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We partnered with our produce company to offer farmers markets to the Northwest Community Healthcare region and employees during the summer months. We also showcase healthy weeknight recipes at the market, offer a "grocery list" of products available at the market and then invite everyone to a 30-minute cooking demo that afternoon in our cafeteria. This has created a real buzz around the hospital and is appreciated by our busy staff. (Their families appreciate the great dinner they enjoy that night as well!)

**Anne Mothkovich**

General manager (Sodexo)

Northwest Community Healthcare, Arlington Heights, Ill.

During the 2015 MenuDirections Awards Dinner, our salad course was served with individual salad dressing "shooters" [instead of one vessel for the table]. I brought this idea back for our catering events.

We're able to cut back on how much dressing we're putting on the table, and have the chef influence the salad and dressing.

**Damian Monticello**

Senior Manager of Corporate Hospitality Services  
Florida Blue, Jacksonville, Fla.

**FARM-RAISED  
FOOD DISPOSALS**  
LET PIGS TAKE  
CARE OF  
THE LEFTOVERS

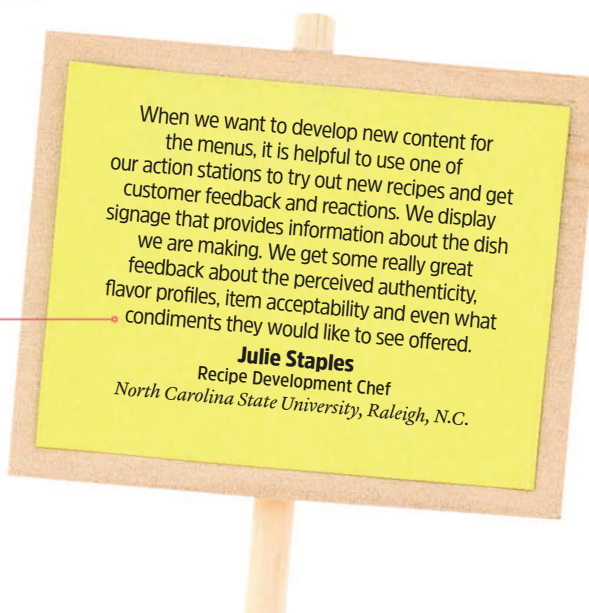
**EDITORS' PICK**

**GOURMET  
ON THE GO**

**FARMERS  
MARKET RECIPES**  
TEACH EMPLOYEES  
TO COOK FRESH  
PRODUCE AT HOME

**SALAD  
DRESSING  
SHOOTERS**  
REDUCE WASTE  
WITH INDIVIDUAL  
PORTIONS

**TEST STATION**  
GET CUSTOMER  
FEEDBACK BEFORE  
ADDING A NEW DISH



When we want to develop new content for the menus, it is helpful to use one of our action stations to try out new recipes and get customer feedback and reactions. We display signage that provides information about the dish we are making. We get some really great feedback about the perceived authenticity, flavor profiles, item acceptability and even what condiments they would like to see offered.

**Julie Staples**

Recipe Development Chef  
North Carolina State University, Raleigh, N.C.

Our dishwasher raises pigs, so the majority of the food waste goes to feeding them. A lot of residents worry about wasting food, so we reassure them that it's not waste, it's pig food!

**Mandy Johnson**

Dining Services Manager

Glenwood Retirement Community, Marietta, Ohio

We came up with this concept called On The Fly, which offers grab-and-go gourmet items. They are a little different than a packaged sandwich or a salad, like a chef's salad with apples, cranberries and nuts. They're popular, but students are willing to wait a little bit longer in line for those types of things that are a little upscale. We were able to pick up a couple of hundred students just by putting that in a [reimbursable meal] line.

**Jeff Denton**

Director of Child Nutrition

Ponca City Public Schools, Ponca City, Okla.



Have an idea?  
Email us at  
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