



**Experience:** B Integrated Dining & Therapeutic Hospitality™

# enhanced dining to support thriving in place

Senior living communities are serving a growing population of residents with dementia. As a result, next-level hospitality services are needed to improve clinical outcomes and enable adults with cognitive impairments to thrive in place longer, delaying the transition to higher levels of support. Not only does this help nurture resident and family satisfaction while maintaining occupancy, it also can lead to lower operational costs over time.

Rooted in science and expert insights, B Integrated Dining & Therapeutic Hospitality™ is an enhanced dining approach engineered for communities serving people with mild cognitive impairments and dementia. With B, you can leverage food services and person-centered care strategies to evolve nutrition and wellness while empowering staff members with training that improves resident engagement and supports employee retention.



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SENIORS

“Our serving staff ... spend more time with people and they have more patience. They understand that what they do makes a difference.”

East Kitchen Dining Services Manager,  
Garden Spot Village, CCRC



of the resident population in assisted living settings experiences some form of cognitive impairment or dementia.

# intentional experiences & positive resident outcomes

Our holistic approach is optimized to benefit residents who may have mild cognitive impairment or dementia within independent and assisted living settings and across all levels of care. It includes nutrition that supports well-being, thoughtfully engineered dining experiences, elevated handheld and portable food options, and integrated staff training that increases cross-department collaborations. Working together, we can help you prevent triggers that cause residents to transition to higher levels of care, reduce staff turnover, and increase overall satisfaction with your dining programs.

## Adapted Wellness Culinary

- Specially curated menu of nutrient-dense selections with fresh ingredients scientifically linked to promoting brain health
- Cuisine is adapted to different levels of cognitive ability to preserve dignity and independence

## Therapeutic Hospitality

- Person-centered care allows residents to feel comfortable and confident in the dining space
- Environmental engineering details placement of chairs around tables, arrangement of food on plates, visual cues, open kitchens to promote inclusion, and more
- Easy-to-navigate meal experiences provide socialization and evolve with residents' clinical needs

## Integrated Dining Training

- Live virtual applied training designed by clinical health psychologist and national dementia care consultant Dr. Lori Stevic-Rust, Ph.D., ABPP
- Dining teams, aides, and frontline staff receive certification as Holistic Dementia Care™ Dining Servers
- Unified care teams of dining and clinical staff work together to create a tighter collaborative team

Therapeutic  
HOSPITALITY  
Designed to make Dining  
an Easy-to-Navigate  
Social Experience

Adapted Wellness  
CULINARY  
Health-promoting  
ingredients; High-  
quality mobile format

Integrated  
DEMENTIA CARE  
DINING TRAINING  
Operationalizing  
Person-Centered Care



Protect



Optimize



Experience



Care



Evolve

## move your community forward

Learn more at [us.sodexo.com/seniors](https://us.sodexo.com/seniors), or by email or phone:  
[Seniors@Sodexo.com](mailto:Seniors@Sodexo.com), 1-833-977-1759. See how partnering with Sodexo can help you elevate dining and hospitality experiences to create a successful future.

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