

Catering

Service can be this appealing



Our Services offer individual Concepts and high Quality

Catering for hospital must fulfill special requirements. Nutrition plays a particularly important role for patients and can support treatment.

According to recent studies, less than 25 % of patients are satisfied with the quality of the food. More and more facilities perceive a modern, demand-oriented kitchen as a matter of image rather than of cost. 90 % of the institutions asked believe catering is very important. In Dussmann Service you have a partner that is a specialist in hospital catering. As every institution has different requirements, we offer our clients individual concepts for catering to both patients and staff. You can rely on us and our long experience.

Our Concepts

Detailed planning plays an important role in all of our concepts as it is the basis for

professional, cost-effective catering.

We offer:

- Analysis and evaluation of the status quo
- Identification of rationalization potential
- Support in planning and equipping kitchens
- Viability analysis

Our Services

Our services are as customized as your requirements demand. We offer different forms of organization and management according to your individual needs. You can decide whether we take on the entire catering operation or operate as a joint venture partner. We offer everything that is necessary for comprehensive hospital catering including modern technical equipment, an excellent supply network, and meal plans with variety.



Technical equipment

We use modern equipment which can be adjusted to suit individual requirements in all work processes such as food production, meal orders and distribution.

Production: In the production process, we favor Cook & Serve or Cook & Chill. The final decision, however, depends on an institution's facilities.

We offer:

- Cook & Serve
- Cook & Chill
- Cook & Freeze
- Fresh production on-site
- Delivery





also garnish them carefully to make them appealing.

Our range of meals varies from a 6-week-plan with three standard diets (standard nutrition, light standard nutrition and vegetarian nutrition) over 40 different forms of specialized diets.

Our Quality

Quality is a decisive success factor in catering operations. Our certification according to DIN EN ISO 9001, the HACCP system and our own client-oriented quality management guarantee this. A caterer needs specialized knowledge when working in a hospital and we offer our staff initial and further training in our own training center in many subjects such as nutritional physiology, nutritional advice, hygiene and gastronomy. Our employees are highly qualified and cooperate closely with doctors and nurses as this enables us to develop comprehensive and efficient catering concepts which offer both value for money and innovative solutions.

Our System

To make cost structures more transparent, we involve IT in the management of all processes such as meal planning, production, cost calculation and inventory.

Meal orders: Meal ordering is entirely oriented on the patients' wishes and requirements. Our dietetic assistants are happy to offer their professional advice. If a card system is used for meal orders, we will gladly adapt to the existing system.

Distribution: We make our meal distribution as comfortable as possible for patients. We offer both service in bed and buffets for mobile patients.

Outlet network

Our outlet network fulfills every wish: a cafeteria for patients and visitors, à la carte menus in bed, a mobile shop on the wards, a shop in the lobby and staff cafeterias.

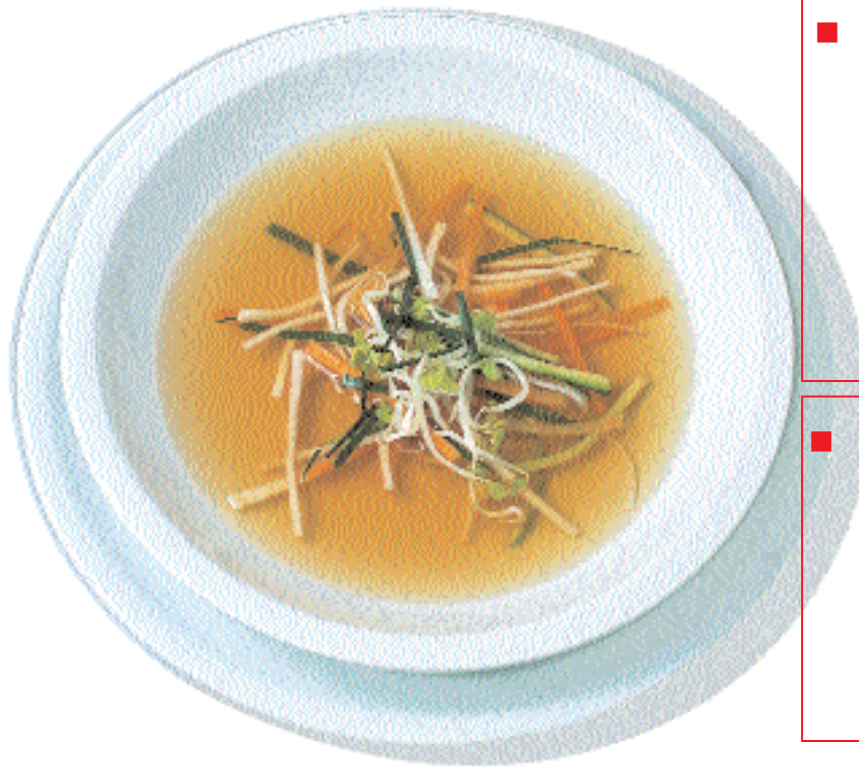
Food range

Visual presentation of food is important. We ensure that our meals not only meet nutritional requirements but we



Appealing Ideas

In order to maintain market leadership we offer much more than appetizing, nourishing meals. The presentation of food and beverages and a modern, stylish atmosphere play an increasingly important role, just as creativity and the development of new ideas are in high demand. In addition to our four-seasons system we introduce variety through new products and special attractions.



■ Promotions

Our promotion weeks offer special culinary experiences such as "Point for Point", our fat-reduced dietary concept or "The Indian Week", during which customers can buy Indian spices. We always offer a little more than just good food.

■ shop & go

The catering concept for guests in a hurry within limited space. It is the successful combination of restaurant and shopping. Breakfast, lunch, afternoon snacks; all are of the top quality that you have come to expect.

■ wandelBAR

Dussmann wandelBAR is a flexible gastronomic concept for staff canteens and cafeterias. It consists of modules which can be combined according to individual requirements. There are seven elements which can be offered at the same time or subsequently such as the kombinierBAR with its salads, the greifBAR with its wok dishes, finger food and dips and the fruchtBAR with its fruit, juices and desserts.

■ Cook & Chill

We were the first catering company to revive the Cook & Chill system in the 1990s. Like all our concepts, Cook & Chill is based on detailed analysis of our client's qualitative and economical requirements to ensure individual and appropriate solutions. Our internal hygiene guidelines were developed to guarantee the highest possible level of safety in all processes.

**If you have any questions,
call us or make
an appointment.**

**We would be happy
to send you
our comprehensive
service brochure.**

**DUSSMANN AG
& Co. KGaA
Headquarters
Friedrichstrasse 90
10117 Berlin, Germany
Fon: +49 (0)30 / 20 25 - 10 66
Fax: +49 (0)30 / 20 25 - 10 34
www.dussmann.com**

