

Tea Party – March 11th 2018

Marketing and Promotion:

Marketing and Promotional planning begin with establishing clear and measurable objective. The objective of this Tea party event is to increase awareness of Nutritional value of food and importance of keeping body hydrated at all times, to the residents, staffs and visitors.

Event is planned well ahead at least one month before, and posters are placed in dining area and staff notice boards, and internal department communication through email. It includes the details of what, when, where, whom the event organized.

What: Tea Party

When: March 11, 2019 03.00 pm

Where: Celebration room

Whom: Residents, Support staff, Visitors

Posters include the importance of eating healthy habits and including at least one green and orange vegetables in the meal. Recommended Canada food guide information included.

Menu Development:

Menu is the key for any food service party, when planning menu we should consider the residents special needs as well like gluten free, soft and puree diet, and any other recommendation by the dietitian.

Tea Party Menu

Assorted sandwich platter (Gluten free sandwich provided/ soft and mince diet sandwich also included)

Canapes (Made with cheese, vegetables, puree meats, base- bread, biscuits, vegetables)

Pizza bites (Gluten free, vegetarian, wholewheat, option available)

Fresh fruit platter (Puree fruit and puddings and jello made for special diet)

Energy drinks (Gluserna, Ensure available as per the meal requirement)

Juices (thicken fluids and juice made available as per the resident diet request)

Spa water (different flavored water like lemon, cucumber, orange, added for attractive and flavor)

Tea/ coffee

For residents with dementia food served in small bite size canapes, pizza different colors are introduced in the meal.

Human Resource Management:

Activity department staffs are used to help residents in feeding for those need help, and volunteers are used to explain the importance of nutritional value in food and importance of keeping the body hydrated at all time, information placed on each table as a brochette contain all nutritional details and Canada food guide recommendation.

The extra Cook is assigned to prep the sandwich, canapes, fruit platters, and dessert.

Dietitian manager used to explain the importance of nutritional value of food and keeping the body hydrated, and how to maintain a healthy eating habits.

Small presentation kept on how much sugar contain in drinks like coke, Pepsi and how the alternative fruit juice or water helps the body to keep hydrated.

Financial Management:

The 600\$ budget used in three parts

Food / groceries - 300\$

Notices, posters, and charts-200\$

Table setup and internal decoration for the hall -100\$

Plan this Tea Party as a special event and by posting the venue details well ahead would help people to plan for the event, and by setting up the posters through whole facility will create the eager to attend the event.

Posting the Menu will encourage more residents to attend the event, and try to cover everyone by providing the altered menu for special diet request.

Dietitian explaining about the importance of healthy eating and how importance is to keep our body hydrated, will help the residents understanding about the menu and choices available to them.

Spa water would be placed in all dining rooms and common areas through the day for the resident convenient.

Reference

June Payne-Palacia, Monica Theis, Food service Management Principles and Practices, The

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