Dressed in their chef whites, more than 20 residents from a senior living community are baking sugar cookies just the way they like them. Excited about their creations, these residents will present their home-baked cookies to other seniors who are in the hospital or living at home alone during the upcoming holidays.

The cookies are prepared from the heart with a variety of toppings, including sprinkles, colored sugars and candies, during *Cooking with Chef Joe*, a weekly cooking class held at this community. “Our goal is to brighten the day of seniors who may not have loved ones with whom to share the holidays,” says Chef Joe. “Our residents are able to share their creativity which gives them a sense of self-worth, while enriching the lives of less-fortunate seniors in the area.” The festive treats will also be shared with other residents who look forward to enjoying a cookie or two at the community’s on-site tavern.

*Cooking with Chef Joe* is more than an activity for these residents; it exemplifies a *LivingLife* philosophy, a commitment to nourishing the bodies and spirits of our seniors. “We believe our responsibility to customers goes beyond serving nutritious, great-tasting food. Nourishing the spirits of our residents through multiple dining options and memorable hospitality experiences is just as important,” says Mitch Possinger, Cura Hospitality president.
Woven through every food and dining program Cura develops, LivingLife promotes choice of when, where and how seniors dine. “Preparing and presenting foods and hospitality the way residents remember and prefer creates an ‘at-home’ atmosphere that enriches their lives and improves overall emotional well-being,” adds Bonnie Scott, Cura’s senior director of staff development. LivingLife gestures may feature a favorite spaghetti sauce recipe on the dinner menu, preparing special meals during holiday feasts, or for those residents participating in a cooking class, baking sugar cookies with a few personal touches.

Cura dietitians also incorporate LivingLife within appropriate nutrition intervention programs such as Enriched Foods®, a program in which residents with health issues can choose their favorite calorie foods. “To keep residents healthy and in great physical shape, LivingLife food and health tips are partnered with wellness programs at residential communities that offer on-site fitness centers, tennis and practice golf ranges,” says Joe Herman, M.S., R.D., Cura’s senior director of clinical nutrition. Plus, for the homeowner who is not yet retired, Cura offers All-Day Dining™ in its popular cafés and bistros.

Cura managers will also offer recommendations to clients on how to build upon the strengths of their communities by applying a LivingLife component. “This helps administrators market their communities to prospective residents and family members considering a new place to call home,” says Possinger.

Cura knows that as administrators, the main objective is to grow resident satisfaction and census. This is accomplished by ensuring that residents have options, feel like they’re in the home they’ve created with their loved ones and, more importantly, are happy and fulfilled.

Cura does it best by caring for its clients’ residents and understanding that moving to a senior living community should not mean that their lifestyle and how they dine is compromised. LivingLife offers hospitality options that help seniors feel more at home, and most of all, complement Cura’s mission of “Enhancing SeniorLife™ Around Great Food.”

Our priority at Cura Hospitality is to help you achieve your organization’s goals. Our initiatives are designed for maximum positive impact on both the quality and capital outcomes of your organization.