

Multi-Plus



# Staff and visitor dining

Catering made simple



# Because everyone deserves great food

In a busy hospital environment, where patients' culinary needs are paramount, it can be all too easy to overlook staff and visitor meals.

At *apetito*, we believe that delicious, nutritious food is essential for everyone, which is why we've created a range to give staff and visitors the first class dining experience they deserve. Introducing *apetito* Multi-Plus.

Multi-Plus allows chefs to easily create restaurant standard food, every time, for every meal. Quality ingredients, a versatile menu and a fresh approach mean that customers get to enjoy flavoursome food, created by chefs allowed to exercise their creative flair.



Sweet potato and bean chilli with white rice



*"We understand the importance of supporting staff and visitor's busy lifestyles. That's why we've created a range of high quality, nutritionally balanced meals that people will want to eat."*

Rosemarie Hoyle, Healthcare Divisional Manager

## Huge choice for busy people

A tasty, nutritious meal is important for hospital visitors and staff to support busy lifestyles. Multi-Plus' simple, flexible approach allows you to create the highest quality meals with the minimum amount of fuss.



# Deliciously simple

Multi-Plus supports chefs in creating restaurant quality meals with the ease and precision demanded by hospital catering. The simple and effective component system is gastronorm compatible allowing for easy assembly and cooking of meals. Just combine the components in whichever way inspires.

## Eat with your eyes

We understand that dining is a sensory experience; plate appeal is as important as great taste. That's why we are passionate about allowing chefs the opportunity to create delicious looking food, easily. The individual components can be placed directly into gastronorm trays for cooking and either served straight from the oven or plated onto serving dishes. Meanwhile, chefs can concentrate on making the food look as good as it tastes.



Select



Combine



Cook



Garnish



Serve



## How does it work?

For busy chefs, the system couldn't be simpler. Our components fall under four categories: mains, toppings, sauces and free flow, all made from quality, fresh, hand-picked ingredients. Each component is a single portion size, that can be scaled up or down, enabling chefs to respond to catering demands with speed and accuracy.



Simply select one of the mains dishes, combine with any of the sides or sauces components, then cook, garnish with fresh herbs and serve.



# Deliciously versatile

With Multi-Plus, chefs have the flexibility to create a wide variety of meals by combining the ingredients in different, innovative ways.

One mains meal component can be the base to create a variety of mouth-watering dishes, by customising sauces, garnishes, toppings, or sides. Take chicken and broccoli for example; this can be made into a succulent puff pastry pie or a creamy pasta bake, a hotpot with crispy sautéed potato or an aromatic, savoury crumble... the choice is yours.

## Waste reduction

The single portion component enables chefs to predict portions accurately. This means that stock management and budgeting are simplified, and chefs can focus on what really matters; creating the varied and delicious meals their customers will keep coming back for. In addition to this, food wastage is significantly reduced, which is better for the environment and better for budgets.



Battered Fish with oven chips and peas



Over 160 meal combinations can be created from our range of 51 main meal components

# A business partner too

Multi-Plus allows you to offer your customers a wide choice of quality dishes whilst also receiving our expertise and support.

From reducing food waste to saving costs, we understand the everyday challenges of managing an efficient catering service and will help you every step of the way. Our staff will be on hand to get the new system up and running smoothly, ensuring little impact on your kitchen or customers.

## All round support from day one...

We know choosing a new supplier can be a major decision, that's why we offer dedicated training and operations support from the beginning. Our Catering Consultants work with your chefs to create tailored menus and excellent plate presentation, and we are on hand to offer logistical support, such as advising on storage and stock management.

*"We strive to go above and beyond – working closely with you and your chefs to provide the support you need, every step of the way."*

Chris Cooper, Catering Consultant

### Supply



Rapid ordering and distribution

### Service



Allergy info  
Nutritional data  
Dietary coding  
Cooking times

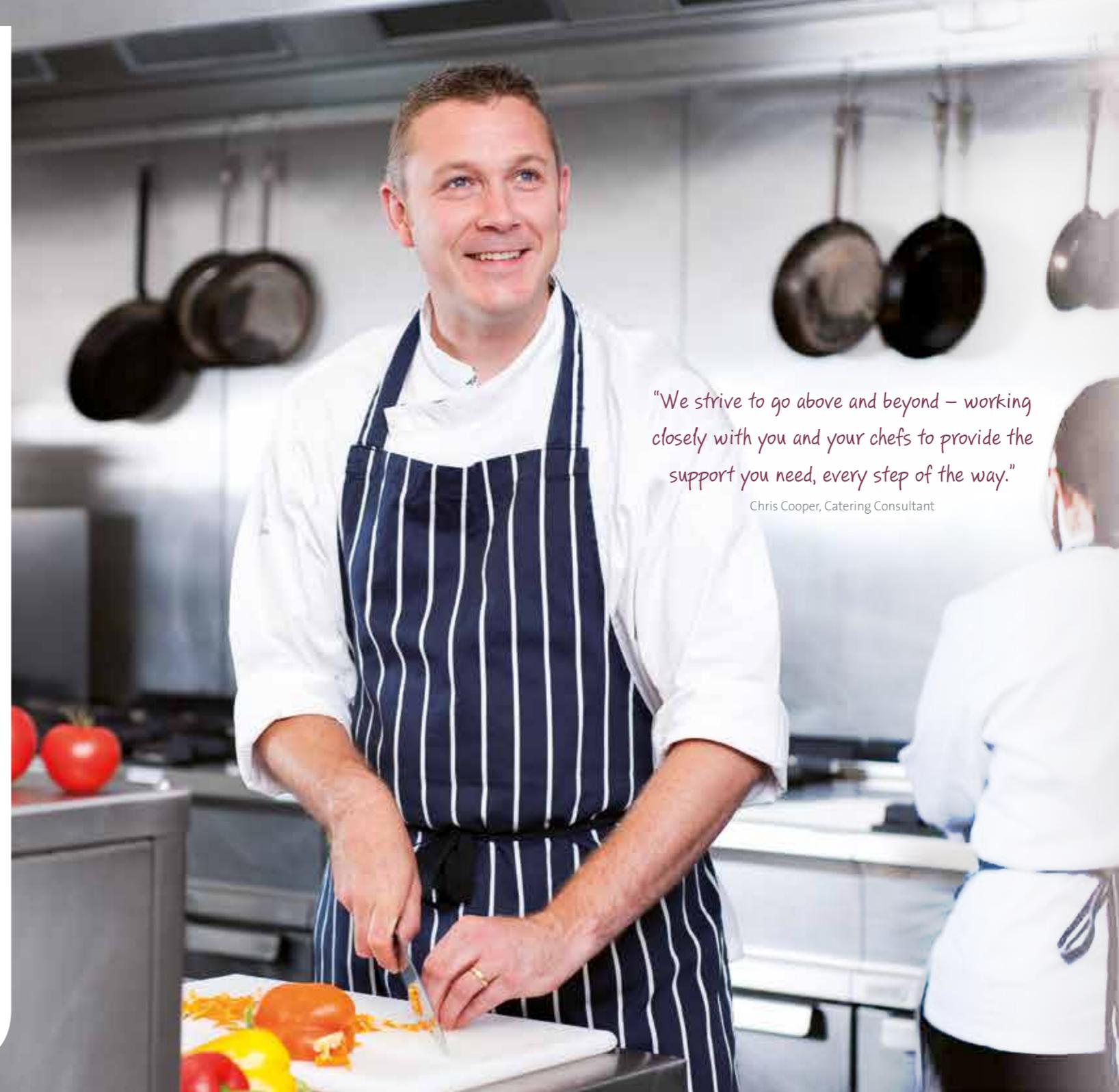
### Support



Menu planning and reviews / dietitian



Budget support  
Financial reviews of cost performance



## Provenance and sustainability

We're passionate about eating for health and creating delicious, nutritious food for everyone to enjoy. Quality food comes from great quality ingredients, and for us this means knowing where our ingredients come from. As part of this we make sure that the production process is as environmentally friendly as possible.

This sustainability commitment runs throughout our business. We adhere to the government buying standards, support the British food and farming industry, as well as guaranteeing the best quality and cost for customers.

*"We're proud of our contribution to social responsibility. But we know that to be ready for tomorrow, we have to keep working hard."*

Mark Lovett, Sustainability Manager



### Putting the pleasure into eating

Whether at home or in a hospital restaurant, we passionately believe mealtimes should be a source of pleasure for everyone. And the way we ensure that is to create delicious, nourishing and appetising meals through our Multi-Plus range.

#### What we love about Multi-Plus

- ♥ Cost savings in food preparation, supplier and stock management
- ♥ Reduced food wastage and precise portion control
- ♥ Consistent high quality and nutritional standards every time
- ♥ Provides restaurant quality dining in the hospital environment
- ♥ There is a wide variety of easily created meals, giving your kitchen staff the freedom to be inventive
- ♥ Every dish is prepared and presented in your own kitchens



### Let us treat you to lunch!

Contact us today and we'll arrange a free, no obligation demonstration of the range, so you can experience all the benefits for yourselves.

**Call *apetito* on 0800 090 3725**



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