



# Food for thought

## Kafoodle Kare is cooking up a revolution for meal planning in UK care businesses

### What is it?

Kafoodle Kare is a software system for care organisations that brings together the medical details of residents with an organisation's existing kitchen management system (with details of recipes) to generate quarterly meal plans for residents that are tasty, within budget and abide by any food restrictions their conditions/medications may impose.

For smaller care organisations that may still be using a white board and Excel spreadsheets to manage their kitchen, Kafoodle Kare offers a separate product for them to digitise that process and thus enable the analysis needed to create the best meal plans.

Then, when residents are picking their meal options, the system only allows them to see menu options that are 'green' (fully compliant with their meds/condition/preferences) or 'amber' rated (not amazing but they can have some a few days a week) for them so there is no danger of them ordering food that will critically affect their health.

It is a new service from Kafoodle which provides menu management software for restaurants.

### Sounds Kafoodling... why is it needed?

Well believe it or not, there appears to be a lack of communication between the kitchens and carers in places like hospitals and care homes



Tarryn Gorre, founder, Kafoodle

at the moment. "A lot of carers don't want the kitchen to know anything about the residents because it's a breach of confidentiality," says Tarryn Gorre, founder of Kafoodle. "So a lot of kitchens are of the attitude that so long as they are passing government guidelines, the residents will eat whatever they are given." She points out that this leads to a lot of food waste and potential malnourishment in residents as inappropriate food is served.

Kafoodle Kare combats this issue by essentially acting like an intermediary. "The system might tell you today there are seven people that cannot eat that chicken because of protein intake restrictions, so you need to halve that portion or substitute an ingredient," explains Gorre. As delivery of the food is done by the carers, at no point, then, are kitchen staff privy to who exactly has what ailment, yet the best meal for the resident is still delivered.

The software's analytical capability creates savings rather than more work for chefs or more products to fork out for, though, in case you're worried all this personalisation will do that. Kafoodle Kare will: recalibrate menus so the usual number of menu options cater to a wider majority; calculate if an organisation doesn't have to buy so much of X product because only some can eat it; and suggest a facility buy a lot more of Y instead (giving it purchasing power) because it's a key ingredient for the meals that cater to the many. "Care homes can spend that saving on better quality food, maybe fresh vegetables instead of frozen, for example," says Gorre.

As food is such an important luxury for the elderly and nobody wants malnourished, unwell residents, this sounds a pretty useful way of making care organisations' often constrained budgets go further.

### That does sounds pretty useful...

And that's not even all it does. The software allows relatives to log on and see what their parent is eating. And – this is bound to get care homes after private income salivating – they can order extra, nutritionally correct food for their parent for an extra fee. What a great marketing point for a care home hoping to attract private clients.

There is also an automatic food diary integrated

into the system – carers can note down via tablet how much a resident is eating and over a month the data gathered "can predict if they are at risk of being readmitted to hospital because they are not eating" says Gorre.

All this translates well out of care homes too. The system will be very useful for hospitals, restaurants in care villages and actually help domiciliary care workers who often have no idea what food to prepare for the person they are looking after, whether it is their agency or a relative who uses the system.

Gorre puts the current main emphasis on care homes down to being able to get the data needed for Kafoodle Kare to work more easily and the "growing demand for families to be able to see what their family members are eating in long-term care".

### Great, where can I sign up?

So the product launches as a government funded pilot in June this year. Currently, Gorre has four clients signed up, one home care agency, one county council for its special needs schools and two care home groups. "We are looking for more people to get involved in the pilot, anyone who signs up in June gets it free for six months and has a say in how we evolve it.

Gorre cannot commercialise the product until January 2018 as a condition of the funding it has received from government to develop the service. The firm secured £202,000 from government last year, which Kafoodle's chairman, William Bungay (who runs incubator fund Velocity), has match-funded.

### Plans for the future

The company has just started an angel funding round "to help us leverage up to go across the US as well as make a big splash once we ready to commercialise". She anticipates the product selling well in the many retirement living communities in areas like Florida. Kafoodle is aiming big, then, but Gorre is confident of the demand of meal planning technology and she's probably onto something. Technology that helps care organisations deliver better food and ultimately care within budget, and even help them generate more money sounds like a recipe for success. ■