

# Celebrating the New Van Elslander Pavilion – Lower Level

## What's on the lower level:

- The new, full service kitchen
- Dining Hall that seats 350 guests, and serverly with food stations.
- Major mechanical and electrical equipment to support the Pavilion, which connects to the Materials Management building for discreet transport of linens and supplies.

## Statistics:

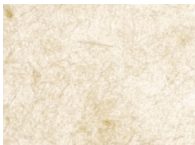
- The kitchen prepares 609,600 patient meals, 350,000 retail meals, and 120,000 catered meals each year.
- The food budget for 2007-2008 is more than \$2.5 million and the labor budget is nearly \$4 million.
- Food and Nutrition Services has been off-site for more than a year and a half, preparing food at Conner Creek Village and transporting it the ten miles to the hospital. Dishes are then transported back to Conner Creek to be cleaned and sanitized. This operation is now back at the hospital.

## Great features:

- The new Cafeteria will offer breakfast, lunch, and dinner, with many specialty areas, including: a pizza station, Chalupa Charlie's, entrée salads made to order, a larger grab-and-go area and made-to-order smoothie area called Freshens.
- Very open seating plan with lots of glass and a high ceiling to give an open and airy feeling, with natural light.

## Coming soon:

Beginning October 1, Food and Nutrition will offer "At Your Request," which is a room-service style menu to all appropriate patients (those not on food restrictions). Patients will be able to order all their meals via phone (family members can help) using an in-room menu. All food is prepared fresh and delivered to the patient within 45 minutes. At Your Request is available for family members too, for a nominal charge. The menu will include a wide array of entrees, salads, soups, baked goods, and deli items.



ST. JOHN HOSPITAL  
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