

FAN Newsletter

Sodexo's Food and Nutrition Department



Winter 2018



Congratulations Ms. Shirley King “Values in Action” Awardee for Compassion

The “Values in Action” employee award honors 5 employees each year who help fulfill MUSC’s vision by demonstrating MUSC’s 5 core values of compassion, respect, innovation, collaborative, and integrity. This year, Ms. Shirley King personally received the Value award for Compassion from Dr. and Mrs. Cole.

Ms. King works as Sodexo dining room attendant in the ART cafeteria. During the summer, Without Walls Ministry, a local nonprofit, brought a bus of children to the cafeteria daily to participate in the Kids Eat Free at MUSC program. To accommodate the rush and create a welcoming experience, Ms. King would reserve some of the tables for the children and eventually added the inviting touch of setting the table for them. She believed the summer feeding program was a bright spot in these kids’ summer. For the children’s last day of dining at MUSC, Ms. King

Ms. Shirley said, “When the children go back to school, the teachers are going to ask them ‘what did you do this summer’ and these kids will tell everyone ‘I ATE FOR FREE AT MUSC’”.

For the children’s last day of dining at MUSC, Ms. King wanted to do something special and so the staff set aside a section of the cafeteria and decorated it with table cloths and coloring pages. The goal was to surprise them with a festive event; however, they were the ones that surprised us! The children came with handwritten notes and a token gift for every single Sodexo employee that they interacted with over the summer. These children were the summer’s bright spot for all of us. Congratulations to Ms. Shirley for receiving the Values in Action Award for Compassion. Watch Dr. and Mrs. Cole present surprise her in this video: <https://tinyurl.com/MsShirley>

154

Sodexo’s rank out of 500 in the Newsweek Green Rankings of the 500 largest publicly-traded companies in the world



Newsweek’s Green Rankings is one of the most recognized environmental performance assessments of the world’s largest publicly traded companies

CLINICAL CORNER



- **Kelli Miller**, MS, RD, LD, CNSC, pediatric dietitian in the gastroenterology division, received her Certified Nutrition Support Clinician® (CNSC) credentials, which is the most widely accepted, visible nutrition support certification with recognition both nationally and internationally.



- **Rebecca Fuller**, RD, LD, CNSC was accepted into the Adult Nutrition Support Advanced Practice Residency through the Dietitian in Nutrition Support Practice Group of the Academy of Nutrition and Dietetics which runs from March 2018 to March 2019 and includes a full week of on-site training at the Cleveland Clinic.



- **Kate Juergens**, MHA, RD, LD, CNSC, Pediatric Clinical Nutrition Manager, had her "Lifestyle Intervention for Transplant Success (LIFTS)" manuscript accepted to the International Archives of Nursing and Health Care. The overarching objective of LIFTS is to deliver a mobile Health intervention that primarily supports a subject's physical function and blood serum control necessary to sustain health.



- **Megan Griffin**, MS, RD, CSP, LD, CHES, inpatient clinical dietitian for the pediatric Intensive Care unit and the Metabolic Clinic, has been chosen as a subject matter expert for the Commission on Dietetic Registration's development of a new board certification exam on Pediatric Nutrition in Critical Care.



- **Molly Jones**, RD, MUSC Bariatric Surgery Program & Telehealth Dietitian presented a webinar on "Exploring Telenutrition: Evidence, Operationalization and Opportunities" through Villanova University. Over 400 people registered to learn the evidence and the best practice guidelines for using telemedicine in nutrition care.



- **Kristen Quisenberry**, RD, LD, CNSC, MICU/Pulmonary Critical Care Dietitian, conducted a nutrition educational seminar at Kershaw Medical Center on current best practices for optimizing nutrition in the critically ill. Kristen then assisted the Kershaw team in identifying priorities for a nutrition quality improvement initiative.



- **Mary Jo Turner**, RD participated in the development and training program to improve food intake for patients with cognitive impairment, such as delirium. MUSC Volunteers are taught how to properly feed these patients considering proper positioning, time to swallow, food textures and safety concerns.

Sodexo is the largest private employer of Registered Dietitians in North America in over 1,600 health care accounts across the country

SERVICE SPIRIT

A SPECIAL THANK YOU

We are grateful for Team A and Team B, who worked to mitigate the impact of the ice and snow from winter storm Grayson, allowing the enterprise to open and operate normally. Such dedication and pride to provide quality services during such an impactful event is the heart of everything we do!



“No matter how small we are in our daily roles we are a piece of the greater puzzle that unites a community during time of need. You and your Food Service Team are to be commended for such an outstanding response!”
-- Brian Fletcher, MSN MHA, RN, Emergency Management



A ROUND OF APPLAUSE

Ms. Lamona Wilder received an **Applause Award** from Xiang Liu, RN, for consistently going above and beyond in her position as a Patient Ambassador at ART. For the holidays, Mona worked with Jessica Shaw, Assistant Nurse Manager of the oncology floor to create a festive atmosphere and foster some holiday joy. Patients and families were able to decorate ornaments for a tree lighting ceremony, representing those who would not be around for this holiday season, and Mona served cookies and hot cocoa.

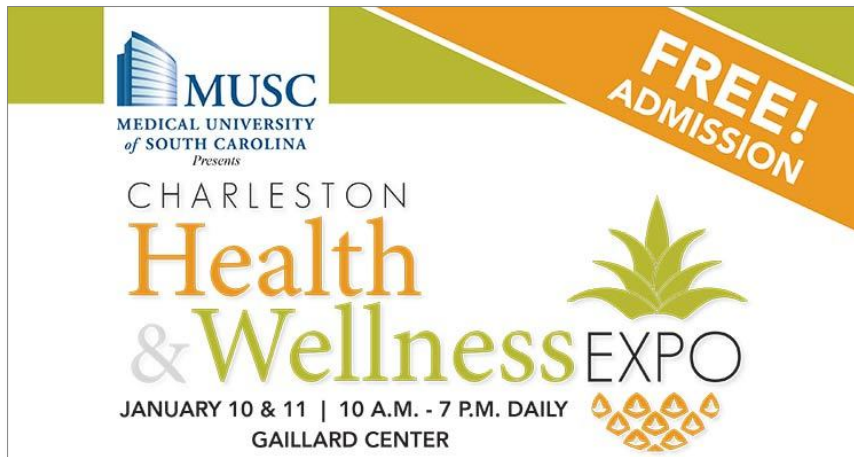
“The patients and families were extremely grateful as this provided them a break from their hospital rooms and allowed them to participate in Christmas festivities.”

-- Erin Seprish, Sodexo Patient Services Manager at ART

- Patient ambassadors Victoria Ward and Shannon Stacey (pictured right) help patients decorate Halloween pumpkins in the Children’s hospital atrium.
- Jane Fleming, clinical dietitian, received the “Pineapple Award” from the MSICU.
- The clinical dietitians collected more than \$350 for holiday gifts for the Angel Tree program.
- Congratulations to Linda Scott, Shana Burgess, Amy Mitchell and Andrenica Robertson for their promotions.



QUALITY OF LIFE SERVICES



Sodexo Executive **Chef Josh Taylor** and Wellness Dietitian **Debbie Petitpain** presented a cooking demo at the 2nd annual Charleston Health & Wellness Expo. The goal of the event is to increase health awareness by providing screenings, activities, reading materials, demonstrations and a wide range of information to motivate the local citizens to make positive lifestyle changes.

The message of the cooking demo titled “Cook Once, Eat Thrice” is that meals prepared at home provide numerous health benefits and with a few culinary tricks, it’s easy to get several meals out of one, saving you time and money!

Watch Chef Josh Taylor’s cooking demon on live TV at <https://tinyurl.com/ChefJoshTaylor>



PJ’s coffee in the Colbert Student Library Building has rolled out several new menu offerings including bento-style lunch packs, artisan sandwiches and yogurt parfaits. PJs is known for its famous iced coffees, which are brewed daily using a special cold-drip process that protects the flavor and strength of the beans, while producing a coffee that is less acidic and velvety smooth. PJ’s is open Monday – Friday from 7 am – 3 pm.



Sodexo is excited to announce a new, rotating restaurant series featuring local businesses, soon to open in the main cafeteria where Baja Fresh used to be. This concept will allow customers to enjoy a fresh experience and new tastes while at work! Please pardon our progress during the transition.

In the meantime, try some of Charleston’s local restaurants’ most popular recipes, tweaked to be more Mindful, at home.

Over one dozen recipes can be found at <http://www.muschealth.org/nutrition/mindful/local-chefs.html>

