

# Let us take care of your food service and delivery



Our experience in the food and hospitality services goes back over 20 years. From our state-of-the-art purpose-built kitchen at Moorooka, our talented team of chefs and food assistants work alongside dietitians, nutritionists and speech pathologists to plan, prepare and package a daily full meal service.

## Who we assist

Our meals are delivered to residents across Wesley Mission Queensland's aged care communities, as well as other service areas in our organisation including our respite centres and retirement homes.

We also supply meals for other services across Queensland, such as health care centres and hospitals, aged care communities and correctional centres.

## More than just a meal

We pride ourselves on the diverse range of quality meals we offer including delivery to your cold room. Where possible, we source our produce from local Brisbane markets, this includes all our meat and fresh fruit and vegetables. Our menus regularly rotate considering seasonal food changes and to ensure variety and nutritional value.

## Texture modified meals

Developed by our dietitians and speech pathologists, most of our meals are available in three different textures to meet resident's needs - without compromising on flavour or nutritional value. We use specialist equipment to puree foods. These are then available as pureed meal components in a variety of bulk trays or individual portions of 100 grams of protein and 60 grams of vegetables.





## Why choose WMQ Central Kitchen?

- Meals are available for delivery either freshly chilled or frozen, it's your choice. Heating meals is easy too - either with a microwave or conventional oven
- We'll work with you to ensure the food you are ordering is suitable for your needs, reducing wastage or shortages. This allows for accurate forecasting for food service, meaning less administration costs following up on suppliers and invoices.
- Every day we meet all food safety legislative requirements, ensuring consistent quality of food is delivered
- Breakfast, lunch, dinner, desserts, snacks and soups are available following a 5-week cyclic menu - providing variety with over 105 different meal combinations and meeting nutritional guidelines
- All dietary requirements and restrictions are catered for – this includes gluten-free, nut allergies, low salt choices, minced and pureed options.

## Compliment your next event with our catering

We also provide catering for all types of function menus. This includes morning teas, boardroom lunches, full buffets and cocktail parties. Speak to us today about how we can tailor catering for your next event.



## Find out more

Talk to us about how we can take care of your food service needs. We're open Monday – Friday.

**Call us today on 3204 3960.**