

Experience Culinary Excellence

with Hoosier Village and Morrison Senior Living



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At Hoosier Village , we are proud to partner with Morrison Senior Living, a division of Compass Group, to deliver an exceptional dining experience for our residents. Together, we create meals that are not only delicious but also reflect a commitment to quality, innovation, and personalized care.



Here's Why Our Partnership Stands Out:

Daily Specials, Seasonal Menus, Exciting Culinary Events and more

- We offer daily specials crafted to delight and surprise our residents.
- Special events like themed dinners, holiday feasts, and community gatherings bring residents together around great food.
- Our famous **Iron Chef Competitions** showcase the creativity and skill of our culinary team, adding a competitive and fun edge to our dining program.
- **Puree with Purpose:** Advanced puree program offering textured diets with the same great flavors, aromas, and appearances as regular menu items .
- **Seasonal Menu Development:** Fresh, seasonal ingredients create traditional and exciting new dishes, with daily features to keep menus fresh and diverse.
- **Super Foods:** Monthly highlighted ingredients packed with nutrition, featured in special events, tastings, and recipes to inspire healthy eating.
- **Teaching Kitchen:** Hands-on culinary demonstrations led by chefs, providing fun and interactive learning experiences about cooking, nutrition, and cuisine.



American Culinary Federation (ACF) Membership

- Every chef at Hoosier Village is an ACF member, the gold standard for culinary professionals.
- Many chefs hold or are pursuing certifications, showcasing their dedication to skill, creativity, and safety in the kitchen.



Advanced Training Opportunities

- **Rouxbe Online Culinary Program:** Courses like Culinary Foundations, Plant-Based Cooking, and Seafood Literacy keep our culinary team ahead of trends and techniques.
- **ServSafe Certification:** Our staff is certified in food safety, ensuring every meal meets the highest standards of care and nutrition.



Fresh Food Pledge

- We use fresh, locally sourced ingredients, USDA-inspected meats, and dairy products from hormone-free cows.
- Menus feature seasonally available fruits and vegetables and accommodate special diets, including vegetarian options.
- Every meal is crafted with attention to flavor, nutrition, and presentation, delivering a dining experience that delights every guest.



Innovative Food Safety and Sustainability Practices

- **CM Systems Cooler Freezers & Digital HACCP Monitoring:** Our state-of-the-art systems maintain food safety, reduce errors, and minimize our carbon footprint.
- **Sustainability Initiatives:** We're dedicated to reducing waste and fostering environmentally friendly practices in all aspects of our operations.



Certified Dietary Managers (CDM)

- Our culinary team includes Certified Dietary Managers who work closely with Registered Dietitians to meet the diverse nutritional needs of our residents.



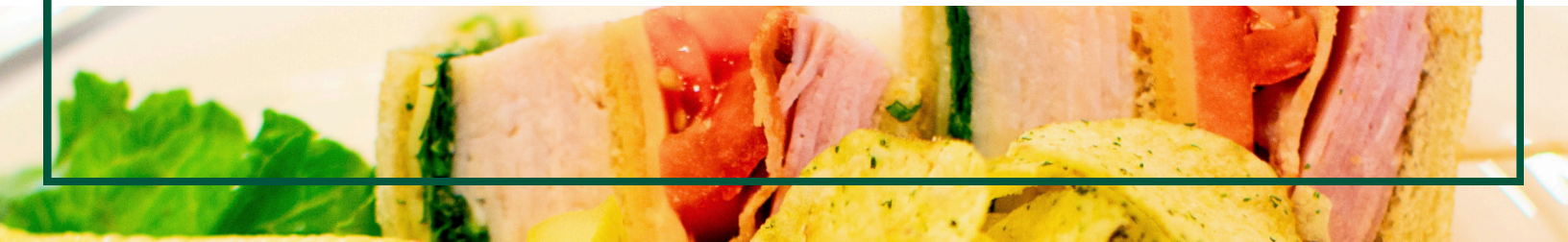
Meet Our Chefs

Meet Our Culinary Innovations Ambassador!

David Kay, helps discover and implement cutting-edge technology and operational procedures, ensuring we stay at the forefront of culinary excellence. David is currently the Vice President of the American Culinary Federation Greater Indianapolis Chapter, serves as Judge and Mentor for Skillz USA and ProStart, which are high school and post-secondary school culinary programs. David is a Master Judge for the World Food Championships, certification evaluator for the ACF and certified Instructor and Proctor for the National Restaurant Association ServSafe Certification. Prior to working with BHI Chef David was the Executive Chef at Lucas Oil Stadium and the Indianapolis Convention Center, Executive Chef at Purdue University, Owned his own restaurant and spent many years with Marriott and Hilton Hotels including The Indianapolis Marriott Downtown, Conrad Indianapolis, Raleigh Marriott City Center, Macon Marriott City Center, The Waldorf Astoria Resort in Naples Florida and has been an Adjunct Culinary Instructor for Ivy Tech Culinary Program, teaching both Culinary and Pastry courses.

Meet Hoosier Village's Executive Chef!

Chef Pete Willams comes to us with over two decades of stunning culinary experience having spent eight years with Claddagh Irish Pubs overseeing 18 locations as their corporate executive chef and eight years with the famed Harry & Izzy's in Indianapolis, Indiana as their executive chef developing the culinary programs at both the downtown and northside locations, he and his team were rewarded for their efforts with a James Beard Award in 2012. With so many accomplishments and contributions to high profile events such as the Super Bowl and Final Four Tournaments, Chef Pete culminated his career with a 2023 BH Iron Chef Championship win. Chef Pete is a member of the American Culinary Federation and is actively pursuing his Certified Executive Chef designation with that organization.



Enhancing Every Meal, Every Day



At Hoosier Village, dining is more than just a meal—it's an experience. From the farm-fresh ingredients we source to the innovative technology that keeps our food safe, every detail is designed to exceed expectations. With daily specials, seasonal flavors, and exciting events like our Iron Chef Competitions, there's always something new and exciting happening in our dining program.

Our culinary partnership with Morrison Senior Living ensures a commitment to hospitality, quality, and the well-being of every resident.


Visit Hoosier Village

Discover the unparalleled dining experience waiting for you at Hoosier Village.

HOOSIER VILLAGE

A BHI Senior Living Community

 [hoosievillage.com](https://www.hoosievillage.com)

 317-873-3349

 9891 Purple Plum Lane
Indianapolis, IN 46268

