

FAN Newsletter

Sodexo's Food and Nutrition Department



Spring 2018

National Nutrition Month 2018: *Go Further with Food*



During National Nutrition Month, an annual campaign sponsored by the Academy of Nutrition and Dietetics to highlight the importance of a nutrient-rich diet, the MUSC dietetic interns with support from Sodexo organized events to promote the annual theme: *Go Further with Food*.

To highlight how food is used to augment a patient's medical care, a pilot project provided a limited number of patients diagnosed with heart failure a bag of groceries at discharge. This "healing meals starter kit" provided the patient with an entire day's worth of food that meets the diet recommended by the registered dietitians with the objective of accelerating a patient's understanding of, and adherence to the therapeutic diet. "Get well" cards, signed by all the floor nurses and dietetic interns, were also included.

Funds and product for the "healing meals starter kits" was donated by the Lowcountry Food Bank, Sodexo and Blue Diamond.

Also throughout the month of March, canned goods and cash contributions were collected for donation to the Lowcountry Food Bank at the "Go Further with Food Market", hosted by the interns every Friday. Cash donations were also accepted at the registers in both cafeterias. Over 100 pounds of food and \$150 was collected.



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Commitments
for a Better Tomorrow

Better Tomorrow 2025
is Sodexo's corporate responsibility roadmap for a more sustainable future.

Sodexo celebrates Earth Day every day.
<https://www.sodexousa.com/home/corporate-responsibility.html>

SERVICE SPIRIT

Chef Kevin Candrilli Senior Culinary Planning Director

Chef Candrilli is the new senior culinary planning director at MUSC. He has been with Sodexo for 14 years and prior to coming to MUSC, he was the area chef for campus services for the southeast division of Sodexo. Kevin received his culinary training from The Culinary Institute of America - Hyde Park, followed by an apprenticeship at Commander's Palace in New Orleans. He has many years of experience in hospitality and fine dining, building processes that consistently produce high quality food. He is passionate about environmental sustainability, having grown up with a family garden and composting at home. Kevin enjoys interacting with all his customers, including students, nurses, doctors, and employees. Please help us welcome Kevin to MUSC!



Sodexo Senior Culinary Planning Director, Chef Kevin Candrilli

A ROUND OF APPLAUSE

- In the service spirit, Romeo Gadsden, a cook at main, has been going above and beyond to support the culinary team at ART in preparing patient meals and ensuring on time meal delivery.
- Amy Bilbo was invited to present at the International Chronic Pancreatitis Symposium held here in Charleston on Feb 1-3. She also passed her CSO exam, renewing her Certification Specialist in Oncology
- Megan Griffin helped write the exam for the new pediatric critical care exam. The first exams will be conducted in September.
- Brad Masteller, General Manager at MUSC for 18 years, retired in March.

On **International Women's Day**, Rohini Anand, Sodexo's Global Chief Diversity, shared a four-step plan to encourage gender parity at the workplace:

1. Have the commitment of senior leadership
2. Set targets and be accountable
3. Create a culture of inclusion
4. Show business results through gender parity

Learn more at <https://tinyurl.com/ya3pskmn>



Attending the MUSC International Bazaar "Taste of the Nations"!

QUALITY OF LIFE SERVICES

Sodexo Co-sponsors Blue Zones Project Site Visit

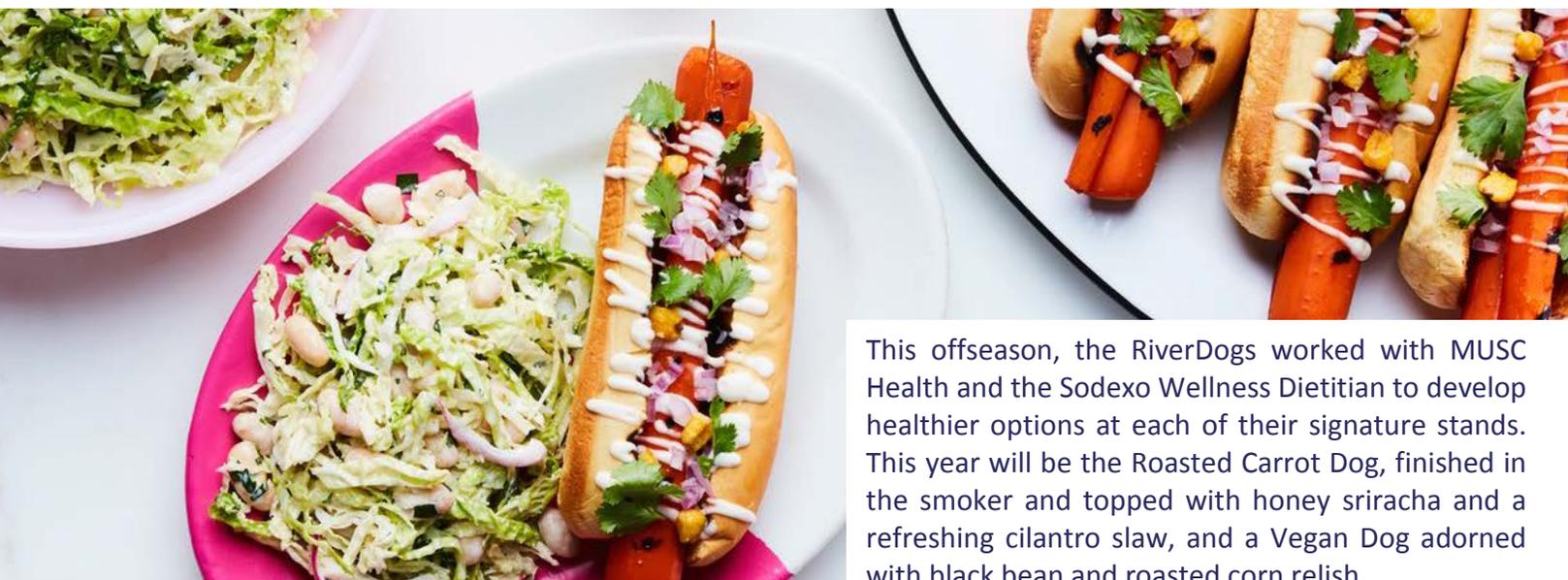
A community well-being initiative, Blue Zones Project is designed to enable residents to live longer, happier lives with lower rates of chronic diseases and a higher quality of life. From February 20–22, the Blue Zones Project team visited Charleston to meet with community leaders across all the sectors—policy, worksites, schools, food retailers, faith-based organizations, civic and non-profit groups, and media. Through a community-led presentation, focus groups, and one-on-one meetings, the team learned about Charleston’s unique assets and challenges, along with current and past efforts to improve community well-being. The Community Development Process was sponsored by Sodexo, MUSH Health, Blue Cross, Blue Shield of South Carolina and Roper-St. Francis.



Sodexo supported the College of Medicine’s 2nd annual “Chopped” competition.



MUSC’s Earth Day celebration showcased how Sodexo exhibits sustainability at MUSC every day.



This offseason, the RiverDogs worked with MUSC Health and the Sodexo Wellness Dietitian to develop healthier options at each of their signature stands. This year will be the Roasted Carrot Dog, finished in the smoker and topped with honey sriracha and a refreshing cilantro slaw, and a Vegan Dog adorned with black bean and roasted corn relish.

QUALITY OF LIFE SERVICES



Molly Jones, RD, shown in the computer monitor, teaches the family how to make better food choices and the importance of healthy role modeling.

Family Learns Best Health Habits via Telenutrition

This family lives in Pawley's Island and meets monthly with Sodexo Registered Dietitian Molly Jones using telemedicine.

<https://www.sctev.org/blog/telehealth/2018/family-learns-best-health-habits-telenutrition>

Tele-nutrition Services Added in North Charleston

The GI Department with MUSC Children's Health has expanded access to registered dietitians by adding telenutrition services at the North Charleston clinic.

Three pediatric GI dietitians offer consultations to a variety of patient needs including malnutrition intervention, g-tube follow-ups, food allergies, diet education, motility, liver disease and other gastro maladies and can see patients in person or through telehealth, which eliminates the need for patients to travel to multiple locations to receive this service.



The Sky's the Limit

Some of the clinical nutrition staff tours the Shawn Jenkins Children's Hospital. From left to right: Allison Prince, Rachel Werkheiser, Kate Juergens, Mary Basel, Meg Griffin, Haley Thigpen, Lauren Sams, Abby Arday

