

**Memorial**  

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**Hospital of South Bend\***  
NUTRITIONAL SERVICES

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For Immediate Release

***Room Service Introduced at Memorial Hospital***  
*New service made possible through the implementation of*  
*Maverick Precision Temperature Cooking System®*

Memorial Hospital has introduced room service to its expanding list of customer-focused amenities. The service, which began Sunday, October 3, gives patients more flexibility in choosing the timing and substance of their meals.

This clinical-type room service system has rapidly become the standard in health care facilities across the nation. Room service offers a truly unique experience and can enhance the overall patient experience. Computer software interfaces with the hospital's Cerner system, enabling powerful clinical tools, and ensuring safety and compliance with prescribed diets and food allergies, while increasing patient satisfaction. The benefits of this clinical room service system include:

- Helps to keep patients healthy and safe
- Provides great service to increase patient satisfaction
- Reduces overall food costs
- Enhances the philosophy of patient-focused care

The meal tracking feature provides a history of all food items that were served to each patient. Patients receive their meals based on preferences at the time they want—providing better nutrition when they need it most. Meals may be ordered any time between 6:45 am and 7 p.m., and all meals will be delivered within 45 minutes of the order.

**A New Way of Thinking – and Cooking!**

Maverick Cuisine, a new precision temperature cooking methodology, which is sustainable, integrated and energy efficient will enhance the room service system. This new system will ensure consistent food quality and safety via a perfected process. Two cooking suites are available, one for patient services and one for cafeteria services. Foods will be prepared at precision temperatures utilizing a state-of-the-art sous vide system (under vacuum), which results in higher quality, more nutritious and tastier foods.

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