



Your Extended Family.

Caring for Our Members

Providing nutritional meals to support Centennial Care members who are being discharged from an inpatient facility- **Hospital, SNF Unit, or a Rehab Facility.**

Vendors

- Meals on Wheels: Albuquerque area including Bernalillo, Corrales, Placitas
- ➤ Kitchen Angels: Santa Fe and other Northern NM areas
- ➤ GA Foods: Entire state of New Mexico

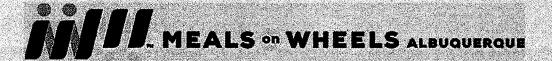


Kitchen Angels



- Founded in 1992 (Have provided over 1 million meals)
- Mission: To provide nutritious meals to homebound neighbors facing life- challenging conditions
- Serving the population of Santa Fe and other Northern New Mexico communities
- Team: 4 paid staff; over 350 volunteers
- Hot meals delivered 5 days a week with frozen meals provided to cover the weekends
- Meals include soup or salad, entrée, fruit and/or dessert, and bread if desired. Meal types include Regular, Restricted, and Vegetarian meals
- Volunteers provide social contact





- Founded in 1972 as a nonprofit corporation.
- > Albuquerque Mission: Nourishing bodies and spirits of the homebound with balanced meals and friendship.
- No age or disability restrictions to qualify for services.
- Daily prepare and deliver approximately 500 hot meals daily/locally (deliver over 100,000 meals yearly)
- Provide 8 different diet types: (Regular, Heart Healthy, Diabetic, Renal/Dialysis, Vegetarian, Pre-Cut, Mechanical Soft, and Pureed)
- Utilize a team of over 400 volunteers.
- Provide social contact to individuals as the meals are delivered.





- Founded in 1973 in Florida.
- Currently GA Foods provide meals in 40 states.
- Mission: Deliver Nourishment- Touching lives through compassion, empathy, care, and service.
- Meeting the nourishment needs of those in need: Seniors, Children, Military, Disaster Victims, etc.
- > Centennial Care meals are shipped frozen or shelf stable.
- ➤ In New Mexico, Fed Ex delivers the meals across the State.
- Meals arrive within 2 days of shipping; require a signature upon delivery.
- Frozen meals packed in dry ice.
- > Pantry meals have a shelf life of 6 months.
- Meals consist of entrée, vegetables, fruit, bread, and milk or juice.
 (Meal types Regular/Diabetic/Cardiac, Puree, Kosher, Gluten Free, Vegetarian).





Nourishment, Delivered,



SunMeadov

Nourishment, Delivered.



7-DAY MEAL PLANS

Delicious, DRI-compliant meals designed to support a healthy lifestyle.

All meals served with SunMeadow* dairy beverage, bread, and fruit, juice, or dessert.

SPA CUISINE - 761

These meals are packed full of great nutrition and great flavors!

Oven Baked Chicken, served with green beans & red pepper mix and yellow rice with tomatoes & chives.

Italian Spaghetti with Tomato Sauce and Meatballs, served with Italian beans.

Medallions of Turkey in CranRaspberry Sauce, served with zucchini & corn and a medley of broccoli, cauliflower & red beans.

NY Steak Patty with Mushroom Gravy, served with garlic mashed potatoes and zucchini, yellow squash & green bean medley.

Pollo Tropicale, served with succotash, sweet polatoes, and mini Moon Pie*.

Turkey Sausage with Peppers, Onions and Tomatoes, served with whole grain rotini pasta, apple chunks & raisins, and mini Moon Pie".

Sweet and Sour Chicken, served with steamed white rice and gingered peas.

ALL AMERICAN - 762

Bring back memories of classic jukeboxes and poodle skirts with these meals.

Sliced Turkey and Gravy, served with combread dressing, flat beans, and butternut sauash.

Batter-Dipped Crispy Fish Nuggets, served with garlic mashed potatoes and carrots.

Western-Style Omelet, served with potatoes O'Brien and strawberry applesauce.

Three Cheese Macaroni and Cheese. served with seasoned carrot cuts and green

Chargrilled Beef Patty in Pizzaiola Sauce, served with green beans and pineapple Mandarin oranges.

Honey Mustard Chicken, served with potatoes Florentine and mixed vegetables.

Meatloaf with Apple Brown Gravy, served with skin-on potatoes, stewed tomatoes, and pineapple cup.

SunMeadow' Pantry Meals offer a nutritious, shelf stable meal in minutes, with minimal preparation. Prepackaged in easy-to-open containers, these meals are convenient to have on hand as no refrigeration is required.

OPTION 1 ~ \$571345

Red Beans and Rice with cronberry luice. whole wheat fortilia, mixed fruit cup, and Nature Valley* granola bar.

Beef Stew with wheat crackers, peanuts, applesauce, and Nature Valley* granola

Corned Beef Hash with orange juice. applesauce, and oatmeal.

Chicken Salad with whole wheat crackers, raisins, and peach cup.

Chicken Stew with orange juice, mixed fruit cup, peanut butter, and rve crispbread crackers.

Chili Mac with whole wheat tortilla, raisins, and sunflower seeds.

Potatoes with Turkey Ham and Cheese with sunflower seeds, rye crispbread crackers, and animal crackers.

OPTION 2 ~ SS71350

Beef Stew with wheat crackers, peanuts, applesauce, and Nature Valley® aranola

Spaghetti and Meatballs with orange juice, animal crackers, peanut butter, and rye crispbread crackers.

Lasagna with orange juice, chocolate pudding, and rye crispbread crackers.

Chili Mac with whole wheat tortilla. raisins, and sunflower seeds.

Chicken Stew with orange luice. mixed fruit cup, peanut butter, and rye crispbread crackers.

BBQ Beef with orange juice, whole wheat crackers, and sunflower seeds.

Potatoes with Turkey Ham and Cheese with sunflower seeds, rye crispbread crackers, and animal crackers.

All meals served with SunMeadow nonfat dry milk.



Post Discharge Meals: Referral Process

Centennial Care member identified as having been discharged or about to be discharged from a hospital, SNF, or rehab facility

Transition of Care coach meets with the member in the hospital

Care Coordinator identifies member qualifying for Post Discharge Meals



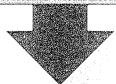
<u>Outelifications:</u>

Centennial Care

Must have been discharged from an inpatient facility within 30 days

Referral form completed and sent to the Post
Discharge Meals mailbox

Processor verifies member qualifies for the program, enters a Prior Authorization



Processor documents the Prior Authorization and notifies the appropriate vendor

Vendor contacts member regarding delivery of meals. Vendor processing may take 2 days

A volunteer delivers a hot meal or Fed Ex ships the meals to the member within 2 days



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