

A hand holds a tablet displaying the 'dish' logo and tagline. The logo features a stylized orange 'd' with three curved lines above it, followed by the word 'dish' in a lowercase, orange, sans-serif font. Below the logo, the tagline 'DIGITAL INNOVATION SOLUTION FOR HEALTHCARE' is written in a smaller, orange, uppercase, sans-serif font. The background of the tablet screen is white with a faint, light blue and orange abstract graphic. The tablet is held by a hand, and the background is a blurred indoor setting with light coming from a window.

dish

**DIGITAL INNOVATION
SOLUTION FOR HEALTHCARE**

TECHNOLOGY TO
TRANSFORM THE PATIENT

HEALTHCARE

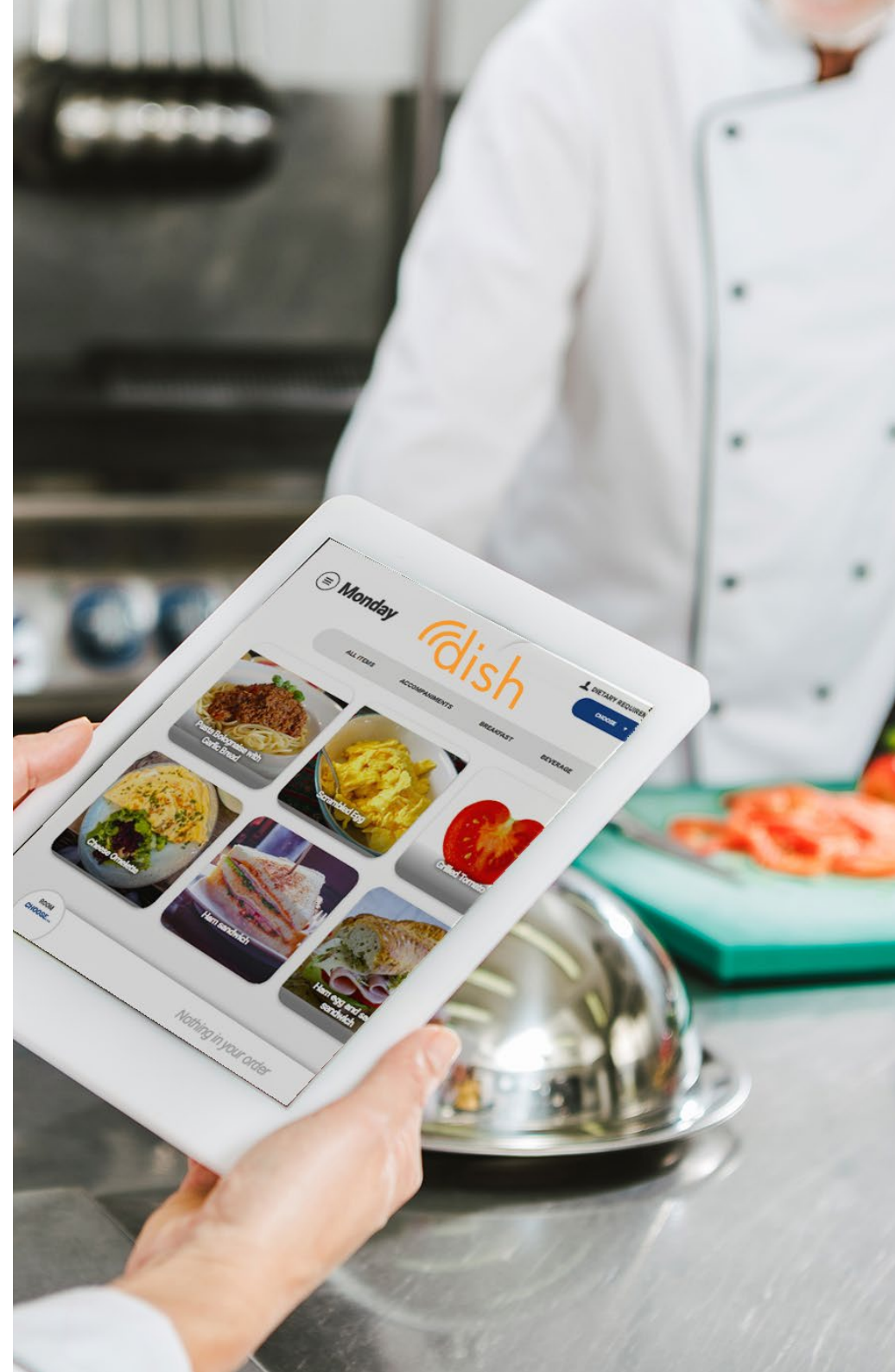
Experience



ELEVATOR PITCH

DISH combines a selection of innovative and engaging menus, with pioneering technology expertise, into one seamless communicative digital healthcare solution.

Aramark believes that adding a contemporary food ordering solution to the dining process will transform the patient's overall healthcare experience. Dish will allow the Aramark service model to adapt to the changing needs and challenges of the wider healthcare industry with an emphasis on patient safety.



WHAT IS

dish





DISH IS A BESPOKE DIGITAL ORDERING PLATFORM

specifically designed for
Healthcare. It seamlessly combines
food and technology with the
therapeutic dietary needs of
each individual patient.





WHY A DIGITAL *Solution*





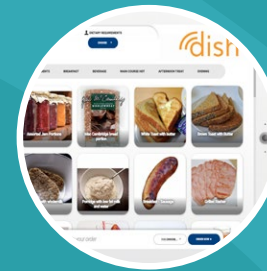
DIGITAL SOLUTION

A REPORT OF THE INDEPENDENT REVIEW OF HOSPITAL FOOD* STATES:



ACCOUNTABILITY

Technology does not replace staff accountability, rather it can enhance it by embedding a chain of accountability for nutritional care



MINIMISES RISK

Smart ordering, supported by technology, minimises the risk that patients with food allergies will be offered food that is unsafe for them



MINIMAL INVESTMENT

The benefits of technology are potentially great for a relatively minimal investment with hardware such as tablets capable of being used for digital food services as well as electronic patient records

BENEFITS OF DISH



“Replacing manual processes with automation and mobile devices, allows for the streamlining of patient ordering and the delivery of service users’ meals whilst improving labour productivity. Utilising the Nutritics platform, Aramark creates nutritionally analysed menu cycles, to safely meet the needs of the varied therapeutic diets required within Aramark’s healthcare settings.

The system shows nutritional transparency for all meals in conjunction with validated allergen information linked to the patients’ dietary requirements and tastes”.

Elbha Purcell

Director of Dietetics and Wellbeing,
Aramark NE

The logo for 'dish' features a stylized white icon of three curved lines resembling a signal or Wi-Fi symbol to the left of the word 'dish' in a lowercase, sans-serif font.

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TRANSFORMS

Healthcare



dish

Dish can transform the healthcare experience from the patient perspective and the healthcare provider perspective.

PATIENT

HEALTHCARE PROVIDER

HIGHLY VISUAL IMAGERY
REMOVING ANY COMMUNICATION BARRIERS

ALLERGENS, INGREDIENTS & NUTRITIONAL NEEDS ARE ALL CLEARLY DISPLAYED

THE TEXTURE MODIFIED AND THERAPEUTIC MEAL OPTIONS FOR EACH PATIENT ARE CLEARLY IDENTIFIED

DISH CAN FULLY INTEGRATE WITH EACH HOSPITALS, PATIENT MANAGEMENT SYSTEM

THE DIETETIC TEAM CAN DETERMINE SPECIFIC NUTRITIONAL REQUIREMENTS OF EACH PATIENT

DISH CALCULATES STRESS FACTORS AND ACTIVITY LEVELS OF EACH PATIENT

A ONE CHANNEL FOOD EXPERIENCE FOR PATIENTS



PATIENT SAFETY

Traceability of interaction with patient

Reduces touch points & contact between patients and hospital staff

Menus tailored to specific dietary needs



ENHANCED EFFICIENCIES

Reduces print costs & streamlines information storage

Removes administration time involved in receiving and collating information

Menu metrics allow for more accurate forecasting

Chefs have the ability to update ingredients



IMPROVED EXPERIENCE

Eases barriers to communication within certain patient groups

Reduces time from kitchen to pantry to patient

Written, pictorial and verbal menu choice in compliance with HIQA requirements



NUTRITIONAL CARE

Nutritional requirements calculated and clinical stress factors applied

Connectivity & continuance of care using discharge programs designed by clinicians

In depth nutritional analysis of hospital menu cycle

Monitoring of nutritional status of patient

dish

MEET THE
Team

aramark 

The Team



Jason Keegan
Operations Director



Kevin McGinley
Operations Director



Joanne Doyle
Director of HR
Operations Ireland



Elbha Purcell
Director of Dietetics
& Wellbeing,
Northern Europe



Amanda Courtney
Dietitian



Sheena Staunton
Regional Manager



Aislinn Connaughton
Regional Manager



Ronan Fox
Executive
Healthcare Chef



NUTRITICS
NUTRITION ANALYSIS SOFTWARE

MAKING INFORMED FOOD CHOICES EASY

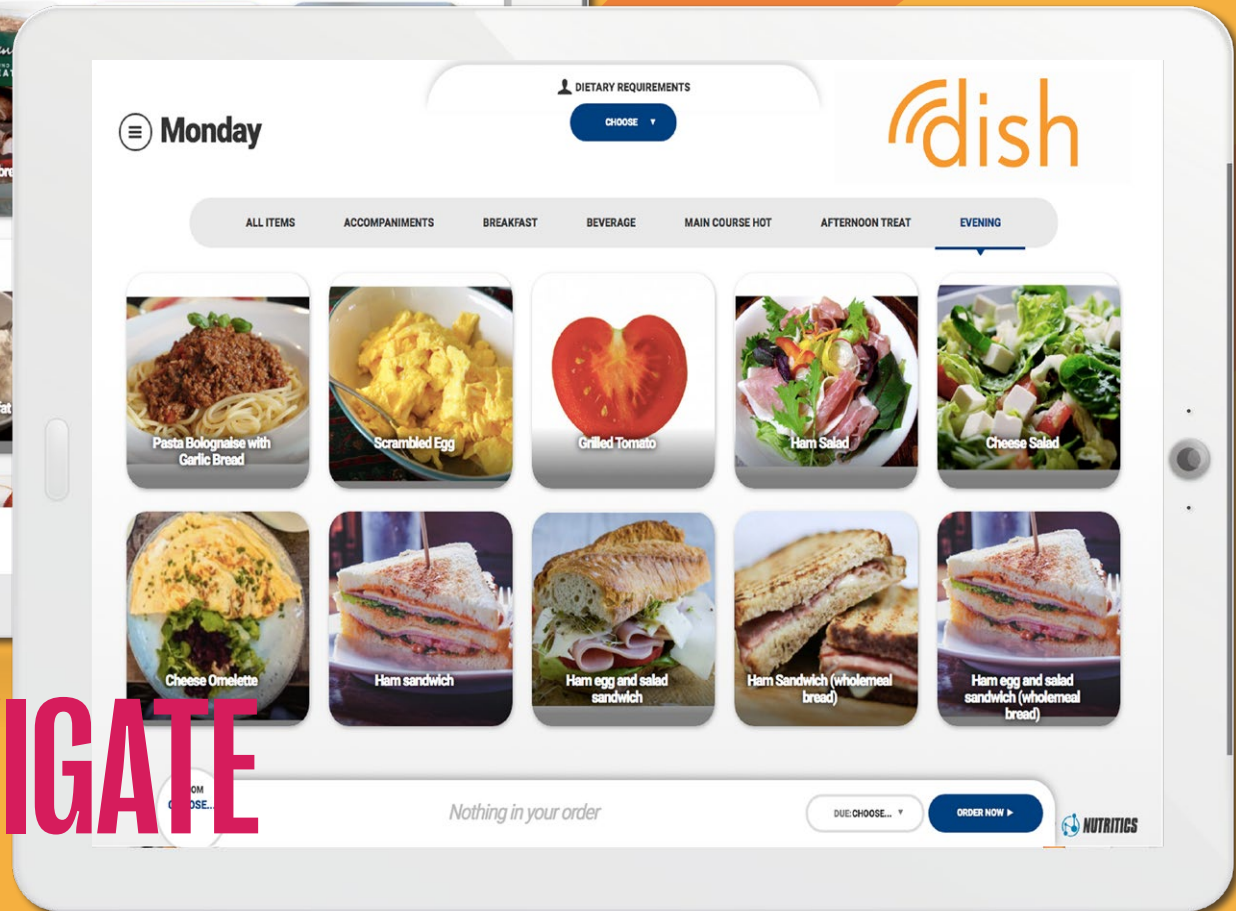
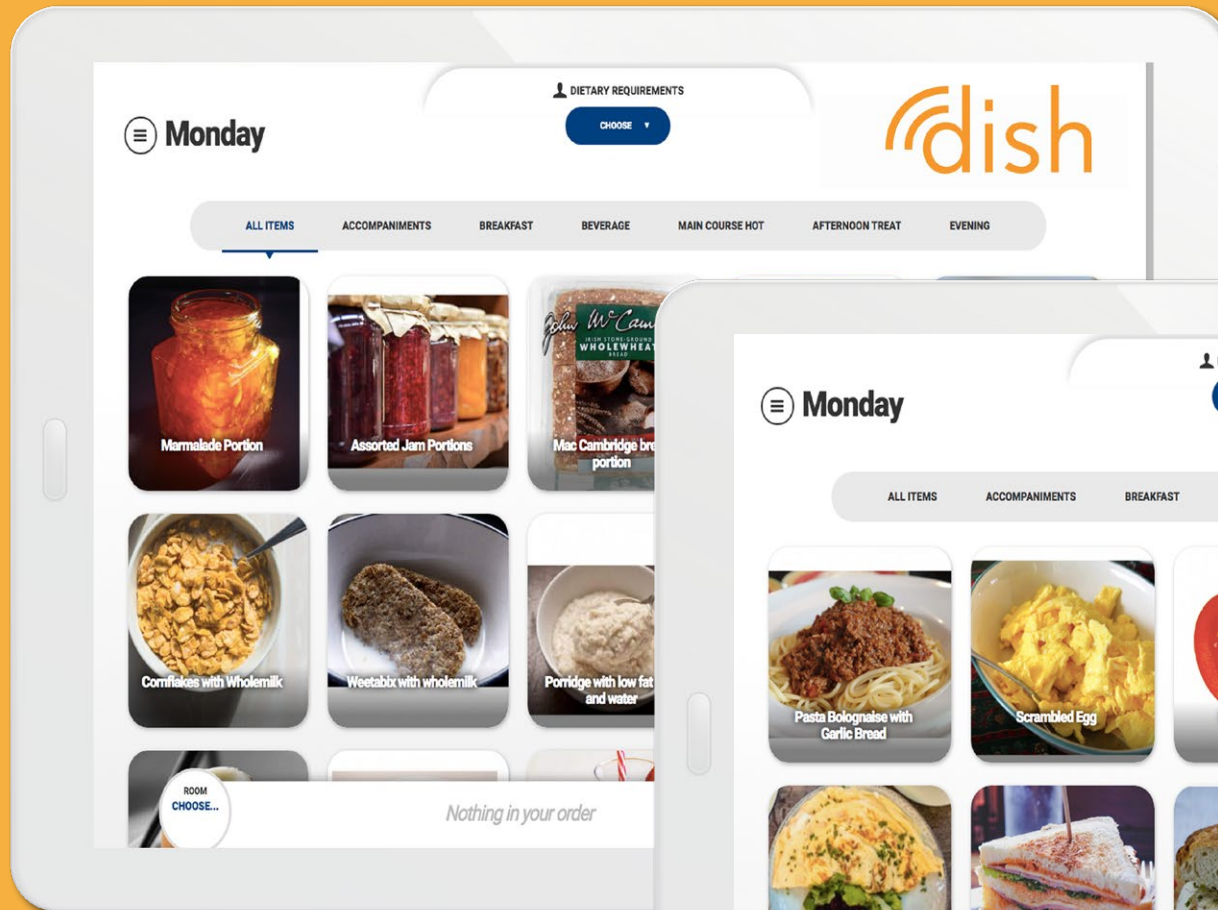
Nutritics is a nutritional analysis software company that design bespoke menu management, food ordering platforms. Nutritics equips clients and customers with the best tools for dietary analysis, meal planning and recipe and menu management.

Nutritics have worked closely with Aramark since 2015. In 2019 Aramark combined their extensive food services, healthcare and operational expertise with Nutritics' experience in menu software technology to develop Dish. Nutritics' continued software support and platform maintenance ensures Aramark can seamlessly adapt their service in to a technologically advanced solution in healthcare.

The software remains the only software provider to be gold standard certified by the European food information regulator (EUROFIR) for the accurate recipe information calculation.

A vibrant, close-up photograph of a salad. It features fresh green arugula leaves, bright yellow mango chunks, and dark, glazed beef strips. The salad is garnished with small, light-colored seeds, likely sesame seeds. The background is a solid teal color.

**WHO ARE
NUTRITICS**



EASY TO NAVIGATE
SYSTEM

APPENDICES

***NHS HOSPITAL FOOD
INDEPENDENT REVIEW,
DEPARTMENT OF HEALTH
AND SOCIAL CARE,
OCTOBER 2020.**

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HOSPITAL INNOVATION
FOR HEALTHCARE



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