



# Dietetic Services Newsletter

P.O. Box 250 905  
Ste EH110B  
Charleston, SC 29425

Phone: (843) 792-4559  
Fax: (843) 792-8364  
E-mail: [Baselm@musc.edu](mailto:Baselm@musc.edu)

FEBRUARY 2, 2009



## Inside this issue:

*Message from the GM*

*What's New*

*Food Service Areas*

*Awards & Recognition*

*Clinical Services*

## Events Calendar:

### February:

#### Feb 2 - 6

A.S.P.E.N. Conference

#### Feb 7 & 8

"Management of Obesity:  
The Healthcare Epidemic

#### Feb 11 & 12

Diabetes Strategies for the  
21<sup>st</sup> Century

#### Feb 23

Healthy Eating & Lifestyle  
Program (H.E.L.P).  
Weigh-out

### March:

National Nutrition Month

#### Mar 5 & 6

SC Dietetic Association Mtg

#### Mar 11

National Dietitian Day

## Message from the General Manager

2009 promises to be a very interesting year to say the least. We have a new US President and Administration who will face many challenges in the upcoming year. Our economy is a bit rocky and could use a nice shot of adrenalin to get moving again. Our client of 27 years, MUSC, is facing some tough times as well. I am asking each of you to join me in being good stewards of the hospital's resources by controlling waste where ever you can.



*Brad Masteller, GM*

I'm confident that everyone working together will turn things around. Sodexo feels very fortunate to have the opportunity to partner with MUSC to serve the Charleston community. I thank each of you for your ongoing efforts and look forward to an exciting year ahead.

As most of you know, we are optimistic that our renovation project will get off the ground soon. It will truly be a showcase that all employees will be proud of and our valued customers will want to visit each day. I will keep you abreast of the process and you'll be the first to know when we have a signed contract.

## What's New?

### ◇ New Starbucks

Our new Starbucks licensed store will open in ART on February 16th. Hours: 6:30AM to 7:00PM Monday-Thursday and until 4:00PM on Friday. Come try one of the great beverage choices and pastries!

### ◇ Rutledge Tower Café

Coming soon: Chick-Fil-A items (such a as salads and wraps) will be offered at Rutledge Tower soon.

### ◇ A la Carte Catering

Catering is available M- F between 10:00am – 4:00pm ([Catering menu](#))  
Email Diane Harrison @ [harrisdi@musc.edu](mailto:harrisdi@musc.edu) or phone 2-7761  
(Please allow at least 24 hours for processing)

## Food Service Areas



### Patient Satisfaction      **Press Ganey Competition**

The room service program at Ashley River Tower (ART) continues to receive rave reviews from patients. Press Ganey scores of 75th - 85th%ile indicate that patients like to eat "what they want-when they want"!

Nursing units have a friendly competition going to determine which floor can achieve the highest patient satisfaction scores for meals each month. Congratulations to 3 West and 6 East who both finished the month of December at 96th %ile and celebrated with platters of goodies.



6 East Unit



### *Valentine's Day Teddy Bears*

**Adorable Stuffed Bears with Chocolate will be on sale in the MUHA Café & Starbucks starting Feb. 1st**  
**The Teddy Bears are \$10.**  
**Supplies are limited.**

### Retail Area      **Two Cafeteria Employees Recognized for "CARING" Actions**

Two Dietary employees were selected in December as *Hospital Employees of the Month* because of the care and compassion their actions displayed.



Brad Masteller, Shaleen Robinson, Randy Teates

**Shaleen Robinson**, who works in Starbucks, learned that a patient was very depressed after having portions of her hair shaved off. As a licensed cosmetologist, Shaleen stepped in and cut and styled the patient's hair at no charge.

The patient felt better about her appearance and was impressed by the compassion Shaleen displayed.

**Shaniqua Melvin** works in the ART cafeteria. When an elderly woman went to purchase her food, she realized either she didn't have enough money or no money at all. To spare the woman embarrassment, Shaniqua kept a very low key and took care of the meal.

Shaniqua was absolutely 100% professional and her compassion was a great example to us all.



Shaniqua Melvin

## Black History Month Specials

During Black History Month a "special menu" will be featured each week in February.

Be sure to try other new items that include: Chili Cheese Fries, Chicken Minis, and new wraps.



## Great Deals at A la Carte

### Pizza/ Smoothie Card Club

Be sure to join the Pizza and Smoothie club!

After purchasing ten (10), the next one is **FREE!**

### Late Night Discounts

Late night diners can take advantage of the

### 10% Savings Coupon

between the hours of 11:00pm and 3:00am.



We are always looking for great ideas and better ways to serve you.

Please let us know your comments, or let us know if you are interested in joining our Dining Committee and Focus Group.

Contact Akeema Roberson at [robersoa@musc.edu](mailto:robersoa@musc.edu)

## Production Area

Under the direction of Executive Chef Fred Bennett, Sodexo/MUSC graduated ten (10) students from the Culinary Foundation.

Completion of the program provides food preparers with the knowledge and skills needed to grow their careers through the Culinary Foundation.

The Culinary Foundation training program is made possible through the support of Sodexo and the leadership skills of Executive Chef Bennett.



*Culinary Foundation Graduates*

## Dietetic Intern Foodservice Rotation

This past fall, the MUSC dietetic interns dove headfirst into the world of foodservice. Throughout a four-week rotation, they experienced different foodservice specialties such as production, patient services, retail, and human resources. One of their major projects included creating a new "Theme Cuisine" menu.

With the help of Chef Bennett and the kitchen staff, the interns produced and served on the Theme Cuisine line to many hungry and curious customers.



*Dietetic Interns serving an Indian-themed meal*

## Awards and Recognition



During the Sodexo Southeastern Regional meeting held in Hilton Head, MUSC Sodexo Managers received awards for service excellence.

### "RD Reaching Above and Beyond Award"

**Carrie Finch, MS, RD  
(Neonatal Dietitian)**



Carrie Finch, MS, RD was the recipient of the **"RD Reaching Above and Beyond"** award. During Carrie's role as a Neonatal Dietitian, she has been actively involved in developing an enteral feeding protocol for preterm neonatal ICU patients in an effort to help this infants grow and develop optimally.

### **National District Coordinator Recipient Randy Teates MUSC (Sodexo Retail Director)**

Sodexo created a District Retail and Culinary Support Coordinator program to aid the Area Support managers in their roles throughout the country. The Retail Director at MUSC, Randy Teates, was recognized by Sodexo as the **National District Coordinator Recipient** for being the best of all coordinators in the nation.



### **American Culinary Federation Silver Medal Recipient Chef Fred Bennett**

Chef Fred Bennett was recognized with the American Culinary Federation (ACF) Silver medal during the recipe competition at the Sodexo Regional (Area 326) conference.

Judging was performed by two master chefs and was based on sanitation, organization, cooking techniques, proper utilization of ingredients and work flow.



## Clinical Nutrition Services



### Inpatient Adult Services

#### ***MASPEN Conference Speakers***

Three MUSC/Sodexo dietitians were selected to present nutrition topics at the Mid-Atlantic Society of Parenteral and Enteral Nutrition (MASPEN) conference that was held in Charleston on December 5 & 6<sup>th</sup>.

Amy Berry, RD will be serving as the MASPEN President for 2009.



*Left: Carrie Finch, English Barbour, Amy Berry*

### Inpatient Pediatric Services



*Dr. Sas & pediatric patient*

#### ***Yummy Renal Recipes***

Under the direction of the Pediatric Nutrition Manager, Lauren McNider, RD, the dietetic interns conducted a taste panel where new renal recipes were tested.

The recipe judging panel included

Dr. David Sas (Nephrologist), Karen Hiott, RN, and pediatric patients.

Recipes that passed the test were added to our renal menus.

### Outpatient Services

#### ***Dietitian Interviewed by Woman's World***

When Wally and Bev Seinsheimer gifted one million dollars to MUSC to initiate a cardiac prevention clinic in their name last September, a new opportunity for outpatient dietitian, Amy Mendez, MS, RD emerged.

Amy was recently interviewed to share her comments regarding nutrition and cardiac prevention to a journalist writing for ***Woman's World*** magazine.



*Amy Mendez, Seinsheimer R.D.*