



EXCEPTIONAL DINING SERVICES ADD TO HIGH QUALITY OF LIFE AT PARKER HOME

by Krisztina Kincses Vida



Mediterranean Chicken
with pasta and asparagus

The power of great food to influence our lives in positive ways is undeniable. Great food can heal our bodies, lift our spirits, become the focal point of memorable social events,

and generally speaking, it can make us feel well cared for. Based on this premise, consistently delicious and nutritious meals prepared by expert hands are designed to be at the center of the high quality of life experience for the residents and day-participants of the **Francis E. Parker Memorial Home**. Parker Home operates assisted living, nursing home and adult day care programs at several locations in central New Jersey and has committed to delivering a high-end dining experience for all

its residents and participants to help them feel healthy, happy, and with their preferences respected.

"We have been providing the highest quality long term care services since 1907," says **Roberto Muñiz, President and CEO of Francis E. Parker Memorial Home**. "One of the most important factors that comes into play when people are looking to select a Long-Term Care residence is the food they will be served. Food often serves as a tool to optimize a sense of autonomy, control, individuality and positive memories. At Parker, we are committed to serving the highest quality and best tasting meals to our residents, while also ensuring balanced nutrition for optimum health. The preparation and presentation of our meals is phenomenal and the commitment of the staff is unmatched."

Robert Klingebiel, Director of Dining and Nutrition Services, is the culinary and management lead of the dining staffs that plan, prepare, cook, and serve high-end restaurant style meals for all residents at **Parker at Stonegate Assisted Living Community** and the **Parker at Landing Lane** and **Parker at River Road Nursing Homes**, the participants of the on-site and community adult day programs, and any visitors or employees who choose to enjoy the light fare served from the café at Parker at the Pavilion, which is open to the public. Klingebiel will also lead the dining program at the new Parker at Monroe Nursing Care Residence, which is currently being built and is anticipated to open in late fall 2014.

As a graduate of the Academy of Culinary Arts, Klingebiel has been with Parker for more than six years starting out as the Executive Chef at Parker at Stonegate. Previously a restaurant owner/operator with work experience that included corporate chef and a high-profile account executive for a leading food service organization, Klingebiel was well prepared for the vision of excellence that Parker has laid out for the culinary operations at all of its locations. His experience at Parker offered him an introduction into the healthcare arena and Klingebiel recently earned certification as a dietary manager and food protection professional to expand his qualifications.

"Through the certification course, I learned so much about how the nutritional components of dining services complement the clinical aspects of the care our clients receive," Klingebiel says. "We work collaboratively with our dietician and nursing staffs to create therapeutic diets for residents and participants who need that level of service, and to generally develop menu choices within guidelines for well-balanced diets with individualized attention to certain medical conditions and food preferences."

At Parker at Stonegate, assisted living home residents have a formal dining room with a la carte, restaurant style service, where filet mignon and fresh salmon are always available. Menu selections also include New Zealand rack of lamb and Chilean sea bass, lobster stuffed flounder, just to name a few dishes. The Bistro, also at the Stonegate location, is a more casual, yet trendy setting for light meals, including grilled salads and snacks, omelets, and surf and turf combo meals.

At the nursing home locations, Parker at River Road and Parker at Landing Lane, residents pre-order their meals with assistance by staff through an electronic system. An 'always offered' tableside menu for expanded meal options is in the process of being developed as well.



Parker at Landing Lane Dining Room



Parker at Stonegate Centennial Dining Room



The Café is famous for its smoothies and parfaits at discounted prices



Parker at Stonegate

photo by Jill Ferri

*P*leasing our residents is what drives every detail of our work,” Klingebiel says. “Our residents, especially at the nursing homes, often experience changes in their taste as a result of the aging process, clinical conditions or medications. They have personal flavor preferences and may be going through difficult medical recoveries, so we want to provide them with meals they can enjoy thoroughly each and every time.”

Parker residences have three main kitchens, where everything is made from scratch for a seasonal four-week rotating menu cycle. The wholesome dishes prepared are made from a wide variety of fresh produce and high-quality ingredients, ensuring that dietary needs and restrictions are always taken into account. The variety of options is clearly evident with choices that include homemade stuffed shells, rosemary chicken, veal parmesan, quiche Lorraine, filet tips with wild mushrooms, pecan-crusted tilapia, duck a l'orange, chicken cordon bleu, jumbo lump crab cakes, mushroom and mozzarella burgers, tacos, Hungarian goulash, beef stir fry, pumpkin bisque, and much more.

“Pleasing our residents is what drives every detail of our work”

Robert Klingebiel

The dining staffs also cater for all departments and residents at all locations for various events, including birthdays, anniversaries, and even wedding celebrations, as well as for affairs hosted by Parker, such as for professional associations or special events open to the community. With an average of 100 events per month, there are themed holiday parties, cooking demos, summer barbeques and food festivals.

To keep morale high and commitment strong to deliver on the Parker mission, the team of 50 in dining/nutrition services is heavily focused on building a knowledgeable and close-knit service community that embraces openness and communication. Klingebiel holds daily team meetings to continually develop the culinary expertise and professional support system that enable the dining team to earn glowing reviews and to feel valued as important contributors to the quality of life of those served.



Maple Cake with Amaretto Buttercream



The dining staff includes 3 Certified Dietary Managers who ensure resident nutrition while maintaining top notch hygiene.



Cobb Salad with turkey, bacon, cheese, egg, avocado and tomatoes



photo by Jill Ferri

Certified Angus Beef™ Filet Mignon with roasted vegetables and twice-cooked potato

The dining-nutrition services team is heavily focused on building a knowledgeable and close-knit service community that embraces openness and communication



Robert Klingebiel, Director of Dining and Nutrition Services; Carol Burt, Chief Administrator; Roberto Muñiz, President and CEO; and Carey Dodd, AFI.



The Francis E. Parker Memorial Home, Inc.

732-565-2400

www.FrancisEParker.com

Roberto Muñiz

President and CEO

Robert Klingebiel

Director of Dining
and Nutrition Services

Carey Dodd

Performance Foodservice - AFI
Area Manager

LOCATIONS

Home Office

PARKER at River Road

Nursing Care Residence
1421 River Road
Piscataway, NJ 08854
732-545-8330

PARKER at Landing Lane

Nursing Care Residence
501 Easton Avenue
New Brunswick, NJ 08901
732-545-3110

PARKER at Stonegate

Assisted Living Residence
443 River Road
Highland Park, NJ 08904
732-565-2500

PARKER at the Pavilion

Adult Day Health Services
443 River Road
Highland Park, NJ 08904
732-565-2400