

Food and Nutrition Department

Taos Health Systems

What We Do

- ▶ Offer a full room service menu to guests of Taos Health Systems.
- ▶ Provide nutritious and appropriately portioned meals to hospital staff and members of our community while keeping in mind different dietary needs including vegetarian, gluten free and culturally important Northern New Mexican food choices.
- ▶ Maintain the Enchanted Cup which provides specialty beverages, baked goods, snacks and an assortment of grab and go meals.

Our Team of Dedicated Food Service Professionals

- ▶ Frances Santistevan, 40 years
- ▶ Cecilia Cordova, 20 years
- ▶ Peggy Montoya, 20 years
- ▶ Cecilia Maestas, 15 years
- ▶ Roza Duran, 6 years
- ▶ Matthew Currey, 5 years
- ▶ Vanessa Riggs, 5 years
- ▶ Teresa Lopez, 5 years
- ▶ Zilpha Gatlin, 5 years
- ▶ Erin Kizen, 3 years
- ▶ Marissa Mares, New Hire

That's over 140 years of service just between 9 staff members. This is a testament to level of ownership and dedication this team has to serving THS and our community.

Francis & Zilpha



Celebrating Vanessa's Birthday Teresa at the Enchanted Cup



Rosa Training Marissa Mrs. Cordova enjoying lunch



Peggy preparing for service.
Sunshine posing!



The Different Roles of Service

► Catering Associates

Providing assistance to guests of Taos Health System for Breakfast, Lunch and Dinner. Available over the phone for snacks and questions. These team members have knowledge of the many dietary requirements for a multitude of possible health ailments.

An example of the many diets available:

- Clear Liquid
- Full Liquid
- Puree / Mechanical Soft
- Regular
- Cardiac
- Diabetic
- Renal

The Different Roles of Service

▶ Cook / Cook's Helper

Creating the nutritious foods we have offer.

Here at Taos Health Systems we provide on average 200 meals daily to the staff and community through Wheeler Peak Café. This does not include full service to it's 24 beds, The Enchanted Cup, observation unit or emergency department.

▶ Food Service

Includes many jobs such as food preparation, food serving, stocking and the hardest job of them all, doing the dishes!

When you add it all up, that is a lot of dishes!

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How do we get it all done?

Through Strong Leadership...

Matthew Currey

Director of Food and Nutrition
Department

Executive Chef

Certified Dietary Manager

Certified Food Protection Professional

Vanessa Riggs

Administrative Assistant

(aka The One Who Gets It All Done!)

- ▶ Add picture of Vanessa and Matt

...and Great Teamwork!

It takes a lot of work to keep a department this large running smoothly. That is why we are proud that our team is fully cross trained. We have taken the time and energy to ensure that any of our members can step into any role in order to keep our guests well fed and happy. There is never any job too big or too small.

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Our Service Doesn't
Stop at the Door

Dedicated to Community Outreach

Our kitchen provides meals to many charitable community events including:

- Holiday meals in partnership with St. James Episcopal Church and Shared Table of Taos.
- School Fundraisers, “Tapas de Taos” benefiting STEM classes at Taos Academy Charter School.
- Paint Taos Pink, Breast Cancer Awareness fundraising silent auction.
- Taos Health Systems monthly “Lunch and Learn” community education sessions.

Did you know?

- ▶ Because Taos Health Systems is a Not for Profit Organization we can not compete with local business' nor can we make a profit from our food sales. That is why we do not advertise our services and why our staff and community can enjoy great food and low prices.
- ▶ A price increase of about 30% across the board will be implemented on January 1st. All THS employees will receive a discount of 25%. We have not raised prices for many years, but we wanted to keep the prices low for our employees as a benefit for their hard work. The price increase will affect guest and community members that enjoy or food, but will still be well worth it!
- ▶ We offer Free meals to all working employees on Thanksgiving and Christmas. Since they are unable to be home with their families, we provide them with some comfort of home. We also host our holiday lunch on December 9th to all employees offering Halibut, Lamb Chops, Pork Osso Bucco and Carved Beef.

Equipment

Our equipment is maintained well and is mostly in good working condition. Unfortunately our workhorse of the kitchen, the pressure steamer, went down a few months ago. We have researched and found a replacement which is called a Combi-Oven. It cooks using both steam and convection heat to cook. This machine will revolutionize our kitchen. The staff is looking forward to its arrival.



Aramark Managed Food Service

- ▶ Our department has been managed by Aramark for about 3 years. Until now we have created our own menus and recipes. On August 1st we implemented the Aramark menu which is called Prima Web. It is a diversified menu created by Aramark to be utilized in all of their accounts. We follow their Healthcare menu and base our three week cycle menu and our room service menu on it. We have received good feedback and continue to implement new recipes to keep the menu fresh and new.