



Morrison

LIVING



CULINARY

Be the Best Part of Someone's Day Through Culinary Artistry

Dining and special events are the cultural heartbeat of every great community. Morrison Living gives that heartbeat the vibrancy that delights your residents and sets your community apart.

We take the time to learn your community's tastes, then design menus that cater to their preferences, taste memories and special needs. And we shake things up with new taste and nutritional trends that challenge them with the unexpected and keep things fresh. We take great care that our meals nourish each resident's wellbeing, energize their palates and foster community.

Our chefs are simply extraordinary. They eat, sleep and breathe their art, creating beautiful food that nourishes the mind, body and spirit. They are driven by purpose and love to connect with residents – to delight them and to gain inspiration.

Teaching Kitchen

The Teaching Kitchen is a great way for residents to reconnect with their own culinary roots. Many no longer cook and love a chance to get their hands in the dough again. The kitchen is a memory catalyst because it involves so many senses. The sights, sounds, smells and feeling of cooking create taste memories. Cooking also builds new memories as residents socialize and learn from the chef.

Start with Healthy Ingredients

The best culinary innovations start with the best ingredients. Here's why our menus are alive with flavor and nutrition:

- Cooked from scratch with seasonal ingredients that are often from local, sustainable sources
- Centered on fresh produce, whole grains and lean proteins, using only small amounts of healthy fats
- Infused with fresh herbs and spices, minimizing fat, sugar and salt
- Offered with vegetarian and alternative diet options
- Tracked to the ingredient source for safety and accountability
- Minimized use of GMO, pesticides and hormones



Celebrity Chefs Delight Residents

Our Celebrity Chefs love to share their craft with community residents, offering a truly spectacular experience that engages and motivates participants. A Celebrity Chef visit can serve as the catalyst for marketing events, fundraisers or a fun night for residents and their guests. It's a fantastic way to increase the excitement for nutrition and the culinary arts. Celebrity Chefs like Jet Tila and Fabio Viviani work hand-in-hand with the on-site executive chef to create a unique and memorable experience.

Evoke Taste Memories

Powerful taste memories can take our residents back to the best moments in their lives. We keep those memories alive and create new ones with themed monthly dining events that let them relive and share the memories they hold dear. Recent programs include:

- **Encore** – discover the performing arts and the dishes they inspire
- **Heirloom** – Features residents and their own favorite “heirloom” recipes
- **A Meal in the Life** – a year-long journey exploring cultures and the connection to food, traditions and customs

Special Dietary Needs

Residents at every level of care deserve delicious food so your residents with special needs will have great tasting options:

- **PUREÉ** offers eye-catching cuisine using transparent ingredients for residents with difficulty swallowing traditional food textures
- **Dignified Dining** is a special program for residents in memory care that eases the challenges of changing preferences, fine motor and cognitive skills these people face
- **Fortified Foods** offers special menus for nutritionally at-risk residents
- **Thyme 2 Heal** is a holistic program designed to boost healing and minimize the readmission of rehab residents

Our unique Webtrition menu program lets our culinary teams create nutritious and appropriate meals for each resident. Webtrition lets us track allergens and offer nutritional labeling, tracking and reporting. We can also predict and manage budgets, production, yield and waste.

It's All About the Experience

We create a true dining experience for your residents at all levels of care. Your culinary platform should be vibrant, fun and safe, supporting varied skilled-care levels and nutritional needs. Our culinary and nutrition teams work together on menu design, suitable environments and specialized service models. And we deliver training programs that engage the entire care partner team.



Rising Culinary Trends

1. Regional Flavors
2. Food with a Purpose
3. Veg Centric
4. Hyper Local Food Artisans
5. Outdoor Gardens
6. Indoor Hydroponics
7. On Trend Flavor Profiles
8. Senior Favorites
9. Simple Ingredients

For more information about Morrison Living's Culinary services, contact:
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