

Embleton Care Wins National Food Service Award

October 30, 2007

Our food service has won a national award for innovation in food service. Daniel Sterpini is the head chef at Embleton and is responsible for the delivery of all food services at the facility.

Daniel is a former executive hotel chef that has worked in some of the world's finest hotels. He recently joined the aged care industry when a friend at Embleton convinced him of the merits of working with the aged. Daniel has formed a company called White Kitchen Enterprises, which aims to service the aged care sector.

Daniel undertook a month of research in commercial and hospital environments before he joined Embleton to ensure that the food and his work practices were at the very peak of the industry. He now has an innovative menu that is based on the needs and preferences of our residents. Each resident is given the opportunity to provide feedback on menus and has an active say in what foods they have to eat.

Daniel believes that the preparation of all meals using fresh ingredients is the key to tasty, nutritious dishes. Although more expensive and labour intensive than using frozen foods, the outcome is invariably superior in texture, colour and nutrition.

