

The new apetito on-demand patient meal system



INCREASED PATIENT SATISFACTION AT REDUCED COSTS

apetito

OUR APPROACH

apetito is working with Healthcare customers to make their foodservice operations more appealing to patients, recognizing that increased consumption of attractive, nutritious meals can aid recovery. Many are moving to a “room service” or “dial for dining” concept allowing patients to select meals from a menu and have them delivered within a reasonable length of time.

The **apetito** on-demand patient meal system provides healthcare facilities with a simple to operate solution that provides a wider selection of appetizing meals, individually portioned and served on **china plates!** These meals can be heated in microwaves or existing retherm equipment on the ward floor and delivered to patients quickly. Portions are perfectly controlled so food costing is made simple. And, unlike bulk preparation, there is no food waste and the cost of plating meals is minimized.



FEATURES & BENEFITS

- Increased patient satisfaction
- Controlled costs
- Nutritionally balanced meals designed for healthcare
- Served on a china plate
- Eliminates waste
- Can be set up without additional capital
- Flexible for the whole hospital, ideal for room service
- Simple to operate
- Offers choice
- Frozen for freshness



DELICIOUS & NUTRITIOUS MEAL SELECTIONS

Your patients can choose from a selection of breakfast, lunch and dinner options including popular entrées, vegetarian meals and child-friendly selections.

All meals meet the unique nutritional requirements of healthcare and are prepared using top-quality ingredients and flash frozen immediately after preparation to lock in flavour and freshness.

How It Works

Each meal is assembled “upside-down” in individual recyclable trays. When the meal is ready to be heated, the film lid is removed from the tray and our special china plate is placed on top. To serve, simply flip the tray over onto the china plate for a perfectly presented meal.



1 Prepared meal is assembled in tray ‘upside-down’



2 Remove film, cover with plate



3 To serve, flip over the tray and plate

No Additional Equipment Required

The **apetito** on-demand patient meal system does not require any additional equipment or capital expenditure. The system has been designed to be compatible with existing microwaves, conventional ovens and retherm carts. If new equipment is needed, the Burlodge Simple Oven is ideally suited and gives great results every time.

All meals are specially designed to reheat together and be ready at the same time, so using the **apetito** on-demand patient meal system is simple. With your existing retherm equipment, meals for an entire ward can be served in less than 60 minutes from frozen. Individual meals can be heated in microwave ovens in around five minutes, retherm carts take about an hour and the Burlodge Simple Oven can heat 16 meals in 16 minutes. Now that’s efficiency!

THE LOGISTICS

FLOOR/UNIT MEAL SERVICE

Bedside Menu

Collect Orders

Load Oven

Retherm Meals

Serve to Patients

ROOM SERVICE/DIAL FOR DINING

Bedside Menu

Patient places Order

Meal is taken from Freezer

Heated in Microwave

Delivered to Patient

Why choose *apetito*?

apetito is a leading supplier of quality food and food service solutions with more than 50 years of experience in providing delicious and nutritious meals to healthcare, long-term care and community meal customers.

The company operates in Canada, the United Kingdom, France, Germany and The Netherlands.

apetito Canada is located in Brampton, Ontario and operates a federally inspected facility with a CFIA (Canadian Food Inspection Agency) recognized HACCP program ensuring the highest standards of food safety.

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