

ANGELO MOJICA RECEIVES “SPOTLIGHT” AWARD

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AHF Honors the Director of Food and Nutrition Services at UNC Hospitals

Louisville, KY. (June 10, 2013) – The Association for Healthcare Foodservice (AHF) is proud to announce that Angelo Mojica, Director of Food and Nutrition Services, UNC Hospitals, is the winner of the 2013 AHF Spotlight Award. This award was presented at the AHF Annual Conference in New Orleans on June 8, 2013.

The AHF Spotlight Award is presented to members who have enhanced operations through technology, program development, implementation, innovation and/or creative use of managing finances. Criteria include project complexity and scope, project initiative and leadership, resourcefulness, collaboration and use of AHF tools, results, and timeliness and applicability of the project for other AHF members.

Mojica has been honored for his Restaurant Delivery program, which launched in April of 2012. Originally, Restaurant Delivery was modeled as a traditional room service program, but evolved into a custom solution serviced by existing retail cafes, which eliminated the need to hire additional staff. Restaurant Delivery features branded retail concepts that serve the five hospitals in the University of North Carolina system. Retail concepts include: Big City Café, Bandaleros, Continental Traders, Max Mango’s, Flat Iron Grill, Red Ginger, Carolina Chicken, Co., Pressed, Sushi 54, Caprese’s Deli, Mezza Luna, Cosimo’s and Baker Street. Additionally, Mojica’s Restaurant Delivery program offers a kid’s menu as well as a specialty beverage menu.

The launch of the Restaurant Delivery program gave UNC the opportunity to be the first healthcare facility to offer sous vide to its patient population. This slow cooking process (made famous by Chef Thomas Keller) has several advantages over traditional cooking methods: increased product yield, quicker finishing time, consistent product quality and reaching final goal temperature without sacrificing quality.

Highlights of the Restaurant Delivery program include:

- No additional labor for production or patient services was necessary to launch a menu with more than 91 entrees.
- Food cost was reduced by \$400,000 in the first year of operation because the program cross-utilizes all items between the patient and retail menus. Items not served during

peak patient meal periods are sent to retail venues to avoid waste. The sous vide cooking technique used will save an additional \$26,000 for chicken breasts alone.

- Patient satisfaction scores increased to the 99th percentile and have remained at the 99th percentile through the entire year.

“Angelo’s Restaurant Delivery program represents the best of the best in healthcare foodservice,” said AHF Executive Vice President Billye Potts. “AHF is proud to have served as a resource for self-op achievements like Restaurant Delivery. We commend the UNC team for their operational and culinary creativity.”

Mojica’s program was highlighted in a [video](#) shown at the annual conference.

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