Upping the Q Factor in Seniors' Dining

# HOW TO IMPROVE YOUR DINING IQ!

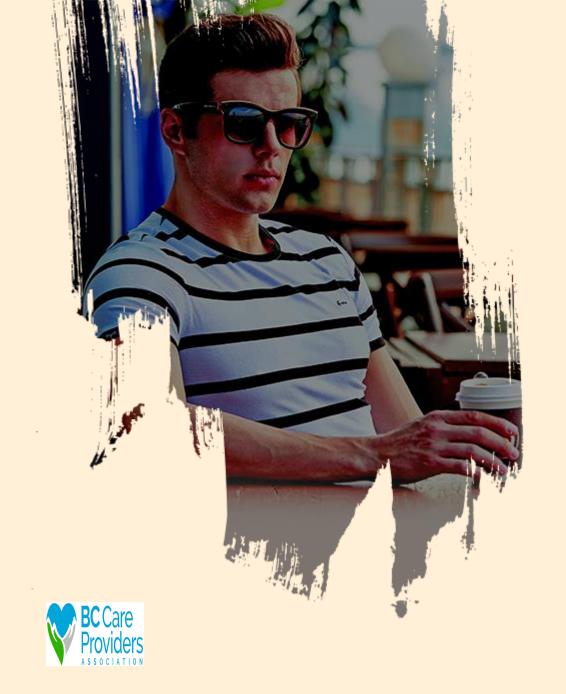


## Agenda

- What is happening today?
- Where do we start?
- How do we get from here to there?
- What now?
- Panel Insights
- Next Steps







## What's happening today?

Residents demanding more
Pubs in Dementia Care
Staffing issues
Kitchen configuration
Dining areas
Building limitations
Staff limitations
Government regulations





should not be a to the grave with the intention of arriving safely in an and well preserved body, but rather to skid in sideways, Chocolate in one hand, Latte in the other, body thoroughly used up, totally worn out and screaming "Wo Hoo What a ride"





## Where do we start?

Assess where we are today
What do our residents want
What can we afford
What can we do different
How do we get started





# How do we get from here to there?

Boomers banging on the doors

Diversity

New Canada Food Guide

Food costs

Local foods

Sustainability

Funding

New food trends





#### What Now?

Analysis and Evaluation
What are we prepared to do
Funding
Needs versus wants
Future planning





## The Q TEAM



James Liebenberg

COO- Golden Life Management



Jennie Deneka COO- Pacific Reach Senior Housing Management



Amir Hemani
COO- Berwick Retirement
Communities





#### **SUMMARY**

- Quality dining in Seniors living is essential for long term satisfaction and success
- Quality dining doesn't have to break the Bank
- The quality of your food is directly related to the Seniors' Dining experience
- If this is their last meal, how do you want it to be delivered?
- What do you want your legacy to be?



### YOUR Next Steps



#### **Food**

What do I want to be known for, what do I want my legacy to be?





#### **Beverages**

Enhancing the dining experience with?





# THANK YOU!

## Robert Cunningham

winenfoodguy@gmail.com

Phone:
250-575-7569