

New Dietary Programs to Get Your Facility Cooking!

Donna Manring DTR, Senior Consultant with Maun-Lemke, LLC, has several new programs available to help you transform your dietary department into a results-oriented, super-efficient team to boost your organization's productivity, your bottom line profits and most importantly, your customer satisfaction! Learn how Donna can help you today!



Good Nutrition and the Elderly -“They can have their cake and eat it too!”

Eating “right” is important at any age. However, health issues and physical limitations can make it difficult for seniors, the fastest-growing segment of the U.S. population, to get the nutrients they need for a balanced diet. According to the National Resource on Nutrition, between 35 and 50 percent of older residents of long-term care facilities are malnourished. Appealing foods may help stimulate appetite, especially in someone with decreased senses of taste and smell. This program provides practical tips and proven ideas to ensure residents benefit from proper nutrition, turning mealtime into a gratifying experience while improving their health!

Keep Off the Dietary “Hot Plate”

Are you finding it difficult to keep up with the fast pace in food service or feeling like you can't serve attractive and nutritious meals within your food budget? Enhanced dining food service remains a major focus for Surveyors, providers and, most importantly, customers. There are many ways you can turn inexpensive foods into gourmet without busting your budget and you'll learn some “tricks of the trade”. This program addresses current “hot buttons” in food service dining trends such as menu planning on a budget, reviewing revised survey protocols, regulatory issues, sanitation, improving food presentation and creating action plans to have your facility ahead of the dining trends.

The Clock is Ticking: Time Management for Dietary Managers to Live By

Do you feel like there aren't enough hours in the day to get everything done? Is it easier to do the job yourself so it is done right the first time? Learn to prioritize tasks, define objectives and delegate more efficiently with your team. Developing a system to manage overflowing paperwork and organizational expectations is key. Implementing time-saver techniques and systems will help you be the best dietary manager you can be! After attending this session, you'll be able to designate more time to build employee confidence and pride in their dietary role.

The “Blue Ribbon” Recipe for Dietary Leadership

Food Service Directors are under considerable daily pressure with customer satisfaction concerns, budget restraints, employee staffing issues and more. Where is there time to improve leadership skills? This program will provide the necessary ingredients needed to take your dietary team to the “top of their game”. Learn effective techniques in building team confidence, credibility and empowerment using key ingredients. Take the leadership test and discover your strengths, areas for improvement and leadership style. Discover how to build a team of leaders that reduces your workload and stress while improving productivity by blending leadership styles for the ultimate success recipe. Put the fun back into being a leader!



Add some fresh ingredients to your recipe for success today!

The Great Divide: Solutions for Bridging the Generation Gap

Research has shown that the generation you were born in has much to do with your work habits. Sixty-year-olds are working beside twenty-year-olds, and college graduates are overseeing employees old enough to be their parents. New job entrants are changing careers faster than college students change majors which creates frustration for employers struggling to retain and recruit talented high-performers. This program provides keys to unlock the generational gap and make age differences a positive influence in the workplace. Knowing the characteristics of the generations will allow you to bridge the gap resulting in a cohesive team that works together.

**Review Donna Manring's Biography and References at <http://www.maunlemke.com>
or call Kathy Cain or Chad Maun at (800) 356-2233 for more information**



Book multiple speakers for a \$\$\$ discount. Ask us how!



Maun-Lemke, LLC 8031 W Center Rd, Suite 222, Omaha NE 68124 tellmemore@maunlemke.com