

Lily McNair's Menu Execution & Analysis for NSC 693B

Meal Production Log of Food Ordered: Document provided to kitchen supervisor who demonstrated how to place an order from approved Sodexo food suppliers (Sysco and Whole Foods), in addition to complete purchasing process (inventory of current supplies and making purchases for regular meals and special events)

Shopping List Report

Menu(s): 12/12/2022

Included Data: 50037001 - YUMA REGIONAL MEDICAL CENTER

Excluded Data:

Date / Location / Subsection Group By: ☐ Menu Date ☐ Location ☐ Subsection

Menu Planning Group		SKU	Product	Required Quantity	Vendor Product Pack UOM	Vendor UOM Amount Required	Amount On-Hand	Units To Order
Inv-Beverage								
80220	Zz-True Lime Juice Mix Crystals			7/8 Ounce - Weight				
Inv-Condiment								
24716018	Honey, Bulk	4361432	Honey Pure Clover Gr A Jug	1-5/8 Cup				
Inv-Deli Protein								
37012	Tofu, Extra Firm			4-1/2 Pound				
Inv-Protein-Fish								
66414	Shrimp-Peeled, Deveined, Raw, 26-30ct			11-3/8 Ounce - Weight				
Inv-Protein-Poultry								
63404	Chicken Breast-Boneless, Skinless,lqf 4z	5706294	Chicken Brst lzf Bnls/Skls Zip	20 Breasts				
Inv-Staples								
426000000	Basil-Thai, Fresh			1-7/8 Ounce - Weight				
233300000	Canola Oil	5094883	Oil Salad Canola	4 Ounce - Volume				
44400000	Cilantro, Fresh			9-7/8 Ounce - Weight				
20700000	Cornstarch	4032991	Corn Starch	12-7/8 Ounce - Weight				
77400000	Garlic, Fresh			1-1/8 Ounce - Weight				
77500000	Ginger Root, Fresh			3/8 Ounce - Weight				
55700000	Granulated Sugar			12-2/3 Ounce - Weight				
78600000	Mint, Fresh			2-2/3 Ounce - Weight				
91585	Rice Paper, 8" Squares			60 8" Squares				
34213	Rice Wine Vinegar, Unseasoned			6-1/3 Ounce - Volume				
0	Water			7-7/8 Gallon				
Inv-Starch								
132107280	Rice Noodles (Sticks)-Dry			7-3/8 Pound				
55200000	Rice-Brown, Raw	5527585	Rice Brown Long Grain Natural	5 Pound				
Inv-Vegetables-Fresh								
76100000	Cabbage-Chinese (Napa), Fresh			8-1/2 Pound				
277912066	Carrots-Shredded, Fresh (Conv)			3-7/8 Pound				
265000000	Cucumbers, English, Fresh			3-7/8 Pound				
315400000	Lettuce-Leaf, Red			3-1/8 Pound				

10/11/2022
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Date / Location / Subsection Group By: ☐ Menu Date ☐ Location ☐ Subsection

Menu Planning Group

Number	Ingredient Name	SKU	Product	Required Quantity	Vendor Product Pack UOM	Vendor UOM Amount Required	Amount On-Hand	Units To Order
80200000	Peas, Snow Pods, Fresh			12-3/8 Pound				
379100000	Peppers-Chile, Thai Red, Fresh			10-1/4 Ounce - Weight				
Sauces & Gravies								
64188	Sauce-Chili, Sriracha Hot,Kikkoman(Conv)			2-2/3 Ounce - Volume				
39584	Sauce-Chili, Thai Sweet, Kikkoman (Conv)	0618579	Sauce Thai Chili	3/4 Ounce - Weight				
247100000	Sauce-Fish, Thai Kitchens (Conv)			1-7/8 Cup				
56300000	Sauce-Soy, Low Sodium	4897641	Sauce Soy Light	6 Ounce - Volume				
111616051	Sauce-Teriyaki (Conv)	4005617	Sauce Teriyaki	1-1/8 Pint				

Customer Satisfaction Survey and Results

Customer Satisfaction Survey - NSC 693B (Responses) ☆ 📄 ☁

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	B	C	D	E	F	G
1	I like the food presentation	I like the flavor of foods offered	I like the texture of foods offered	I like the nutritional value of foods offered	I like the variety of food offered	Overall, I am satisfied with foods offered
2	Strongly agree	Strongly agree	Strongly agree	Strongly agree	Strongly agree	Strongly agree
3	Strongly agree	Strongly agree	Agree	Strongly agree	Strongly agree	Strongly agree
4	Strongly agree	Strongly agree	Strongly agree	Strongly agree	Strongly agree	Strongly agree
5	Strongly agree	Agree	Neutral	Strongly agree	Strongly agree	Strongly agree
6	Strongly agree	Agree	Strongly agree	Strongly agree	Strongly agree	Strongly agree
7	Strongly agree	Strongly agree	Agree	Strongly agree	Strongly agree	Strongly agree

Limited amount of survey responses, because recording was filmed for distribution to the YRMC employees via Facebook for a wellness talk. Survey responses came from YRMC/Sodexo staff who had time in the kitchen to taste the food and provide a survey response.

Production Log (Adapted from Sodexo Production Report and Completed per Sodexo)

Meal Date:10/18/2022

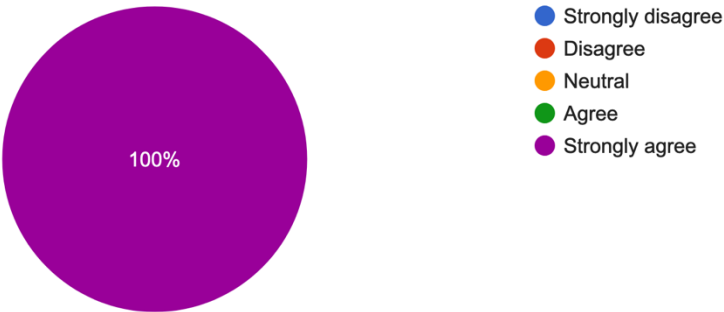
Order	Item Number	Item Name	Yield to Prepare	Prepared	Distributed	Waste
1. Thaw shrimp night before	66414	Peeled, Deveined Shrimp, Raw	60 Shrimp	20 shrimp *Only had cooked shrimp, so thawed it instead of cooked	20 shrimp *Only had cooked shrimp, so thawed it instead of cooked	0
2. Marinate chicken morning of, cook first, add to blast chiller	63404	Chicken Breast	20 breasts	6 breasts	6 breasts	0
3. Marinate tofu morning of, cook first, add to blast chiller.	84196	Teriyaki Tofu	5 pound	2 pounds	2 pounds	0
4. Prepare Vietnamese Dipping Sauce and let refrigerate until ready to serve.	52579	Vietnamese Dipping Sauce	3 ¾ qt	1 qt	1 qt	0

5. Prepare carrots and marinate in refrigerator.	277912066	Shredded Carrots	15 cups	3 cups	3 cups	0
6. Cook ginger snow peas and let marinate in refrigerator.	8689	Ginger Snow Peas	11 ¼ pounds	3 pounds	3 pounds	0
7. Prepare cabbage slaw and marinate in refrigerator.	38407	Teriyaki Cabbage Slaw	11 ¼ pound	3 pounds	3 pounds	½ cup
8. Cook brown rice and let stay warm in holder until ready to stir fry.	100601318	Brown Rice, Steamed	15 pounds	5 pounds	5 pounds	2 pounds
9. Boil rice noodles for 5 minutes and then add to stir fry immediately.*	237310161	Rice Noodles	15 pound	5 pounds	5 pounds	1 pound

Results Summary

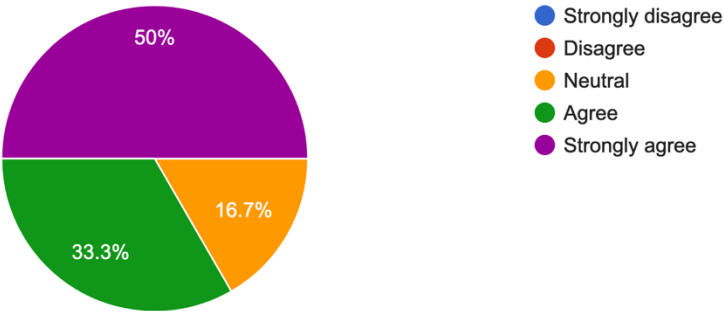
I like the food presentation

6 responses



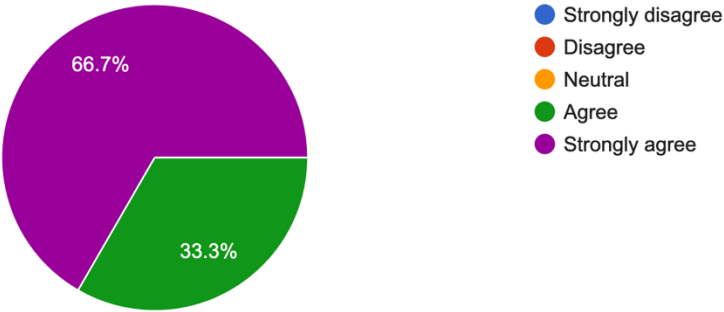
I like the texture of foods offered

6 responses



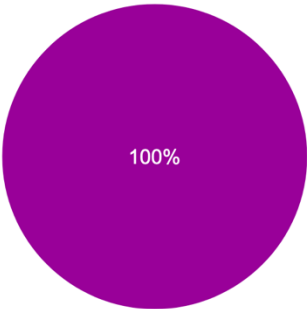
I like the flavor of foods offered

6 responses



I like the nutritional value of foods offered

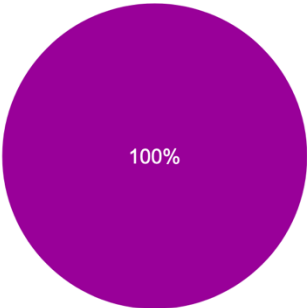
6 responses



- Strongly disagree
- Disagree
- Neutral
- Agree
- Strongly agree

I like the variety of food offered

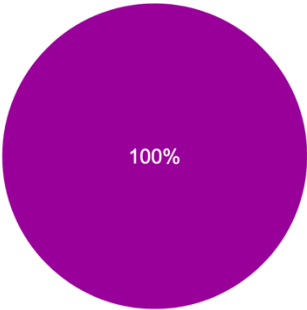
6 responses



- Strongly disagree
- Disagree
- Neutral
- Agree
- Strongly agree

Overall, I am satisfied with foods offered

6 responses



- Strongly disagree
- Disagree
- Neutral
- Agree
- Strongly agree

Analysis and Discussion

For my theme meal project, I designed a menu for a wellness talk about meal planning. I chose five main types of ingredients and prepared three different types of spring rolls and two different types of spring bowls that could be prepared ahead of time and theoretically cooked during the week. Due to the nature of this project and limited staff availability, I primarily worked on making the theme meal myself. I received help from the retail manager and one of the retail employees in finding out where all the ingredients were, as well as how to use the related kitchen equipment. I didn't really observe during the theme meal preparation of food, since I was doing it, but I was able to observe the administrative/management work preparing for it. During the meal, I prepared the foods by using the steps in the production report so that everything was prepped in time for the recorded wellness talk in the afternoon.

The employees also eat at the cafeteria and so since the wellness talk was recorded, I asked some of them to taste the food and complete the survey. From the perspective of customer, there was high satisfaction with the meal. Based on the findings of the survey, they all "strongly agreed" that they liked the presentation, nutritional value, and variety of the spring rolls and spring bowls. Flavor was reported to be strongly liked by 66.7% and 33.3% liked. For the texture, 50% strongly liked they liked, 33.3 agreed they liked, and 15.7% were neutral. Overall, there was 100% strong likes and satisfaction with the food offered. In speaking, most agreed they would make the stir fry dish at home, but that the spring rolls were more difficult, although they would eat the different components together cold, just not "rolled.

I also asked those who participated in the customer surveys or employees who worked alongside me what they thought about the realistic aspect of preparing and serving these two dishes. Most of them agreed it was the spring bowls (stir fry) were similar to dishes that they would prepare and offer in the kitchen and that the steps to preparing were realistic for the organization. The spring

rolls, on the other hand, were more likely to be made in a special occasion, such as for a catering event, which is more often to have longer and more complex steps involved. My preparing the dishes was well received and didn't impede daily operations.

I would have improved the preparation of wrapping spring rolls, since it definitely took practice to roll and there were a few "spilled" rolls. Also, something we couldn't really avoid, but some of the items were out of stock and had to be bought day of at a local grocery store. In future, not so much as for the wellness talk, but if this was became part of the regular menu, I would definitely recommend the stir fry spring bowls. They were very easy to make, the preparation was not too extensive, and they were well received. The marinated tofu worked well, even the tofu is not always well received when previously served, and I would definitely make sure to use it again! I would use raw shrimp, if including in the stir fry because they would have been overcooked if not. The spring rolls worked well but wouldn't for regular retail unless someone was regularly used to preparing them since assembly can take a long time and also there was mixed reception about the texture. In future, I might use the spring rolls that can be cooked and serve them hot with the cold ones, since I think that would help with texture variety.

I learned a lot in this experience from some of the fun things like how to use a blast chiller, commercial steamer, and how to properly stir fry with high heat! I was also able to learn the practices Sodexo employs when developing a new meal plan for a special event or introducing new dishes for retail consumption. I worked with the retail manager to identify the recipes, make sure they aligned with Sodexo and theme meal guidelines, scale and price the items, and develop a purchasing log. I was also able to help the kitchen supervisor complete inventory and observed the purchase. It was a great opportunity to learn more about the cycle of retail food in a hospital food services setting!