

The "Sculpere" Improvement



*Reshaping the
appetite !*

This program is designed to bring shape to modified food items for your customers. This program starts out with the basics of modifying food.

The basics are:

- ☞ Correct puree consistency
- ☞ Correct ground consistency
- ☞ Correct seasoning
- ☞ Correct use of binding agent
- ☞ Retaining nutrient content

After the basics are mastered we move into the stages of metamorphosis for your operation. Your team will decide on the type of consistency expected on a daily basis. The Nursing staff will be instructed on the types of food they will be serving. The in-service staff will review what is acceptable to serve. This information will be tailored into a policy and added to your diet manual. We base our program on core building blocks for your staff to master and progress to the next level.

There are three levels for the puree and two for the ground program.

The benefits of the Sculpere program are numerous, here are just a few:

- * *Weight gain*
- * *Decrease in supplement usage*
- * *Increase in customer satisfaction*
- * *Increase in family satisfaction*
- * *Increase staff pride and creativity*



**Call Innovations Services for more information
419-663-9300**





Sculpere
Platinum level pureed
Prime Rib, Twice Stuffed
Potato & Green Beans

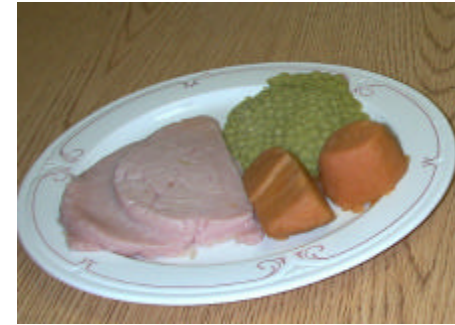


Call for more information: 419-663-9300
www.innovaservices.info

Let Innovations
Services bring your
modified foods to the
next level with the
Sculpere!



Sculpere silver level



Master the basics



Platinum level Sculpere



Your staff will become motivated, creative and excited about enhancing the meal.



Bring shape to your meals