

Why Partner with Creative Dining at Your Senior Living Community?

Keep the control and gain flexibility, expertise and peace of mind.

In-House Dining Program

STATIC LABOR MODEL

Dining programs often have labor needs that fluctuate; peaks and valleys. With events, you need more help. The burden of covering the personnel gaps is on you: vacations, leave of absences, medical and personal leave.

FINANCIAL TRANSPARENCY

You have complete visibility to the revenue and expenses of your dining program.

DIRECT BUSINESS MODEL

Ability to dictate hours, offerings, labor decisions and expenses tied to dining.

RISK MITIGATION

Complete responsibility for preparations and results of health and safety inspections within the dining operation.

BUYER POWER

Leverage your buying power agencies (GPOs) to buy food with added time spent researching the best price.

LOCALIZED CULINARY EXPERTISE

Culinary teams efficiently prepare set menus to meet the eating habits of residents.

BROAD SCOPE OF RESPONSIBILITY

Complete oversight and management of the business, from occupancy rate, healthcare regulations, amenity offerings, staffing, the menu, housekeeping; and the list goes on.

Creative Dining's Program

DYNAMIC LABOR MODEL

Our teams support each other across our accounts where staffing is needed. Think of us as a resource to cover those interruptions: unfilled positions and temporary gaps with dining team members.

OPEN BOOK FINANCIALS

Creative Dining operates on a management fee model. We charge an upfront fee and you see monthly reports with exact costs. No upcharges, no padded invoices. We benchmark your program against our other adult living communities to measure efficiencies (per person/per day) so that we stay on track.

CONSULTATIVE APPROACH

Cookie cutter approaches lead to flat dining programs. That's why we craft personalized programming based on industry trends and best practices that meets your specific needs and the desires of your residents. Flexibility is one of our core values. You call the shots and keep the control.

PROVEN TRACK RECORD

Creative Dining teams are ServSafe certified and detail driven when it comes to protecting our strong standing with health and safety inspections. We are bound to internal ordering audits and regular sanitation inspections.

BUYING EXPERTISE

Comprehensive understanding of maximizing rebates based on 30 years of buying food from food groups. Dedicated procurement team solely focused on negotiating and optimizing savings on food purchases that are the most advantageous.

NETWORK OF ACCREDITED CHEFS

Team of culinary-trained, professionally affiliated chefs who continually re-tool and train on latest food trends. Established professional development that ensures our chefs understand menuing from high-end catering to pleasantly presented specialized diets.

SPECIALIZED DINING EXPERTS

We aren't generalists. We're specialists. Our expertise is dining so that you can give more focus and intentionality to other operational aspects of your community.