

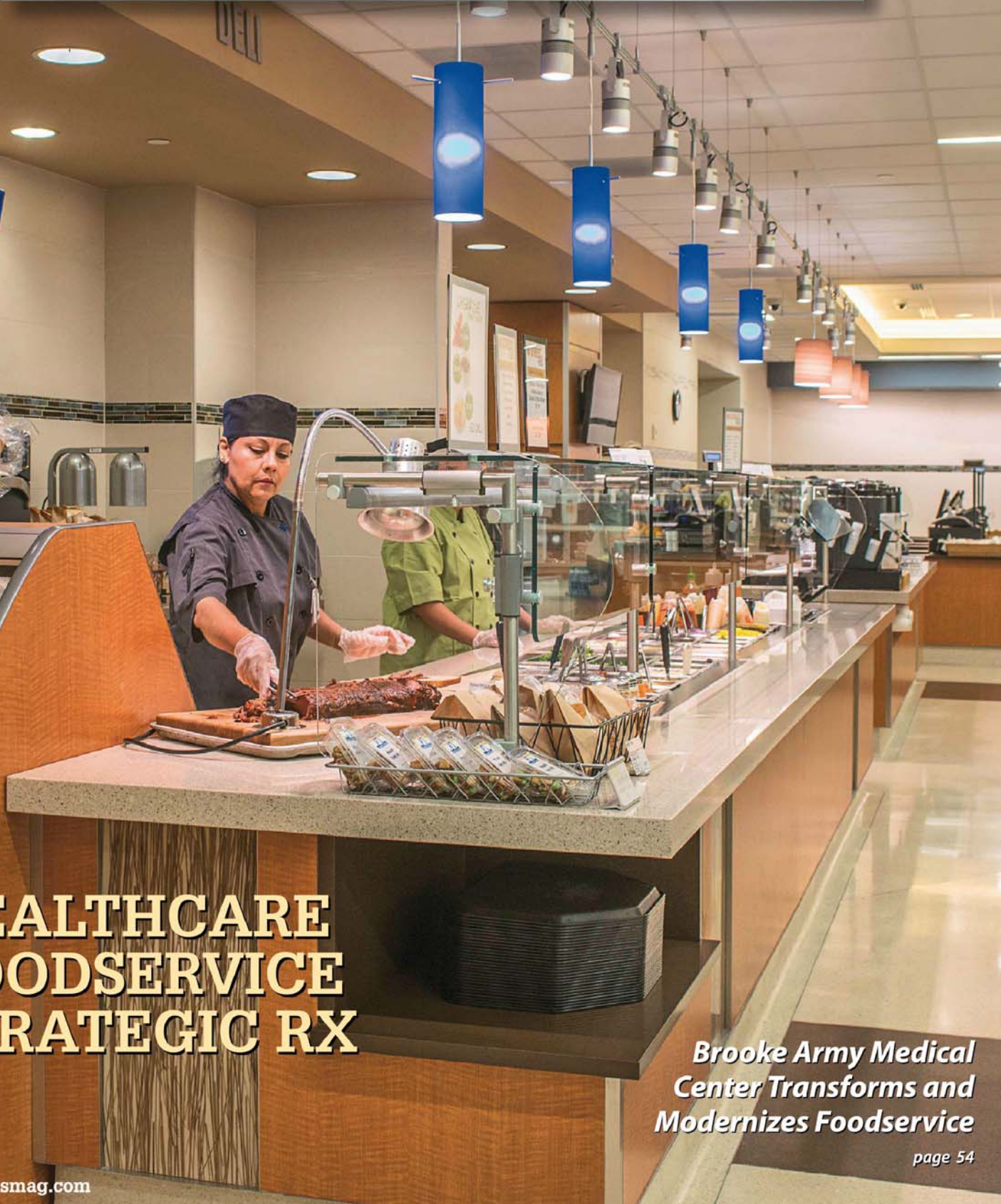
August 2017

# Foodservice

## equipment & supplies

This Station is Closed  
forward to serving you when we  
re-open at 11am!

used for general nutrition advice, but please  
consult your physician for more  
detailed information available upon request.



### HEALTHCARE FOODSERVICE STRATEGIC RX

page 24

*Brooke Army Medical  
Center Transforms and  
Modernizes Foodservice*

page 54



The kitchen features both a pod and room service system for patient trays. Morrison's patient meal program, My Dining, includes the pod-style system featuring catering associates who visit patients' rooms and take orders for the next meal. The catering associate transmits orders via a tablet computer to the kitchen where culinary staff work among the five pods to assemble the food. "At the pods, we have three bays with two catering associates at each bay to place food onto the trays and the trays onto carts," Schnurr says. A catering associate takes carts to the floors and picks up trays when patients are finished. The associate then places the trays on carts and delivers them to the warewash area in the kitchen.

When room service begins in the fall of 2017, one of the five pods will be converted back to its originally designed function as a room service station to serve meals on demand to new mothers, pediatric patients and oncology patients.



Due to the multilevel department, the design includes two dish rooms to enhance efficiency. One dish room sits on the basement level for patient service and washes the kitchen pots and pans. The other dish room sits upstairs in support of the retail operation.

### Chandler Dining

Staff place food for Chandler Dining on carts and transport it upstairs via a dedicated elevator. Staff deliver food to the various concept stations where it is stored in refrigerators. Hot food gets transferred directly into steamtables.

The servery features 9 stations and 8 checkout lines. Many stations in this 8,500-square-foot space feature a la minute cooking, which appeals to this diverse customer base that

includes outpatients, staff, visitors and medical school students. "In the old cafeteria, there was no space to prepare food in front of customers except at a grill," Schnurr says. "Now every area has its own equipment for food preparation and service."

Italian Trattoria features a stone hearth pizza oven that bakes pizza, cook-to-order pasta, stromboli and flatbread. Salads and specialty desserts are also available here. A nearby beverage area offers tea, coffee, soft drinks and water. A water-container filling station allows customers to bring their own vessels and take water with them.

Traditions contains a traditional steamtable offering two entrees, vegetables, side dishes, hot desserts, rolls and cornbread. "We offer a 21-day rotation menu here, offering everything from grilled salmon, cod, chicken and lasagna," Schnurr says. The station also features breakfast items including eggs, bacon, biscuits and gravy.

At Southside Grill, staff use a flattop griddle to cook traditional grill fare such as hamburgers, grilled cheese sandwiches, portobello mushroom burgers, fish burgers and veggie burgers. Fryers heat french fries and chicken tenders. Customers may help themselves to myriad sandwich toppings. "Fridays are grass-fed Fridays," Schnurr says. "We partner with local farmers and serve grass-fed beef and free-range chicken."



### Seating with Style™

We offer a wide selection of outdoor chairs, tables and lounge items which provide comfort, relaxation and enhance the ambiance of any setting. Through precise construction, choice of materials, demanding tests and standards, our products support heavy-duty use common to the foodservice and hospitality markets.

emuamericas, llc  
800.726.0368  
www.emuamericas.com



**emu**  
60 years of manufacturing  
experience in outdoor furniture.  
"Made in Italy" at its best.