Leveraging technology to tackle top senior dining trends

Our latest dining survey revealed the top three trends challenging senior care providers today. See how your concerns match up with industry insights—and learn how MealTracker can help you control your bottom line and keep your residents happy.

Strengthening resident safety

78% say meeting residents' special dietary needs is a top priority

66% believe medical records integration is important in providing medically appropriate meals

59% of organizations find value in food safety monitoring

TIP: MealTracker allows flexibility for special menus, integrates with EHRs, offers accurate nutrient analysis, and supports compliance to meet food safety regulations on all recipes.

Increasing food costs

76% say rising food costs is a significant concern

25% have increased their food budget, while **52**% saw no change

76% still strive to focus on menu variety and compliance

TIP: MealTracker's detailed shopping lists, food usage reports, cost analysis, and exact-count production sheets can minimize food waste and costs while meeting nutrition needs.

Ongoing staff shortages

77% say staffing continues to be difficult

22% are looking to technology to boost productivity

42% of facilities customize their menus with MealTracker to help staff work more efficiently

TIP: MealTracker offers a variety of customizable, ready-made menus designed to simplify menu planning, improve compliance, and increase staff efficiency.

Do these challenges sound familiar?

With innovative nutrition management technology to help make your day to day easier, MealTracker is the perfect complement to your senior dining services.

1. **Customization and compliance:** Personalized menus that adapt to the unique preferences and dietary requirements of residents, supporting improved satisfaction and compliance.

2. **Financial sustainability:** Automated cost analysis, inventory management, and budget tracking to help control costs.

3. **Operational efficiency:** Automated routine tasks such as menu planning and inventory, reducing the burden on staff and improving workflow.

4. **Integration capabilities:** Streamlined integration with other systems, helping ensure smooth operations and data consistency across services.

5. **Seamless adaptability:** Tailored menu planning across diverse dining settings, whether one dining center or multiple venues, for efficient planning and production.

Discover how you can transform your dining services management with the right technology.

Contact us at **866.469.3766** or visit **matrixcare.com** to learn more.