Momentum Dietary Partners with VCPI to Strengthen Consulting Offering!

A holistic approach is necessary when managing food service management needs. Our approach encompasses cost control, customer satisfaction, regulatory compliance and risk management, assisting you in meeting and exceeding your goals. Let Momentum and VCPI give your team the consulting and training it needs to provide quality food service programs. Our professionals will improve your results by offering guidance from evaluation through implementation.

Consulting Services Include:

- **Department audit, analyzing systems and results**
- **Comparison of current status to desired results**
- **Detailed written report of findings and recommendations**
- **Assistance with action plan completion**
- **Staff training**
- **Follow-up audits to measure progress**

Complete and consistent training is one key to success in all areas of the food services department. To be effective, it must be comprehensible and meaningful – and this applies when teaching food safety to a new cook or a new CNA serving in the dining room. In addition, ServSafe® training and certification is available for classroom instruction and/or exam administration.

Training Topics Available:

- **Cost control, including food, labor and supplies**
- **Customer satisfaction, including enhancing the meal service experience and increasing choices**
- **Food safety practices throughout the flow of food**
- **Regulatory compliance for federal long-term care regulations**
- **ServSafe® training and certification**

Presentations and speaking engagements are also available.

For more information & pricing of services, contact Momentum Dietary at 866.790.9287 or www.momentumdietary.com