Using technology to manage 3 senior dining trends

Our latest dining survey revealed three trends senior care providers currently find most challenging. See how your concerns match up, and then learn how MealTracker can help keep your residents happy and your bottom line in control.

Increased food costs

83% say rising food costs are a significant concern

31% have increased their food budget while 45% saw no change

86% strive to focus on menu variety, regardless of food costs

To help reduce food waste and control costs, operators rely on MealTracker's detailed shopping lists, food usage reports and exact count production sheets.

Ongoing staff shortages

80% say staffing continues to be difficult

34% are looking to technology to boost productivity

52% of facilities use pre-built menus to help staff work more efficiently

Ready-made, customizable menus and automated tasks can increase staff efficiency and streamline menu planning.

Ensuring resident safety

86% say meeting residents' special dietary needs is a top priority

63% have fully or partially implemented IDDSI standards

57% believe medical records integration is important to ensure meals are medically appropriate

With MealTracker, you can monitor exact nutrient intake and see alerts that help make sure residents stay healthy and safe.

Do these challenges sound familiar?

MealTracker's innovative nutrition management technology can help you overcome everyday challenges with menus, reports, automated tasks and resident alerts that improve staff efficiency and enhance resident safety.

Experience MealTracker for yourself. Request a consultation. Learn more at **matrixcare.com** or call **866-469-3766**.

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