

**DINEX<sup>®</sup>**

Patient Tray Assembly



# HOW TO JUSTIFY THE COST

OF YOUR FOODSERVICE EQUIPMENT PROJECT

## 7 Ways to Increase the Probability of Getting Your Quotation Approved

A common problem many healthcare foodservice professionals face is finding a way to get funding approved for new equipment. Having reliable equipment is essential to your success. After all, a broken piece of equipment could derail your operations for days. Even so, you may find that getting funding approved for new foodservice equipment is not quite as simple as it once was.

[www.dinex.com/postcard/approvedquote](http://www.dinex.com/postcard/approvedquote)



## How to Implement a Successful ROOM SERVICE PROGRAM

Improving Patient Satisfaction  
& Reducing Waste

## How to Implement a Successful Room Service Program: Improving Patient Satisfaction & Reducing Waste

Research has shown that facilities with a room service program can achieve higher patient satisfaction scores, as well as reduced food waste. According to a recent study conducted by the Academy of Nutrition and Dietetics, one healthcare facility in Australia was able to increase its satisfaction ratings across all Press Ganey categories with a room service program.

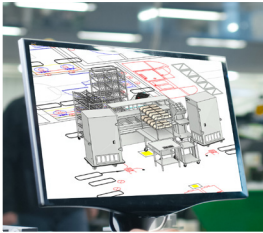
[www.dinex.com/postcard/roomservice](http://www.dinex.com/postcard/roomservice)



## **How to Increase Patient Satisfaction Amidst Facility Consolidation**

Consolidation is a popular trend in healthcare, and it shows no signs of slowing down. While consolidation will continue to mount in the coming years, the effect it will have on patient care is still unknown. In a recent Health Care 2020 report the HFMA President and CEO, Joseph Fifer, states that the challenge consolidation poses to healthcare providers is the ability to achieve higher levels of patient satisfaction while lowering the total cost of care.

[www.dinex.com/postcard/consolidation](http://www.dinex.com/postcard/consolidation)



# The Four Team Approach

At Dinex, it's our job to make your kitchen run better. Our unique, four-team approach to healthcare food service support allows us to do that. We have dedicated teams for sales, custom designs, temperature controls, and culinary. We would love to work with you to improve your processes and supply you with the best tools available in the industry. Get in touch with us today - we look forward to starting the conversation.

<sup>1</sup>Custom Engineering   <sup>2</sup>Temperature Optimization   <sup>3</sup>Direct Consultation   <sup>4</sup>Culinary Support

[www.dinex.com/postcard/4teams](http://www.dinex.com/postcard/4teams)