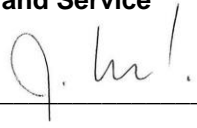


Leamington Mennonite Home

**POLICY AND PROCEDURE**

<b>CATEGORY:</b> Dietary	<b>SUBJECT:</b> Food Preparation and Service	<b>SECTION:</b> F
<b>DATE:</b> September 2004	<b>Administrator:</b> 	<b>POLICY:</b> 1
<b>REVISION DATES:</b>	<b>Dietary Director:</b> _____	

**FOOD PREPARATION AND SERVICE**

**POLICY:**

All food items shall be prepared and served at LMH in accordance with MOH standards and procedures.

**OBJECTIVES:**

- To ensure all food shall be prepared and served following standardized food service practices.
- These practices shall be done in a manner that preserve nutritional value, flavour, colour, texture, appearance, and palatability.
- The food shall be prepared in a manner that prevents contamination or spoilage and enhances effective food production.
- Residents shall have the opportunity to select his/her choice of food at meals.
- Sufficient time shall be given to allow each resident to eat at his/her pace.

**PROCEDURE:**

- All food shall be prepared and served according to LMH practices outlined in the LMH: Dietary Policy and Procedure Manual.
- Dietary services shall be organized to provide nutritional care according to residents' needs, consistent with their plans of care.