Are you looking to control costs and manage improvements?
Look to the subject matter experts!

What makes us different? The collaborative working relationship between operational experts and clinical experts that we have makes all the difference. The Innovations Services Team has over 100 years of professional dining services experience working with retirement communities, assisted living, and nursing and rehabilitation homes. Members of our Team are selected based on education, performance and experience in dining services. Wayne Toczek, CEO of the Team has a Bachelor's degree in Dietetics, is Consultant for the State of Indiana Heath Department, a certified ServSafe trainer, and a former district manager for a top-tier contractor prior to founding Innovations Services twelve years ago. He is the author of four books that are approved for CEUS, by NAB, DMA ADA and BS RN. He has written articles featured in DMA magazine over the past five years and has contributed to Food Management and Nursing Home Digest. His speaking engagements include companies such as Cynthia Chow and Associates, US Foodservice, Sysco, and the Pennsylvania, Ohio, Michigan, and Indiana Healthcare annual conventions. He has personally worked with some of the largest CCRC not-for-profit and for profit chains in the country as well as various other healthcare organizations. His Team consists of registered dietitians and operational consultants who have degrees in dietetics, institutional management and culinary services who have onsite experience as dining services directors, executive chefs, and regional directors in contract management companies.

Look to the experts for the solutions you need. Innovation Services programs and software allow you to:

- keep it simple;
- keep in compliance; and
- keep it improving.

What makes our software, manuals and training tools different? All of our tools are user designed and therefore user friendly. The software is flexible enough yet comprehensive enough to meet the needs of your operation. Our programs can export to Word and Excel to allow the user even greater flexibility. We understand the challenges of long term care, regulations and the constant pressure to do more with less. [See DM Magazine June 2011.] A brief description of our two software programs follows.

Resident Manager: Our software, consisting of two parts, is located in one networkable desktop program that allows for almost every possible scenario that may exist including open dining, room service, and enhanced dining services options. It begins as an electronic kardex that then helps you manage snacks, alert staff to allergies, manage distribution of food and includes a comprehensive weight management option.

Resident Menu Manager: Our web-based software begins with your menu and saves time and money by producing production sheets, grocery lists, pre-prep reports, food value tracking, selection sheets and even menus printed with nutritional information. The system can be monitored by your management or clinical team by viewing the usage log. The dashboard allows users to make correct substitutions and adequate food value exchanges. The menu program will learn based on information input, in other words, once a user answers or provides information, the program remembers it and requires less and less data entry as the program continues to be used. By letting the program know if an item is a one day ahead prep, a two day freezer pull, or even specific garnish instructions, it will use this information in the creation of a user friendly production sheet, or a prep pull sheet. The grocery list will even alert you to order the food item early to allow for correct timing of prep or thawing. The program includes a scalable recipe database that can be used as is but also allows users to enter their own recipes.

Our materials are used from Pennsylvania to California …Why?...Because we get it. Time is a commodity and ease of use is a must. If it takes three days' training or constant support, then the material or software is simply too hard to use. The biggest challenge you will find is how you can improve your community with the program or what improvements you can make in customer or resident service with the extra time you now will have! [Look for Article on Technology by Wayne Toczek in the Feb. 2012 issue of DMA magazine.] To learn more, visit our website at www.Innovaservices.info