



## Hospital Dining Specialists

### **Elevate quality. Drive revenue. Impact your bottom line.**

It's more than 'just food' with Unidine. We go above and beyond the expected to deliver a quality dining experience that will boost satisfaction, meet nutritional requirements, and drive revenue through your cafeteria—all while making a substantial impact on your bottom line.

Our seasoned professionals bring their passion for great food and decades of management and culinary expertise to your table. We partner with you to create a customized dining experience that features nutritious, delicious, made-from-scratch meals using the freshest ingredients. It's the best of both worlds when you team with Unidine: unmatched management and culinary expertise, providing a dining experience that's second to none.

### **Maximize every aspect of your dining program.**

We fully understand the differences of your patients, staff members, and guests, as well as the budgetary pressures hospitals face, whether you specialize in acute care, psychiatric, or rehabilitation. That's why Unidine's experienced, on-site management team becomes a part of your organization, supporting and working with your staff to craft a dining program that serves fresh, delicious food to meet your needs and financial goals.

**Bottom line, you'll get outside-the-box thinking from Unidine that maximizes every aspect of your dining service operation.**

### **Patient-centric dining—superior quality, faster recovery.**

We recognize that food is an important part of the healing process. Our patient-centric dining approach considers every patient need and is designed to speed recovery.

- **Patients will eat better and healthier.** All meals are cooked to order with nutritious, fresh ingredients and excellent service delivery. Every patient is monitored daily to ensure they never miss a meal.
- **Patient satisfaction will increase.** We deliver a more personalized dining program that addresses diverse patient needs, from traditional tray passing to a spoken menu to hotel-style in-room dining. Unidine team members conduct daily 'manager meal rounds' with patients to get their thoughts on menu selections.

Hospital Dining Solutions





### Restaurant-style dining—maximize your cafeteria.

Everything we do is designed to make your cafeteria the ‘first-choice’ dining destination for employees, families, and guests. At the same time, we work to generate income and contain costs.

- **Employee satisfaction will soar.** Unidine creates a restaurant-style dining experience that features the highest level of variety, quality, and innovative special programs to boost morale, satisfaction, loyalty, and spending. Your cafeteria will set you apart and improve community perception.
- **Quality will increase.** Every day, we use the freshest ingredients to create delicious, quality meal options your diners can enjoy. At the same time, our disciplined budgetary controls and operational systems effectively manage costs.
- **Catering will be a source of pride.** Need catering for a symposium, a visiting team of specialists, or a major fundraiser? We provide you with customized catering programs available for every type of special event, from continental breakfasts to formal dinners.

### Guaranteed financial results. A very palatable advantage.

We do more than promise an exceptional dining experience at Unidine. We guarantee financial results.

By implementing Unidine’s proprietary ‘Diamond Standards’—our proven operational systems and procedures—we provide disciplined budgetary controls that bring quality up and costs down. At the same time, our dedicated, on-site management team will seamlessly integrate into your dining department to effectively oversee all functional aspects of your dining operation, including finance and accounting, IT, human resources, training, culinary, nutritional and clinical support, and procurement.

You benefit from our expertise, and our buying power, when you team with Unidine.

### We’re not a vendor at Unidine, we’re your partner.

Only Unidine will give you the personal service and one-on-one attention needed to create a unique *dining experience* that will boost quality and drive revenue. All at a cost that is comfortable to you.

To learn how Unidine can improve the quality and bottom line of your dining services, contact **1.877.UNIDINE** (1.877.864.3463) or visit **www.unidine.com** today.

**At Unidine, we’ll put our expertise on the table every single day for you.**

