

# FAN Newsletter

Sodexo's Food and Nutrition Department



Winter 2016

## “Chef and Child” program nourishes pediatric patients



At Your Request  
Sodexo Chef Laurene  
Cunningham

At Your Request Chef Laurene Cunningham, C.D.M., C.F.P.P., has been working with the “Chef and Child” program for over a year. This program helps children who have been at MUSC for an extended stay and are not eating well participate in making food that they will enjoy eating. Chef Cunningham has helped to create kid friendly menu items that are nutritious and delicious and provide a hands-on experience for the patient which encourages better eating and fosters a relationship with both the child and the parents. Chef Cunningham and this junior chef enjoyed the culinary experience of making “balls of energy”, which contain peanut butter, oatmeal, bananas, and chocolate chips.



## Original Burger Company is Now Open

OBC – the Original Burger Company – opened in the main cafeteria in mid-November. OBC offers fresh burgers, made by hand, as well as turkey burgers, grilled salmon sandwiches and portabella mushroom sandwiches. Customers decide from a variety of cheeses, toppings and sauces - making each burger an original. The next new concept - Freshii - is due to open in the cafeteria in early 2016. Their menu includes custom-made green wraps, salads, quinoa bowls, and fresh pressed juices.

**Patient Satisfaction score** at IOP for September, highest ever for us at a **93.1**. Sodexo has worked very hard to increase those scores over the last year by purchasing **new equipment**, enhancing the **personalized service** and participating in **quality improvement initiatives**

**Highest ever patient satisfaction score**

# 93.1

IOP, September 2015



## Blog on Malnutrition

From MUSC, shared nationally

Sodexo dietitian Emily Dennehy posted a blog detailing the significant shift in both the definition and treatment of malnutrition in hospitalized patients. She also provided her professional perspective on the prevalence of malnutrition in patients at MUSC and how the RD can positively impact patient outcomes. The blog was shared with the nationwide network of Sodexo RD's as a part of malnutrition awareness week (September 28-October 2).



## Original Research

Presented at national conference

Over 10,000 attendees went to Nashville for the annual Food and Nutrition Conference & Expo (FNCE) to learn the latest in nutrition science. MUSC dietetic interns and dietitians presented 8 posters on their original research, one of the highest representations from any hospital or academic program of the entire event!

MEMBER OF

**Dow Jones  
Sustainability Indices**

In Collaboration with RobecoSAM

Sodexo leads **Dow Jones Sustainability Index (DJSI)**, a key reference point in sustainability investing, for the 11<sup>th</sup> year in a row. Sodexo, while already the leader, had shown significant increases, particularly in the areas of corporate citizenship and philanthropy and for its environmental efforts. Last year, for example, the company released an ambitious, industry-leading effort that will engage its suppliers, clients and customers (in addition to its own operations) to reduce carbon emissions 34% by 2020.



Sodexo employees participated in the annual Angel Tree parade, donating a bike and other gifts to those in need

Sodexo has achieved the **Elite Corporate Health Champion** Designation from the American Diabetes Association (ADA). This designation recognizes companies and organizations that inspire and encourage **organizational well-being** and is part of the Association's "Wellness Lives" Here initiative.



**mindful**  
Restaurant Recipe Makeover by sodexo



**November 18<sup>th</sup>, 11:30AM – 1:00PM**  
**World Cuisine, ART Cafeteria**

*With chef **Scottie Mattox** presenting samples, recipe cards, and **MUSC employee coupons***

**Cantina Chicken Taco \$2.99**

Cilantro-lime chicken topped with shredded cabbage and corn & black bean salsa

**Santos Shrimp Taco \$3.99**

Shrimp seasoned with Baja rub topped with corn & black bean salsa and serrano-jicama slaw

*Both come with a **side of black beans and rice!***

*Add a piece of fruit and a water bottle for \$1.50!  
Tacos are alternatively available as a brown rice and black bean bowl!*

Sodexo prepared local restaurant **Mex 1's** Shrimp and Chicken tacos in the ART cafeteria as part of the **Celebrity Chef Series**. The recipes were modified to be closer to Sodexo's "**Mindful**" criteria without compromising the flavor! Samples, recipe cards, and coupons were distributed.



Sodexo chef **Martin Neeley** and dietitian **Debbie Petitpain** were on Lowcountry Live promoting **Food Day** and discussing the advantages of edible insects while Chef Martin made a batch of chocolate chip cookies using ground crickets. Samples of these cookies were offered at the kickoff event at the MUSC Urban Farm and at the farmers market in Marion Square on Food Day (Oct 24). At the kickoff event, Chef **Brett Cunningham** performed a cooking demo and samples were shared. MUSC's **Office of Health Promotion** partnered with a dozen local groups to promote the national event.



**Debbie Petitpain**, a registered dietitian with Sodexo at MUSC, shared the story of **Kids Eat Free at MUSC** at the National Summer Meals Summit in Washington DC. Despite the link between food insecurity and health care costs, few healthcare organizations are participating in hunger solution programs. Last summer, Sodexo was proud to help MUSC become the **first hospital** in the southeast to participate in this federally funded program that provides nutritious meals to children at no cost during the summer break. We are now sharing our best practices with other healthcare institutions looking to replicate the program.

Locally, Sodexo supports **I Heart Hungry Kids**, a nonprofit founded by three young brothers to provide an opportunity for kids to help kids by packing food to last the weekend. In Charleston County alone, over 16,000 kids go hungry every weekend. Since April, 2013, they've fed hundreds of kids through packing parties while providing children under the age of fourteen with hands-on opportunities to do good in their community. I Heart Hungry Kids has also won the **Sodexo Foundation Youth Grant** for the last three years.



MUSC's Bariatric Surgery Program was featured in the July/Aug edition of **Charleston Magazine**. The article discussed how bariatric surgery is not a surgical "fix", rather a lifetime commitment best supported by a robust program of interdisciplinary professionals. The **MUSC Bariatric Surgery** program includes experienced mental health professionals, dietitians, nurses and physicians, and is dedicated to helping patients safely realize weight loss success. The article includes quotes from the Sodexo dietitian **Nina Crowley, PhD** and **Dr. Rana Pullatt**, who performs surgery at both MUSC and the VA.



DiversityInc listed Sodexo in the Top 5 for diversity in the workplace for the sixth year in a row. Sodexo consistently ranks highly because diversity and inclusion have been successfully integrated into the fabric of the organization. Sodexo often serves as a leader in helping its clients develop their diversity programs, which can be a key business driver, increase employee engagement, and expand business development opportunities.

