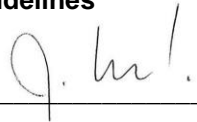


Leamington Mennonite Home

POLICY AND PROCEDURE

CATEGORY: Dietary	SUBJECT: Blended Food Guidelines	SECTION: B
DATE: September 2004	Administrator: _____ 	POLICY: 1
REVISION DATES: June 2010	Dietary Director: _____	

BLENDED FOOD GUIDELINES

The following guidelines are provided to the Cooks for the preparation of blended foods.

- The least amount of liquid possible should be added to achieve proper texture.
- Nutrient dense liquids should be utilized to blend food (gravy, broth, soups, milk, juice, etc.).
- Margarine/butter should be added to potatoes and vegetables to increase calories, taste, and texture.
- Instant mashed potatoes, all bran, natural bran etc. should be added to increase flavour and nutrient density.
- Leftover blended foods should be thrown away if not served during the meal.
- Hot blended foods should be served at a minimum 140F.
- Cold blended foods should be processed cold and served at 40F.
- Production sheets should be followed for serving sizes.