



Healthcare FOODSERVICE

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THE MODERN
HEALTHCARE
KITCHEN

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2026 HEALTHCARE FOODSERVICE TRENDS

WHERE CLINICAL CARE MEETS CULINARY EXCELLENCE



A New Trend: The GLP-1 Effect & Macro-Focused Nutrition

Smaller portions. More protein. Healthcare foodservice directors are responding to the influence of GLP-1 medications by offering smaller portions of nutrient-dense, high-protein options tailored for patients with reduced appetites.

HOSPITAL CAFETERIAS AND PATIENT DINING OPTIONS ARE EVOLVING INTO MODERN CULINARY EXPERIENCES

Clinical Care Meets Culinary Excellence

Modern healthcare campuses are embracing restaurant-inspired concepts, micro-markets, grab-and-go stations, chef-driven menus, and premium coffee programs to meet the expectations of patients, visitors, and employees seeking convenience, quality, and choice. *See more about turning costs into profits with creative revenue generators on page 7.*

Flexible Kitchens

With changing menus, adaptability is key. Operators are choosing versatile equipment that can steam, roast, bake, air fry, regenerate, and hold food—all while maximizing limited kitchen space and improving production flexibility.

Food As Part of the Care Plan

Healthcare foodservice is expanding its role in patient wellness with culinary medicine, functional foods, plant-forward options, hydration stations, and nutrition education designed to support recovery, prevention, and healthy habits.

Going Beyond The Meal

Presentation, personalization, speed of service, digital ordering, and hospitality-focused interactions are becoming key drivers of patient satisfaction scores. The dining experience is increasingly viewed as an important component of the overall healthcare journey.

HEALTHCARE FOODSERVICE DIRECTORS ARE RAISING THE BAR

THE LAGUNA COLLECTION®

THE LAGUNA COLLECTION is a modern, textured, fully stackable meal delivery ware system designed to maximize valuable kitchen and tray line space. By improving workflow efficiency for staff and enhancing tray-top presentation, the Laguna meal delivery system helps create a more elevated dining experience supporting greater patient satisfaction.



LAGUNA MEAL DELIVERY WARE

DURABLE • INSULATED • STACKABLE

- Maintain consistent food-safe temperatures
- Preserve quality
- Reduce waste
- Textured Laguna pattern helps conceal scratches for a lasting appearance
- Stackable, NSF-listed mugs, bowls and domes optimize tray assembly efficiency while simplifying storage, transport, and handling in fast-paced healthcare environments
- Low profile dome option available

MEAL DELIVERY CARTS

Complete your meal delivery system by pairing your new Laguna meal delivery ware with a Cambro® meal delivery cart, designed for safe, efficient transport of meals from kitchen to patient.



Available in four colors:



Cranberry (487)



Black (110)



Navy Blue (497)



Smoked Metal (485)

CAMBRO
Healthcare®

www.cambro.com



MetroMax® 4

100% Rust-Proof All-Plastic Shelving



ADVANTAGES:

- ✓ ONE PIECE SHELF FRAMES
- ✓ 360° COLLAR CAPTURE DESIGN
- ✓ SUPERIOR MOBILE PERFORMANCE
- ✓ SOLID BOTTOM SHELF MAT OPTIONS
- ✓ CLEAN SHELF MATS IN DISHWASHER
- ✓ SHELF MATS HAVE BUILT IN MICROBAN PROTECTION KEEPING IT "CLEANER BETWEEN ROUTINE CLEANINGS."



Refer to the **NEW** digital
MetroMax Product Guide for
complete EZ-Order Models.





Care Never Stops- Neither Do We.



See Why Operators Trust Traulsen
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When your work touches lives, consistency isn't optional- it's everything. With Traulsen, your staff can stay focused on the people they serve, not the refrigeration they rely on.



KEEP CARE MOVING

All-in-one processing power for demanding healthcare kitchens.



WFP16SCD
4-Quart and
Continuous-Feed
Food Processor
with Dicing



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DINEX®

When Every Meal Matters, Every Detail Counts

Tabletop solutions designed to protect presentation, temperature, safety, and the patient dining experience.

Dinex® understands the demands of healthcare dining, where every tray must support patient satisfaction, staff efficiency, and consistent meal delivery.

With healthcare-focused tabletop solutions like GripSafe™, Dinex® Porcelain Dinnerware, BrightCares™, and ClearAire™ Domes, Dinex helps teams support safer tray transport, maintain presentation, protect temperature, and deliver meals with confidence from trayline to bedside.

Contact your distributor for more information.

[CFS BRANDS]

Hospital foodservice department from cost center to profit center

Increasing Visitor Revenue

Hospitals see thousands of visitors, outpatient guests, and more. Treating them like traditional restaurant guests changes the revenue dynamic.

Clinical Food Retail Market

Build a retail pantry adjacent to outpatient areas, selling specialized ingredient kits, premium extra-virgin olive oils, or low-sodium spice blends. When a physician prescribes a specific diet, the patient can purchase the exact, vetted foods or meal-prep kits required to start. It turns clinical advice into immediate retail sales and patient support.



Destination Branding & Coffee Partnerships

Rebrand the main retail space as a distinct, high-street-style bistro concept and partner with a premium, locally recognized coffee roaster. High-quality, specialized espresso programs carry some of the highest profit margins in foodservice (often exceeding 75%). A branded, inviting environment encourages visitors to stay on-campus.



Virtual Kitchen Brands

Utilize excess kitchen capacity during off-peak hours to run a virtual brand, or ghost kitchen accessible on third-party apps for the surrounding neighborhood and nearby medical and community centers. With existing staff and ingredients, the added overhead is minimal, and profits can be very high.



Increasing Workforce Revenue while Creating Happier Staff

Hospital employees are your best daily consumers, but 9-to-5 cafeteria models cause massive revenue leakage to external delivery apps—especially during late-night shifts. Hospital staff cafes are essential for employee retention.

Smart Micro-Markets

Underutilized alcoves or evening-closed cafe spaces are being turned into unstaffed, 24/7 micro-markets. Smart coolers stocked with premium grab-and-go meals align with late-shift patterns, keeping dining revenue on campus. With RFID or QR codes, employees can use their badge to pay.



Mobile Ordering with Locker Pick Up

Combine a dedicated mobile ordering app with automated locker pickup and seamless payroll deduction to transform employee break-time dining. By eliminating lines at the register and standard counter wait times, staff can maximize their breaks.



Home Meals To Go

Offer a “Home Meal To Go” program, allowing staff to order family-sized, par-cooked, or heat-and-eat meals through an app to pick up at the end of their shift. It solves a major pain point for exhausted healthcare workers, allowing the hospital to capture grocery/dinner dollars that would otherwise go to local stores or drive-thrus.



RELIABLE REFRIGERATION AND RANGE OF PRODUCTS

MEETING THE FOODSERVICE NEEDS OF TODAY'S HEALTHCARE

FEATURING OUR EXPANSIVE LINE OF P-SERIES REFRIGERATORS AND FREEZERS
AVAILABLE IN JUST ABOUT ANY CONFIGURATION IMAGINABLE



REACH-INS / PASS-THRUS / ROLL-INS / ROLL-THRUS 1 SECTION / 2 SECTION / 3 SECTION
STAINLESS STEEL DOORS / GLASS DOORS FULL LENGTH DOORS / HALF DOORS



BEVERAGE-AIR®



QUALITY, DURABILITY, AND PERFORMANCE THAT HEALTHCARE DEMANDS

For decades, Victory's line of state-of-the-art refrigeration equipment has helped many healthcare foodservice operations meet the high demands of food preparation, food safety and

quality assurance. Whether it's tray assembly, advance meal prep or storage solutions, Victory offers a flexible line of equipment sure to deliver solutions to any healthcare foodservice operation.

**VICTORY**

epicurean



Microplastics Free

Independent analysis verifies that Epicurean's paper composite material is not a source of microplastics and does not release microplastics during normal cutting or washing.



Naturally Antimicrobial

Not only is Epicurean paper composite NSF Certified, but it is also naturally antimicrobial making it an excellent choice for meeting and exceeding public health and safety standards.

The smooth surface of Epicurean paper composite is non-porous and easy to clean, which helps prevent bacterial growth and makes it an ideal surface for food preparation.



Dishwasher Safe



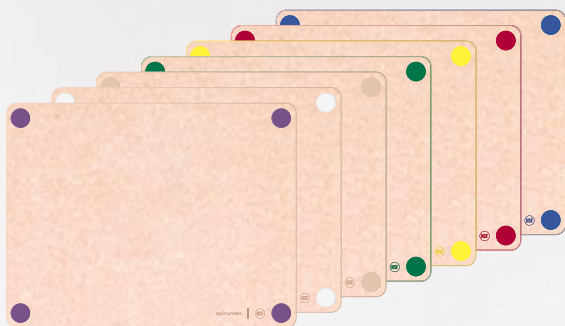
Easy On Knife Edges



Heat Safe



Non-Slip Feet



- Purple Allergy
- Yellow Poultry
- White Dairy
- Red Raw Meat
- Tan Cooked Meat
- Blue Seafood
- Green Produce

HACCP Non-Slip Safety Cutting Boards

Keep your kitchen safe with Epicurean HACCP Cutting Boards. Epicurean's HACCP Non-Slip Cutting Boards feature a robust commercial grade silicone foot which is visually prominent and keeps the board secure when cutting. Seven colors are available and correspond to the internationally recognized HACCP system.



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Dishwasher Safe



NSF Certified



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- LED Interior Lighting

Turbo air REFRIGERATOR MANUFACTURER

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TREND WATCH

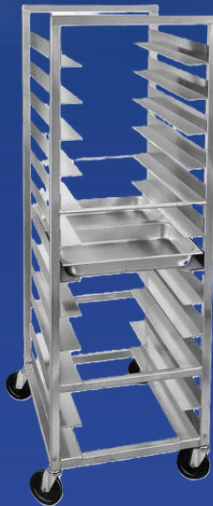
- **Mobile & QR Code Ordering:** Integrating bedside tablets or QR code menus directly into Electronic Health Record (EHR) systems. This automates diet order filtering (ensuring diet restriction compliance) while giving patients full autonomy over their choices.
- **Modern Menus: Health-Halo, Local, & Global Flavors.** Revamping familiar comfort foods with elevated, nutrient-dense twists (e.g., cauliflower crusts, lean protein substitutions, regional twists) rather than offering overly sterile diet meals.
- **Global & Regional Profiles:** Introducing bold, authentic ethnic options (e.g., street tacos, grain bowls with global sauces, regional sandwiches) to cater to diverse patient and staff preferences.

Designed to Last. Built with Care.

Channel Manufacturing's heavy-duty aluminum and stainless steel products are engineered for demanding healthcare environments. With custom-built solutions tailored to your operation, we deliver durable, high-quality equipment designed to enhance efficiency and provide long-lasting performance.



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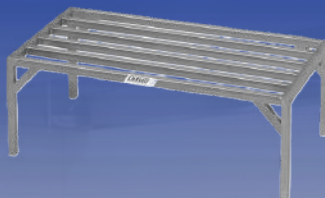
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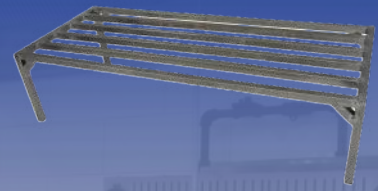
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TRENDING FOOD CONCEPTS, ARTISAN GRAB-AND-GO, AND FUNCTIONAL WELLNESS OPTIONS



Elevated Grab-and-Go (Express Fuel)

Gourmet Wraps & Tortas - High protein, easy to eat on the move, no utensils required. Examples: Smoked Turkey, Avocado & Pimento-Pesto Wrap, Mediterranean Falafel & Hummus Pocket.

Protein & Grain Bowls - Balanced macros, long-lasting satiety, easy to reheat. Examples: Warm Quinoa, Roasted Sweet Potato & Chimichurri Bowl, Harissa-Roasted Chickpea & Farro Bowl, and Wild Rice, Sesame Chicken & Edamame Bowl.

Snack Pack Trays - Quick pick-me-up without heavy dining overhead. Examples: Hard-boiled eggs, sharp cheddar, almonds, and dried cranberries. Single-serve hummus, mini naan, and cut veggies. Apple slices and fresh fruit in a cup is very popular.

Global Fusion & Build-Your-Own Stations

Interactive stations cater to diverse dietary preferences and appeal to visitors looking for a quick satisfying meal. Popular examples below.

Artisan Flatbread & Cauliflower Pizza Station: Wood-fired style flatbreads featuring local toppings, hot honey, burrata, or plant-based sausage on cauliflower crusts.

Noodle & Ramen Bars: Customizable broth bowls with house-made bone broths, miso-veggie broths, fresh ramen noodles, microgreens, and chili oil.

Modern Street Tacos & Bowls: Birria-style braised meats, jackfruit carnitas, citrus slaw, and fresh salsa bar.

Upgraded Comfort Food ("Modern Nostalgia")

Visitors under stress often crave familiar, grounding foods—but expect higher culinary quality and balanced nutrition. Popular examples below.

Craft Macaroni & Cheese Bar: Aged cheddar base with add-ins like slow-roasted wild mushrooms, smoked turkey bacon.

Elevated Regional Sandwiches: Modern Cubanitos, gourmet paninis with pimento pesto, or house-smoked pulled pork with tangy slaw.

Scratch-Made Soups: Thai coconut chicken, roasted red pepper & smoked tomato bisque, and traditional pho.



OPERATIONAL EFFICIENCY & LABOR OPTIMIZATION

Healthcare foodservice is one of the most complex operations in a hospital, requiring teams to deliver safe, nutritious meals 24/7 while balancing staffing shortages, rising costs, and unexpected disruptions.



Building and Retaining Strong Teams

- Create career pathways that help dietary aides and cooks grow into leadership roles.
- Cross-train clinical and operational staff to improve flexibility and teamwork.
- Invest in automation, ergonomic equipment, and efficient kitchen design to reduce burnout.

Labor-Saving Ingredients & Speed-Scratch Solutions

- Incorporate pre-cut produce and pre-cooked proteins to reduce prep time and improve consistency.
- Utilize versatile culinary bases, sauces, and gravies across multiple menu applications to simplify production.
- Blend fresh ingredients with high-quality convenience products to deliver scratch-quality meals while reducing labor by as much as 30–50%.

REDESIGNING OPERATIONS AROUND EFFICIENCY

Emergency Preparedness

Every healthcare kitchen should have a disaster-ready meal plan that can sustain operations for at least 72 hours.

- Develop a 72-hour emergency menu.
- Prepare for power outages and water shortages with contingency plans and backup equipment.
- Ensure uninterrupted meal service during disasters through proactive planning and staff training.

Technology & Sustainability Driving Healthcare Foodservice

Technology and sustainability are becoming strategic priorities for healthcare foodservice operations. From connected kitchens to waste reduction, operators are leveraging innovation to improve efficiency, enhance food safety, and support environmental goals.

Connected Kitchens & Smart Technology

- Replace manual HACCP logs with automated wireless temperature monitoring for continuous food safety compliance.
- Utilize AI-powered forecasting tools to better predict patient census and meal demand.
- Reduce overproduction, improve inventory management, and minimize food waste through data-driven decision-making.

Food Waste Reduction

- Implement food waste tracking systems to measure and reduce pre-consumer kitchen waste.
- Analyze waste data to improve purchasing, production, and menu planning.
- Develop compliant surplus food donation programs that support local communities while minimizing waste.

COMBINING SMARTER INGREDIENTS, STREAMLINED WORKFLOWS, AND VERSATILE EQUIPMENT



Platinum PRO Convection Oven



All the customization of the Platinum Series Convection Oven, now with Probe Technology

ECO-Tech Plus Steamer



ETP steamers are only 64" tall making it easy for any employee to operate. It is the only steamer in the industry with a cook and hold option

CSE Counter Steamer



Experience 3 high-powered steam settings with stackable units for 4 or 6 pans, allowing configurations of 8, 10, or 12 pans for increased capacity

PSE Portion Steamer



Maximize efficiency with reliable steam cooking in a auto-fill, auto-drain compact countertop design with independent compartments

TREND WATCH

Advanced analytics, production forecasting, batch cooking, and waste-tracking technology are helping operators reduce food waste, lower costs, and improve sustainability without compromising quality or patient satisfaction.

- **Automated Waste Tracking:** Implementing smart scale and camera technology (like Leanpath) at prep and disposal stations to quantify, analyze, and eliminate pre-consumer food waste.
- **Local Sourcing & Sustainable Packaging:** Transitioning away from single-use plastics and styrofoam toward compostable, biodegradable, or reusable meal containers, alongside partnerships with local growers.

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Healthcare Foodservice 2026



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Serve more with less. When you're juggling limited space, tight staffing, and the pressure to serve quickly, Federal Industries' 3-in-1 Multifunctional Grab-and-Go Merchandiser gives you the flexibility you've been missing. With the ability to switch between refrigerated, heated, or ambient modes, you can confidently handle shifting menus, changing traffic patterns, and evolving meal service with a single merchandising unit.



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