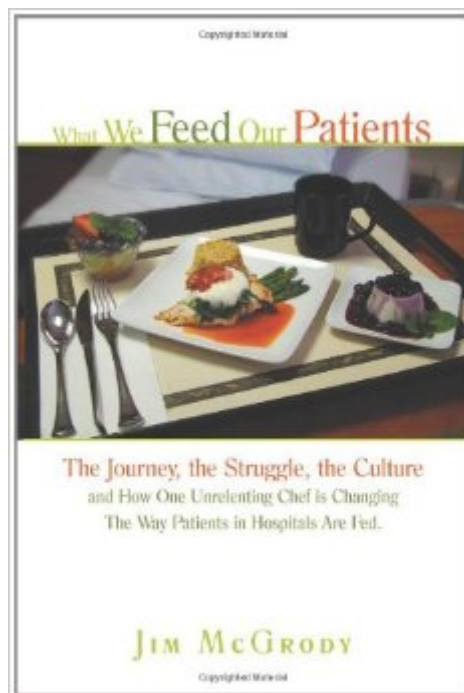


The book was found

What We Feed Our Patients: The Journey, The Struggle, The Culture And How One Unrelenting Chef Is Changing The Way Patients In Hospitals Are Fed



Synopsis

Did you ever wonder how an entire hospital is fed all at once, or how the food actually gets to each patient? Have you ever wondered why hospital food has such a bad reputation? Have you ever heard of gourmet food served in a healthcare setting? *What We Feed Our Patients* offers a behind-the-scenes look at the world of hospital food. Chef Jim McGrody has worked the last twenty-seven years in the food service business. Now, his passion for good food has turned to the treatment of patient food. Follow his culinary journey and relive his struggles, failures, and accomplishments the quest for better food for hospital patients. Learn about the preparation of food served to the patients in hospitals and nursing homes-here's a humorous depiction of what really goes on in hospital kitchens! You'll learn how patients can get what they want to eat, rather than simply eating what they are given. McGrody offers insight into who to talk to if there is a problem with the food being served and provides tips on what to say and do in those instances. It is possible for hospital food to be not just nutritious, but also tasty and exciting. Jim McGrody shares how in *What We Feed Our Patients*.

Book Information

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Customer Reviews

I am writing to correct a terrible error that I made regarding this publication. This publication was written by Mr. Jim McGrody. When reviewing the sample of his book, I was shocked that a Food Service Director in a hospital would discuss an overweight patient in such a disparaging way. In a previous job I had had a working relationship with this foodservice director. My previous review was in no way reviewing the author, Mr. McGrody. My review was written about the director that Mr.

McGrody was working with before writing his book. I was also in error for writing about how I felt when reading this passage as it did not reflect in any way about the author but rather about the foodservice director and his sentiments about the overweight patient. I have learned a lesson by acting in such a hasty way when something upsets me. I should have written my comments on paper and slept on it before publicly posting this on . Mr. McGrody is a fine writer and my comments were not written for him. I was assisted by an employee to delete my first review and though it was gone last night, it is back on display. I will continue to work with to have my first review deleted as it is not a correct depiction of Mr. McGrody or his book.

A "must read" for all of us food service folks in American hospitals! Let's continue our food safety focus on a higher plane! We really CAN prepare food that people love to eat within physician-ordered diet modifications! Thank you for the wake-up call Jim McGrody!

I think the author really nailed some serious issues when it comes to the Healthcare model of Food Production and the lack of quality. He comes from a perspective of working in the Hospital setting, and not as much the Long-term care setting where there is significantly more therapeutic diets to work with. He's right on about the lack of skill of cooks working in nursing homes from my experience. This type of book is a must-read for those that are looking to get into this industry as resident preference and self determination become more of a priority. It might just be that the entire paradigm of food delivery must be changed to meet standards of quality and resident choice. Restaurant-style, room-service dining could become more of the norm. The old tray-line system could start being phased out.

Disappointed that the author did not share more successful management techniques, rather than blaming untrained and unqualified staff. What I had hoped for was how to get the most from the resources you have.

Great book for anyone involved in health care food service. Good book. A "must read" for managers, supervisors, administrations and patients. Everyone can appreciate this book. Thank you Jim for taking the time to write this. It was so fun to read as well as educational.

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