NOURISH LIFE™
by Luby's Culinary Services

THE TABLE IS WHERE LIFE HAPPENS



LUBY'S CULINARY SERVICES®

Bringing purpose, passion and exceptional hospitality to senior living dining.

DINING IS NO LONGER JUST A SERVICE.



TODAY'S SENIOR LIVING LEADERS FACE...

- Staffing Shortages
- Rising Resident Expectations
- Higher Operational Costs
- Regulatory & Survey Pressures
- Gaps in Social Engagement
- Tour to Move-In Conversion Challenges

NOURISH LIFE HELPS ADDRESS EVERY ONE OF THEM







"Residents enjoy the comforting, home-style meals and individualized attention from the dietary staff. They are consistently courteous, attentive, and responsive to preferences and special dietary needs."

— Amber Thane, Administrator, The Fountains Assisted Living

IT'S ONE OF YOUR GREATEST STRATEGIC ASSETS.



...HOW LUBY'S CULINARY SERVICES SOLVES THEM

Flexible Workforce Solutions

Cross-trained teams and structured support help strengthen staffing stability and retention.

Chef-Driven, Scratch-Made Meals

Restaurant-inspired menus shaped by resident preferences, regional favorites and therapeutic needs — with all the flavor residents expect.

Cost Control & Accountability

Our financial model tracks cost per resident day, food, labor, and operational expenses to improve cost control and budget predictability.

Proactive Survey Readiness

Dietitian-guided therapeutic diets, rigorous food safety standards, and trained teams committed to resident safety and well-being.

More Than Meals. Meaningful Connections.

Welcoming dining and engaging programs encourage resident choice, strengthen relationships and enrich everyday life.

A Texas Brand Residents & Families Trust

The Luby's name prospective residents and families already know and love, which builds confidence from the first tour.

THROUGH FOUR PILLARS: FLAVOR • PULSE • FOUNDATION • HEART







"Luby's Culinary Services' regulatory knowledge and attention to detail have been invaluable for survey readiness and compliance."

— Maranda May, LNFA, Coryell Health Rehab Living at The Meadows

PILLAR 1:
THE FLAVOR OF LIFE

Culinary Artistry & Integrated Wellness

Chef-driven menus rooted in neuro-nutrition and protein-forward design

"Stealth Health" — fortified grains and high-value proteins woven into familiar favorites, so nutrition holds even when appetite declines

Menus tailored to individual care goals, therapeutic diets and dysphagia textures, while celebrating regional flavors, cultural traditions and residents' lifelong preferences

Nutrient-dense, calorie-rich options deliver more nourishment in smaller portions, helping support nutritional needs when appetite is limited

Therapeutic diets tailored to clinical needs, honoring dietary restrictions without sacrificing flavor, familiarity, or enjoyment







STRATEGIC IMPACT:

Supports survey readiness, reduces nutrition-related risk, and improves clinical outcomes tied to reimbursement and quality ratings.

PILLAR 2:
THE PULSE OF LIFE

Social Connection & Shared Experiences

Restaurant-style service with open seating, server-guided dining, and menus residents order from, not assigned to

Resident food committees and regular feedback give residents a real voice in what's on the menu

Cooking clubs, tea groups, happy hours, chef demonstrations, and themed events create inviting opportunities for social engagement and fellowship

Heritage recipes, memory-inspired menus, and resident recipe clubs spark storytelling, celebrate personal traditions and foster meaningful connections, especially in memory care

Dependable dining experiences and engaging social programs bring residents together, nurture community, and support overall resident well-being







STRATEGIC IMPACT:

Turns memorable dining experiences into a competitive advantage that helps convert tours to move-ins, reduces lost prospects, and strengthens occupancy.

PILLAR 3:
THE FOUNDATION OF LIFE

Operational Excellence & Strategic Stability

Scratch-made cooking and thoughtful menu engineering deliver fresh, restaurant-quality dining, even in undersized kitchens, without costly renovations

Census-based staffing and streamlined supply chains maintain consistent quality without added complexity

Cross-trained team members flex between dining and light caregiving to maintain service continuity when staffing is tight

Rapid-response support experts stabilize operations during periods of volatility

Structured financial oversight, data-driven menu planning and portion control track costs, improve margins, support budget predictability and reduce plate waste







STRATEGIC IMPACT:

Predictable budgets, labor stability, and compliance confidence, built for real-world staffing conditions.

PILLAR 4:
THE HEART OF LIFE

Compassionate Talent & Empathy-Driven Culture

Staff are recruited and trained to honor resident dignity, respect individual preferences and dining choices, and build family trust

Our resident dining associates partner with nursing and caregivers through care conferences and daily collaboration, ensuring dining remains an integrated part of resident care

Team members are trained to recognize meaningful changes in appetite, behavior, and eating patterns and communicate concerns promptly

Familiar, caring faces at every meal create comfort, encourage participation, and foster a sense of belonging

Ongoing coaching reinforces empathy, accountability, and the small personal touches that make residents feel known and valued







STRATEGIC IMPACT:

Reduces turnover, strengthens team consistency, and improves interdisciplinary collaboration, while helping combat resident loneliness and social isolation, a growing clinical and quality-of-life priority.



LET'S BUILD A NOURISHED FUTURE TOGETHER

Dining makes an impression.
It can turn a great tour into a move-in, improve resident satisfaction, and give families another reason to choose your community.

For more than 75 years, Luby's has been part of how Texas gathers.
We bring that legacy of warmth, hospitality, and memorable meals to senior living, with a name generations already know and trust.

"Our most treasured memory is our wedding in 1969, held at the Luby's in Brownsville. The staff served our 300-plus guests so graciously — the ambiance was like a royal palace. Three generations of family and friends came together that day, and Luby's made the cherished event possible."

— Bertie and Ruben Caballero

Serving every stage of senior living, from independent living and assisted living to memory care, skilled nursing and continuing care retirement communities.

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www.lubyscs.com

Call us directly or scan our QR code!

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