
**FUNCTIONAL ANALYSIS OF KITCHEN AND FOOD
MANAGEMENT IN ELDERLY HOUSE (MDPS)
IN RYBNIK**

SUMMARY REPORT – CONTROL CHECK

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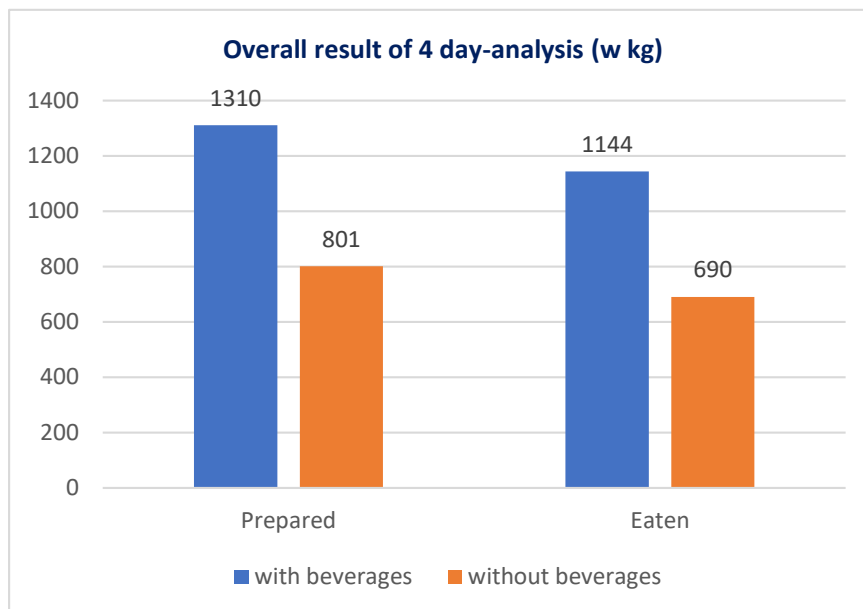
About the report:

This document is an executive summary of the control visit in MDPS Rybnik carried out by Tomasz Szuba between 24-27 May 2021. The key purpose of this activity was to check progress made by MDPS since first analysis in September 2020.

Key results are the following:

- Number of persons for whom meals are prepared are basically the same as previously – MDPS feeds daily 140-143 persons.
- During 4 days of analyses, a total of 1310 kg of food and beverages were prepared (801 kg excluding beverages). On average MDPS prepares 327,5 kg of food&beverages (or 200,2 kg excluding beverages). Previously MDPS prepared 339.2 kg of food and drinks (or 155.6 kg without beverages) per day.
- Out of 1310/801 kg of food prepared 1144/690 kg was consumed which is 87%/86% (excluding beverages) of total production. Previously it was 84%/79%. Quantitative result was thus improved – congratulations!
- In total during 4 day-analysis 165 kg of food&beverages were wasted (or 111 kg excluding beverages). On average per day food waste amounts to 41,25 kg (or 27,7 kg excluding beverages). Previously the result of food waste was the following: 54,4 kg of food&drinks or 41 kg excluding drinks. MDPS thus showed significant improvement of average daily food waste cutting it by 13,15 kg (or 13,3 kg excluding beverages).

Fig. 1: overall result of quantitative analyses in kgs



Following tables show overall results of different meals: breakfast, lunch, and dinner

Breakfasts results in kg	Prepared	Eaten	Loss	% of loss	Breakfasts average/per head in grams	Prepared	Eaten	% of eaten
Milk soup	28,0	23,9	4,1	15%	Milk soup	121	103	85%
Hams	6,3	5,8	0,5	8%	Hams	55	50	92%
Cheese	8,3	6,3	1,0	12%	Cheese	62	54	86%
Butter	12,2	10,8	1,4	11%	Butter	26	23	89%
Bread	47,1	41,5	5,6	12%	Bread	101	89	88%
Salads	13,7	11,2	2,5	18%	Salads	119	97	82%
Hot sausages	12,7	10,5	2,2	17%	Hot sausages	111	93	83%
MIX diet	68	66	2	3%	MIX diet	713	693	97%
Beverages	158	135	23	14%	Beverages	281	240	86%
TOTAL:	355	312	42	12%				
TOTAL without drinks	197	176	20	10%				

Lunches results in kg	Prepared	Eaten	Loss	% of loss	Lunches average/per head in grams	Prepared	Eaten	% of eaten
Soups	183	148	34	19%	Soups	391	317	81%
Second course	89	77	12	13%	Second course	191	166	87%
Additives like potatoes	68	53	15	21%	Additives like potatoes	192	151	79%
Salads	30	19	11	35%	Salads	128	83	65%
Beverages	198	188	11	5%	Beverages	360	341	95%
Mix diet	62	60	2	4%	Mix diet	645	622	96%
TOTAL:	629	545	84	13%				
TOTAL without drinks	431	357	73	17%				

Dinners results in kg	Prepared	Eaten	Loss	% of loss	Lunches average/per head in grams	Prepared	Eaten	% of eaten
Hams	26	24	3	10%	Hams	57	51	90%
Salads	23	18	5	22%	Salads	101	79	78%
Butter	10	9	1	11%	Butter	21	18	89%
Bread	41	35	6	15%	Bread	88	74	85%
Drinks	153	131	22	14%	Drinks	272	232	86%
MIX diet	74	71	2	3%	MIX diet	768	745	97%
TOTAL:	327	287	39	12%				
TOTAL without drinks:	174	157	17	10%				

If MDPS wishes to further improve its quantitative results, the management needs to:

1. For breakfast focus on served quantities of: milk soups, salads, hot sausages, and beverages – they should be reduced.
2. For lunches focus on served quantities of: salads, potatoes, and soups.
3. For dinners give special attention to: salads, bread, and drinks served.

Other key suggestions are the following:

1. If MDPS introduces new dishes (under improvement of quality of food served) the quantities of food waste need to be closely monitored to adjust production levels.
2. Strengthening competencies of kitchen personnel should be maintained.
3. MDPS should monitor food waste on a regular basis to make sure there is further improvement in reducing discarded food. It seems that reaching the level of 10% of food waste is achievable.