menu has
 - Calories: 100 calories less than regular menu
 - Protein: 27 grams less
 - Potassium: half the amount
 - Sodium: similar amount

COST ANALYSIS OF REGULAR MENU

	Item	Size	Cost	Labor Cost	Paper Goods	Paper C	Goods Cost		TC	OTAL
	Apple juice	4 oz	\$ 0.39		Utensil packet	\$	0.05			
	Orange	medium	\$ 0.35		Paper tray	\$	0.14			
	Raisin Bran	1 container	\$ 0.37		Sugar	\$	0.01			
	Garden omelet	4 oz	\$ 0.62		Dinex plate	\$	0.52			
BREAKFAST	Whole wheat roll	1 oz	\$ 0.45		Dinex dome	\$	0.57			
	Margarine	5g	\$ 0.04							
	Jelly	0.5 oz	\$ 0.06							
	Low-fat milk	8 oz	\$ 1.20							
	Coffee	6 oz	\$ 0.20							
TOTAL			\$ 3.68	\$ 0.23		\$	1.30	TOTAL	\$	5.21
	Cucumber salad	2.5 oz	\$ 0.23		Utensil packet	\$	0.05			
	Fish with julienne vegetables	5 oz	\$ 1.87		Paper tray	\$	0.14			
	Brown rice	1 oz	\$ 0.35		Sugar	\$	0.01			
LUNCH	Carrot coins	1/2 cup	\$ 0.47		Dinex plate	\$	0.52			
LUNCH	Apple	medium	\$ 0.48		Dinex dome	\$	0.57			
	Whole wheat bread	1 oz	\$ 0.45							
	Margarine	5g	\$ 0.04							
	Hot tea	4 oz	\$ 0.09							
TOTAL			\$ 3.97	\$ 0.23		\$	1.30	TOTAL	\$	5.50
	Barley vegetable soup	3 oz	\$ 0.08		Utensil packet	\$	0.05			
	Roast turkey with gravy and bread stuffing	4 oz/1 oz	\$ 1.21		Paper tray	\$	0.14			
	Baked sweet potato	4 oz	\$ 0.53		Sugar	\$	0.01			
DINNER	California blend	1 cup	\$ 0.81		Dinex plate	\$	0.52			
DIMNEK	Pineapple slices	1/2 cup	\$ 0.46		Dinex dome	\$	0.57			
	Whole wheat bread	1 oz	\$ 0.45							
	Margarine	5g	\$ 0.04							
	Hot tea	4 oz	\$ 0.09							
TOTAL			\$ 3.67	\$ 0.23		\$	1.30	TOTAL	\$	5.20
TOTAL			\$ 11.33	\$ 0.68		\$	3.89		\$	15.90

COST ANALYSIS OF RENAL MENU

	Item	Size	C	Cost	Labor Cost	Paper Goods	Paper Goods Cost		TO	OTAL
	Cranberry juice	4 oz	\$	0.41		Utensil packet	\$ 0.05			
	Apple	medium	\$	0.48		Paper tray	\$ 0.14			
	Corn flakes	1 container	\$	0.57		Sugar	\$ 0.01			
	Garden omelet	2 oz	\$	0.31		Dinex plate	\$ 0.52			
BREAKFAST	Sliced white bread	1 oz	\$	0.45		Dinex dome	\$ 0.57			
	Margarine	5g	\$	0.04						
	Jelly (2)	1 oz	\$	0.12						
	Low-fat milk (1%)	4 oz	\$	0.60						
	Coffee	6 oz	\$	0.20						
TOTAL			\$	3.18	\$ 0.23		\$ 1.30	TOTAL	\$	4.70
	Carrot salad	3 oz	\$	0.55		Utensil packet	\$ 0.05			
	Cranberry juice	4 oz	\$	0.41		Paper tray	\$ 0.14			
	Fish with julienne vegetables	3 oz	\$	1.13		Sugar	\$ 0.01			
	Pasta	2 oz	\$	0.08		Dinex plate	\$ 0.52			
LUNCH	Carrot coins	1/2 cup	\$	0.47		Dinex dome	\$ 0.57			
	Gelatin	4 oz	\$	0.47						
	Sliced white bread	1 oz	\$	0.45						
	Margarine	5g	\$	0.04						
	Hot tea	4 oz	\$	0.09						
TOTAL			\$	3.69	\$ 0.23		\$ 1.30	TOTAL	\$	5.21
	Barley vegetable soup	3 oz	\$	0.08		Utensil packet	\$ 0.05			
	Roast turkey with gravy and bread stuffing	2 oz/1 oz	\$	0.61		Paper tray	\$ 0.14			
	White rice	1/2 cup	\$	0.26		Sugar	\$ 0.01			
	Green beans	1/2 cup	\$	0.32		Dinex plate	\$ 0.52			
DINNER	Apple	medium	\$	0.48		Dinex dome	\$ 0.57			
	Sliced white bread	1 oz	\$	0.45						
	Margarine	5g	\$	0.04						
	Hot tea	4 oz	\$	0.09						
TOTAL			\$	2.33	\$ 0.23		\$ 1.30	TOTAL	\$	3.86
TOTAL			\$	9.20	\$ 0.68		\$ 3.89		\$	13.77

COST ANALYSIS

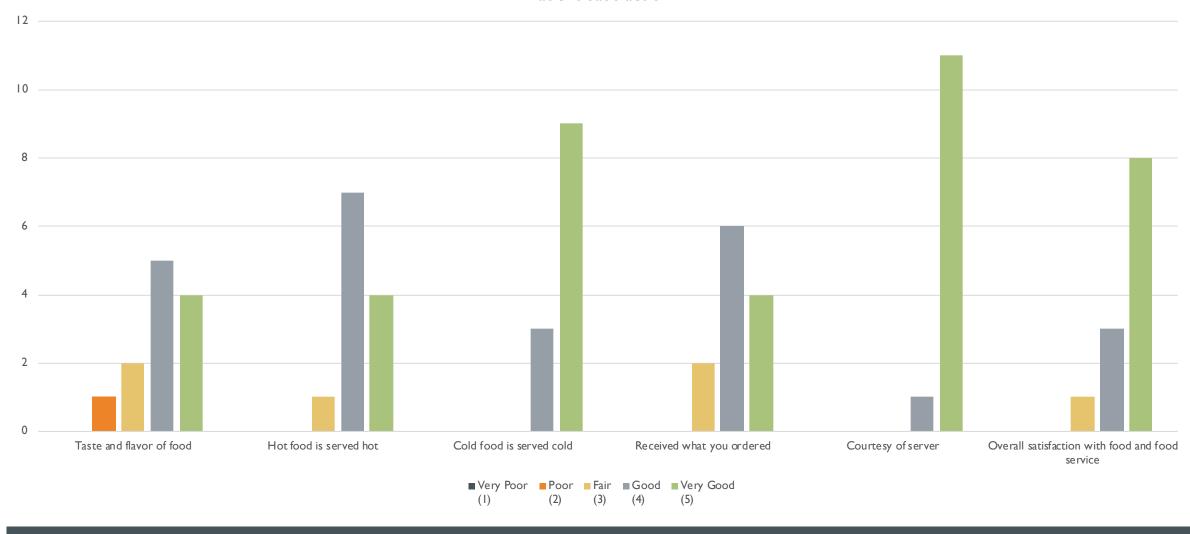
- Compared to the regular menu, the renal menu is
 - About \$2 cheaper
 - Smaller portions of proteins
 - White foods are cheaper than whole grain foods

PATIENT SATISFACTION

Aggregated Survey Results

	Very Poor (1)	Poor (2)	Fair (3)	Good (4)	Very Good (5)
Taste and flavor of food		1	2	5	4
Hot food is served hot			1	7	4
Cold food is served cold				3	9
Received what you ordered			2	6	4
Courtesy of server				1	11
Overall satisfaction with food and food service			1	3	8





INNOVATIVE MEANS

- Cost analysis software
 - Keep track of food costs
 - Prices can be updated more frequently