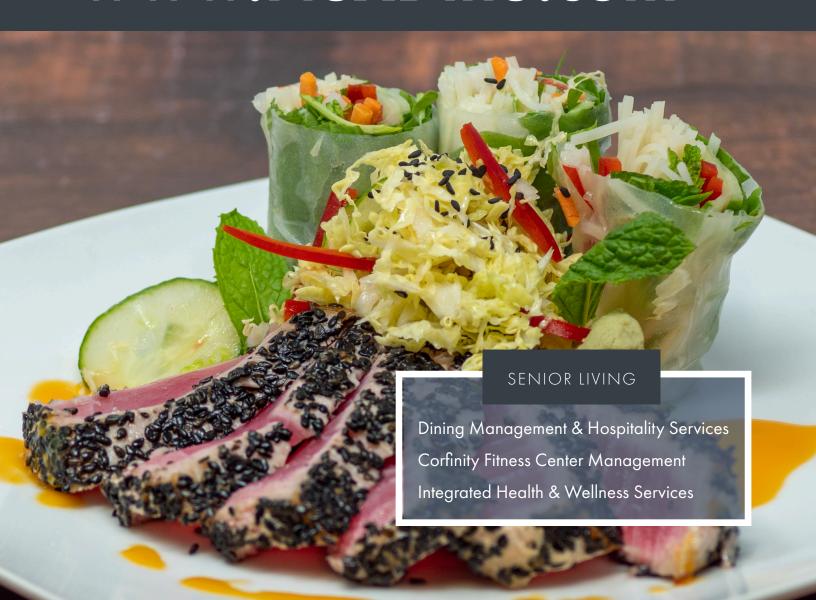


Experience. Amazing. Service.

www.NexDine.com



DINING MANAGEMENT

How many times each day do your residents interact with dining services?

For many, it's their first and last encounter of the day, with many more interactions in-between.

If your dining service doesn't match your vision or the expectations of your residents, we have some fresh and innovative ideas.





Leading Age[®] 2020 business associate

NexDine Hospitality is proud to support LeadingAge, the Trusted Voice for Aging.

TRANSFORM THE DINING EXPERIENCE

Are you tired of listening to residents complain about the dining program? NexDine's deliciously fresh and innovative ideas will transform the dining experience in your community and turn resident feedback from rants to raves!

Forget the Dining Room — Offer Dining Destinations

Your residents deserve dining destinations as distinct, rich and meaningful as your community.

Custom Menus & Signature Menu Selections Made Fresh From Scratch

We listen to you. We listen to your residents. We share your vision and then we build a custom dining program for you — from scratch — the same approach we take to preparing each fresh meal we serve your residents.

Demonstration Cooking

Whether we're cooking fresh omelets to order at a Sunday Brunch, carving a perfectly roasted turkey, or finishing a flambe tableside to top off a perfect meal, our chefs embrace the artistry and entertainment that sets an exceptional dining experience apart from the rest.

Create Memories with Themed Events

Our teams will work with you to plan and execute every aspect of the events that make your community memorable — from the initial planning through the final clean-up.

Our Passion for Food & Service Permeates All We Do

Passionate culinarians join the NexDine team because they have found a home with like-minded professionals who all share a passion for great food and exceptional service. Everyone at every level of the organization is focused on empowering your kitchen, hospitality and dietary teams to deliver the freshest seasonal and regional cuisine, comforting and familiar favorites, and palate-pleasing innovations to your residents.



NexDine's Programs Support Your Occupancy Objectives

Is your dining program a full partner in achieving your occupancy objectives? If not, NexDine has fresh and innovative ideas that elevate your brand and position your dining program to attract new residents and referral sources while delighting existing residents. We're your fully committed partner, supporting a wide range of activities, including:

- Prospect Tours
- Community Events
- Reducing Readmissions and Improving Health Outcomes
- Brand Strategy
- Improving Resident Satisfaction and Retention

NexDine Promotes the Health & Wellness of Residents & Staff

As generational shifts in senior living gain momentum, residents increasingly seek communities that demonstrate a commitment to wellness through a variety of programs. NexDine is a full partner in offering programs that delight your residents and promote healthy lifestyles through:

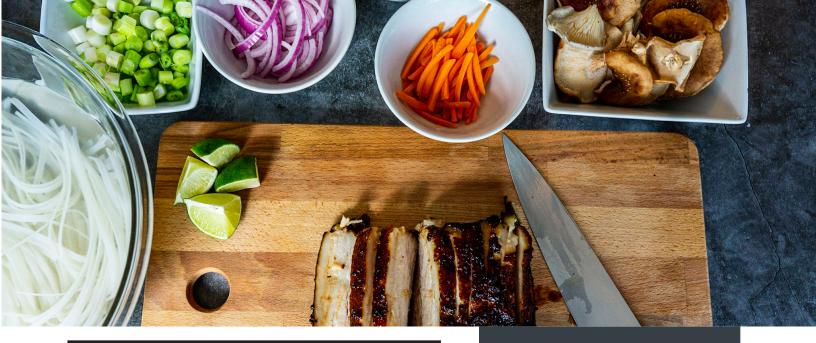
- The support of registered dietitians in each community
- A commitment to leadership in puree, hydration and fresh food supplement programs
- Healthy cooking classes and demonstrations
- Technology-supported nutrition, education and wellness tracking
- Robust COVID-19 and infectious disease precautions

NexDine is a Full Partner in Life Enrichment Activities

Food occupies a special and cherished place in our culture.
Families bond over meals. Friends are made while sharing a drink and hors d'oeuvres. But eating and drinking is just the tip of the iceberg.
NexDine has fresh and innovative ideas that make the dining program a full partner in Life Enrichment for your residents.

- Themed Events
- Demonstration Cooking & Cooking Demonstrations
- Vegetable & Herb Gardens
- Diet & Nutrition Classes
- Explorations of Different Cutlures
 Through Food & Beverage
- Holiday Celebrations





CULINARY MISSION

Nexdine's **Culinary Mission** is to empower our culinary teams to craft a dining experience that:

- Delights, nourishes and promotes the well-being of our guests
- Respects the great culinary traditions while embracing culinary innovation
- Represents the highest professional standards of safety,
 efficiency and fiduciary responsibility for our client partners
- Honors the unbreakable ties of food and an exceptional dining experience to the health of the planet, the welfare of our communities, and sustainable practices
- Fosters and supports the passion, creativity, aspirations and innovation of our team members while providing a safe, diverse and socially responsible working environment

In pursuit of our Culinary Mission, NexDine colleagues share and uphold the following **Culinary Values**:

- Integrity: Our obsession with seasonal, whole, fresh and local ingredients influences and shapes our menus
- Authenticity: Made from scratch in small batches and finished as close to the point of service as feasible
- Savor: Every menu is enlivened with fresh herbs, authentic spices, regional ingredients and seasonal flavors
- Presentation: Meals that engage all of the senses for an immersive and memorable dining experience
- Wellness: A holistic perspective that advocates the balance of better food choices and a healthy lifestyle

TECHNOLOGY

Technology sets NexDine apart from other dining management companies, many of which are locked into aged platforms and outdated practices. With NexDine, you benefit from complete operational and financial transparency, detailed reporting, quality assurance audits, on-line meetings and formal business reviews.

Our cloud-based technology ensures that we are never out-of-date, and that our systems, reporting and communications are providing the critical information and analytics we need to deliver the most effective, efficient and transparent operation possible.

From our field-based auditing platform that protects your brand and enforces our operating standards, to advanced point-of-sale and back-of-house technology that gives us full control over operations, labor management, inventory, supply chain operations, diet and nutrition information, menu development, and so much more, we utilize technology to deliver exceptional food and service and delight your residents every day.



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905B South Main Street, Suite 203, Mansfield, MA 02048 978.674.8464 | info@nexdine.com www.nexdine.com