

Introducing Care Food Co.



Dining & Dysphagia

Australians of all ages can be affected by dysphagia, or difficulty swallowing. People with dysphagia can have difficulty, speaking, breathing, or drinking; even the simple pleasure of a fresh meal can be taken from them.

People with dysphagia require texture-modified diets to enjoy food safely. As industry leading catering experts, we are always striving to better address the unique needs of aged care residents. As a result, Cater Care has begun collaborating with the experts at Care Food Co. to start making more meaningful mealtimes for residents with dysphagia by incorporating their products into our service.



Why Care Food Co.?

Whilst we here at Cater Care make our food fresh on site, most texture-modified food suppliers can or freeze their dishes for stability. Care Food Co.'s specialised preparation process means that their food is cooked fresh with no artificial additives. **Care Food Co.'s fresh ingredients ensures every dish retains its nutritional value, allowing providers to easily build balanced and compliant menus.**



Dining & Dysphagia

We recognise that implementing a new system can be challenging. Care Food Co.'s simple system means implementation will have a minimal impact on services, and serving the food is a simple three step process.

1. Preparation

The extended shelf life means delicious food is always on-hand, shielding residents from equipment downtime or staffing concerns.

2. Piping

Different nozzles and techniques may be used for various presentation options.

Why is Care Food Co. Right for Your Facility?

1. Preserved Nutritional Integrity

Fresh ingredients maintain their flavours and nutrients better than processed ones. **Care Food Co.'s fresh ingredients ensures every dish retains its nutritional value, allowing providers to easily build balanced and compliant menus.**

2. An Elevated Flavour Experience

The absence of artificial additives provides a fresher, more enjoyable mealtime experience for residents.

3. Enhanced Visual Appeal

Providers know that moulded food can be unappealing. Care Food Co.'s piping system allows for intricate designs that elevate the dining experience and make your dishes stand out.

4. Greater Flexibility

The extended shelf life means delicious food is always on-hand, shielding residents from equipment downtime or staffing concerns.

5. Simple Implementation

Traditional moulding requires additives and experience to achieve the desired texture and shape. **Care Food Co.'s additive-free piping system doesn't require specialised training and allows anyone to serve consistently great meals.**

3. Serving

Serve the dish immediately to preserve the artistry and freshness of the ingredients.

If you have any questions about Care Food Co.'s products at your facility, please reach out to your Cater Care Operations Manager. To find out more about Care Food Co. visit their website. www.carefoodco.com.au