

CSG

CULINARY SERVICES GROUP

Promises Kept

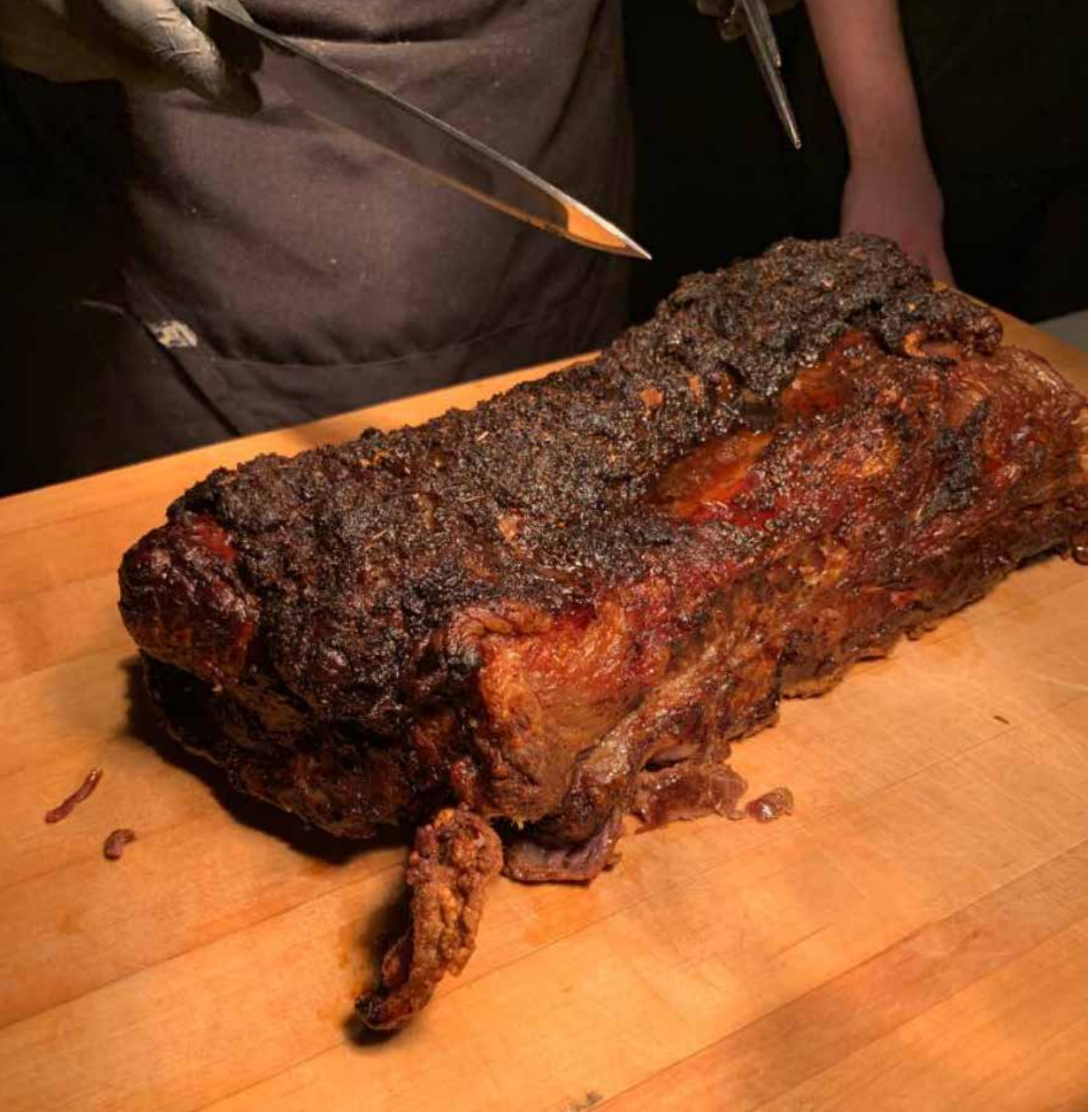
One Plate at a Time

A Fresh Approach to Food Service

At Culinary Services Group we deliver a better dining experience. Our recipe for success starts with fresh, high-quality ingredients that are locally-sourced as often as possible. Then, we add plenty of resident feedback. We survey residents to learn more about their needs and preferences. We believe that a good dining program listens to its customers and that good nutrition needs to be enjoyable too. Finally, we stir in restaurant-quality menus tailored to meet your community's needs.

We believe good nutrition is essential to the well-being of your residents, and healthy food can be delicious! Our registered dietitians ensure every meal meets balanced nutrition guidelines. We believe in a food-first approach to nutrition. That means we fortify foods with whole-food ingredients, reducing the need for costly supplements while increasing the nutritional value of our meals.





Safe, Clean Kitchens, Guaranteed

At Culinary Services Group we take great care in operating safe, clean kitchens. Before we can deliver on our promise of delicious, healthy food, we must deliver on our promise that your kitchen will pass state health inspections. Our managers are experts in the regulations of each state in their territory and know what it takes to deliver a zero-deficiency inspection. Customer safety is the foundation of every CSG kitchen. Our food safety and proper food handling classes are an essential part of our training and go well beyond industry requirements. We'll get your kitchen running safely and smoothly so you can feel at ease during your state inspection.

Our Promise:

We take our commitment to safety so seriously that if you sign a contract with us and receive a health inspection violation that requires another inspection, we'll forgo our management fees until the problem is resolved and your facility passes inspection.

A Valuable Partner

We pride ourselves on being cost-competitive, but we may not always be the lowest-cost provider. Our value to you is peace of mind. You can rest easy knowing the residents you serve are eating healthy, nutritious food and that your kitchen is safe and clean guaranteed.

Our partnership extends beyond food services. We believe that your dining program can and should be a differentiator for your community. Meals are an exceptionally important part of daily life for your residents, and their families value knowing that their loved one is eating well. We can partner with you to provide assistance on how to market your dining program, ensuring your community continues to thrive.

At Culinary Services Group We Believe:



Food should bring joy to residents.



Families should have the peace of mind that their loved ones are eating well.



Your kitchen should pass inspections with flying colors every time.



You should never sacrifice your reputation to cut costs.



A good dining program can build your credibility as a caring community.

Specializing in Food Service for Healthcare



Senior Living

We Make Outstanding Service Our Top Priority

Service is at the heart of all our senior dining programs. We understand that in your community, meals are a time to socialize and engage. A smile can really brighten someone's day. That's why at CSG you'll find compassionate staff who not only provide the highest level of service to residents, but offer a personal touch. We'll take the time to listen and encourage residents, because the strongest relationships are built by caring for those around us.

Behavioral Health

Supporting Recovery Through Nutrition

Diet plays a critical role in physical and mental wellbeing. We see ourselves as a partner in your residents' recovery and wellness. It starts with healthy menu solutions that residents want to eat while ensuring they are getting the nutrition they need to support their recovery. Our staff are also trained to reduce food and medication reactions. We also offer vocational training to some behavioral health communities, giving residents valuable skills for when they leave your care.

Hospitals

Improving Outcomes and Providing Healthy Options

Better food means better food intake, and that can lead to improved overall health for patients. We're dedicated to helping you improve patient experiences and reduce costs. Our meals are made from fresh, locally-sourced ingredients, and feature a variety of healthy options. Plus, our high-tech dashboards give you the data you need to make evidence-based care decisions.

Building a Team

We're more than just delicious, healthy food, we're the right team for your community. At CSG we embrace teamwork. Every team member has an important role. It's our goal to provide a collaborative workplace culture.

The Right People

Serving others is our highest priority. It's our goal to exceed your expectations and make a difference in the lives of your residents. When you select CSG as your food service provider we ensure our staff are the best fit for your community through a unique process that analyzes their work-related traits and how they will benefit the role they are applying for. It's a screening process that ensures we get the right fit the first time.

The Best Training

We invest in your community through meaningful training for our staff in both culinary skills and customer service. Our chef managers receive on-site culinary training as well as regular off-site training from our Director of Culinary. All of our hourly employees must complete online training modules while also receiving hands-on training during their shifts. We do this because we're passionate about serving others, and we want to ensure your community receives the very best customer service and culinary experience.



Restoring Dignity with Independent Dining Programs

At Culinary Services Group, it's extremely important for us to restore a sense of dignity among residents who may have difficulty eating. We believe in a resident-first philosophy. This means we want to restore a sense of joy and independence to dining at the healthcare communities we work with. That's why we have three different programs to help residents with limitations continue to dine independently and enjoy mealtimes.





Empower: A Finger Foods Program

The Empower Program offers finger foods that are simple, distinguishable, and low mess, all in a service style that adapts to the level of understanding. Your community will see prolonged independence, increased self-esteem, and reduced weight loss and malnutrition.

Culinary Services Group has developed a standard of food presentation that can be replicated consistently across all our communities. Empower offers a variety of recipes that provide nutritional well-being in an appealing and consistent manner. Our Registered Dietitians will work closely with the community's Speech Language Pathologist to determine if the Empower Program is an appropriate strategy for individual residents. Together, we can preserve dignity and improve nutritional outcomes for residents with limited mobility.



Appeal: A Texture Modified Foods Program

The Appeal Program focuses on artfully shaping and presenting puréed foods as something familiar and comforting. Residents recognize the foods that they are eating and want to eat them. Your community will see increased meal consumption, reduced weight loss and malnutrition, and an overall healthier population.

Culinary Services Group has partnered with Lyons Magnus to develop a standard of food presentation that can be replicated consistently across all our communities. With the Appeal Premium Program, staff will receive a manual that includes recipes and step by step instructions to create remarkable dishes.

Appeal offers meal options and opportunities to residents at all levels of the IDDSI (International Dysphagia Diet Standardization Initiative) spectrum of modified eating. We can offer bite-sized foods with soft textures for those with some ability to chew. We can also offer a dignified approach to puréed diets, by molding proteins and vegetables into appealing shapes and presentations.



Enhance: A Fortified Foods Program

The Enhance program fortifies familiar foods like hot cereals, potatoes, and soups with natural, wholesome ingredients. These calorie and protein dense foods promote weight gain and support food intake. This “food first” approach has been proven to be more cost effective than traditional commercial supplements. With this program your community uses real food to reduce weight loss and malnutrition, creating an overall healthier population.

Enhance offers nutrition strategies that meet the individualized nutritional needs of residents. Our Registered Dietitians work with residents to determine a strategy for offering Enhance based on diet, food preferences, ordered liquid consistency, and other nutritional challenges. In the kitchen, Food Service Directors and Chef Managers work to ensure the recipes provided are crafted with consistency and nutritional adequacy.

“For years we struggled to execute a dining program that we could be proud of. We even tried outsourcing the department to another company. However, the food quality was inferior and service was inconsistent. With an ever changing market, we knew we had to differentiate ourselves with an exceptional dining program.

Today, Culinary Services Group is our exclusive dining partner in all eight of our locations. The talented dining teams are provided a network of support from their regional home office. Beyond serving quality meals made from scratch, the difference for us has been in the partnership that Culinary Services Group creates.

Their core values mirror ours as they are quick to support local activities within our buildings as well as our communities. Change is never easy, but partnering with Culinary Services Group was one of the best decisions we ever made. I encourage any organization to seriously consider working with the professionals of Culinary Services Group.”

- President,
  Senior Living Facility



Contact Us

1-844-CSG-FOOD
info@csgfood.com
culinaryservicesgroup.com



SPICED PEAR
CRUMBLE A LA MODE
With Caramel Sauce and Pear Chip