

HMC

Healthcare Management
Composite, Inc.

BRING CULINARY EXCELLENCE INTO YOUR FACILITY!

Better Culinary Techniques = More Appealing Meals



- ◆ Enhance your resident's meals
- ◆ Distinguish your facility through the dining experience
- ◆ Offer dietary staff a career ladder



Culinary Experience

Julie provides a 2 day on site visit that includes demonstration, training and hands on practice...

- ◆ *Culinary techniques*
- ◆ *Knife skills*
- ◆ *Flavor development*
- ◆ *Selecting the right ingredients*
- ◆ *Choosing the right equipment*
- ◆ *Preparing stocks*
- ◆ *Garnish techniques*
- ◆ *Consistency modifications*
- ◆ *Great sauces*
- ◆ *And more!*

...3 Chef Prepared Meals with your Dietary Department's participation!

- ◆ *Scratch Made Soup for Supper*
- ◆ *Successful Egg Preparation for Breakfast*
- ◆ *Full Lunch menu and meal prepared with Dietary Staff for all residents to enjoy!*



Julie Tharalson, RD
*Regional Dietitian
Culinary Director, HMC, Inc.*

Call Today to set up a Culinary Experience
with Julie in your facility

HMComposite, Inc.

916-364-5300

Julie.Tharalson@hmcomposite.com

www.hmcomposite.com