

CEO Workshop – what we'd like to change

Food and Nutrition

- Improve presentation of food
- Vitalised foods
- Residents having choice – able to order whatever they want to eat
- Acknowledging cultural diversity in menu choices
- Encouraging passion for food, with both staff and residents
- Looking after the needs of individuals
- More funding for food
- Improve food quality in aged care
- Food choices to be available 24 hours a day
- Supporting residents to feed themselves e.g. finger food
- Food that improves nutrition and provides pleasure

Dining Experience

- Recognising that for many, the dining experience is the last pleasure they have
- Residents to be 'pleasured' by the dining experience
- Recreate the dining experience that residents may have experienced before moving into aged care home
- Change the perception of aged care food, that it's not just nutrition – it's about the whole dining experience
- Smaller dining rooms and kitchenettes

Communication

- Empowerment of the kitchen team
- Greater communication between kitchen, hospitality, nursing staff and dieticians
- Break down the barriers / silos between the various staff groups
- Improve communication – allow staff communication channel up to the CEO

Other

- Unleash Maggie's passion across aged care homes
- Dementia villages staffed by 'homemakers', not carers
- Change perception of working in aged care
- Remove self-imposed barriers of staff – so-called 'rules' are not always as they appear, check facts to ensure they are not just 'hearsay'