



Sodexo

The Story so far...

When foodservice giant Sodexo was looking to launch a new hot food offering to its existing retail areas the company was looking for a partner to provide a full service from food development support to on-going training and technical service support. Project development manager Andrew Taft felt that Merrychef was the only accelerated cooking supplier to truly provide this full service.

The Project

Merrychef's food development chefs worked with Sodexo Healthcare to create a new menu and the hot food offering was trialled at James Cook University Hospital, Middlesbrough, under the Delifresh brand name. Merrychef's EC401 combination oven powers the kitchen which now offers a premier sandwich range including baguettes, Paninis, Wraps and Bagels.



The Menu

- Paninis
- Pizza Slices
- Wraps
- Muffins
- Ciabatta melts
- Baguettes
- Spinach and Mushroom pastry
- Cheese & Ham pastry
- Spiral fries



The EC401 is fitted with MenuKey, Merrychef's innovative programming system. This was critical to Sodexo as they plan to roll out the hot food offering on a national basis and will update menus on a regular basis. MenuKey will ensure consistent operational and quality standards.

The Results

The microwave accelerated convection oven has enabled Sodexo Healthcare to offer a total of 46 hot hand-held products on the menu by reducing cook times by a fifth of the time of conventional ovens. This has also dramatically cut down on waste as hot snacks can be more or less cooked to order.

Jane Cockcroft, Sodexo's retail manager at the hospital, says the cooking method has impressed her customers: "They are impressed with how fresh the food is. Because we can cook to order the food isn't kept warm on hot plates for hours. Hospital staff have short breaks and really appreciate the fact they can enjoy fresh food in that time." The EC401 is now an integral part of Sodexo Healthcare's hot food format.

Key Benefits

- Increased product range
- Consistent operational delivery
- Consistent high quality
- Speed of service
- Reduced number of lost sales
- Reduced waste

Many development chefs use our development kitchens to work on new food solutions.

If you would like to see how we can improve results and speed up cook times OR for more information on our products and services or would like a copy of our corporate DVD please call Carol Thompson on 01252 553718 or visit www.merrychef.com

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