

# Jayadeva hosp revamps kitchen for ₹95L

With upgraded machinery, it aims to minimise infection caused to patients

P MUTHU

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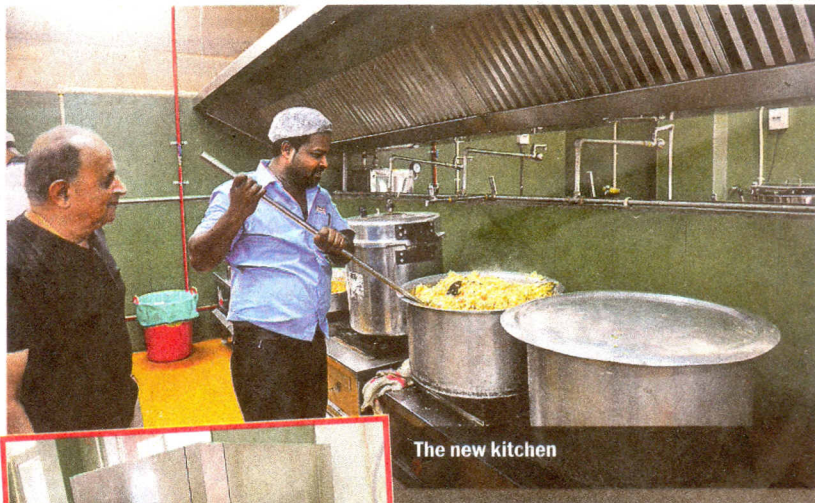
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The way to a person's heart is through his stomach, goes a saying. Taking it forward, the state-run Jayadeva Institute of Cardiovascular Sciences and Research has pumped in Rs 95 lakh to refurbish its kitchen to save hearts by providing tasty and healthy food - something unusual for a government hospital.

This is the first government hospital in the city to have a fully-fledged modern commercial kitchen with upgraded machinery and food items. The heart institute chose to revamp the kitchen to reduce the rate of infection among patients.

The institute has also changed the menu for patients admitted to the hospital. With the modernised kitchen, the hospital is all set to provide a balanced diet and nutritious food to its patients. The menu has a wide variety of vegetarian items such as idli, vada, uttappam and kesari bath among others. The modular kitchen with facilities such as bain marie, seamless tiles, exhaust hood with ductwork, fan system and a drainage system prevent liquid waste stagnation.

A bain marie is a type of heated bath and is used in high-end kitchens to heat materials gently and gradually at fixed temperatures. The container can make food for close to 1,500 people at one time. It also keeps the food warm so that



The new kitchen



patients can be served fresh food.

Dr C N Manjunath, director of the hospital, said, "Just by providing hygienic food to patients, the rate of infection can be brought down by 50 per cent in a hospital. Ours being an exclusive heart hospital, we have to focus on controlling the infection rate and also provide a varied diet. The earlier kitchen had certain prob-

lems which included the problem of storing vegetables, which is why we revamped it. This is why we decided to streamline the entire system and now it is mechanised. Apart from that, we have also added other equipment that include automatic dishwashers to maintain hygiene. No other government hospital in the city has this kind of infrastructure."

It took six months for the completion of the project. While the equipment has been procured by the hospital, its management has been outsourced to an external agency. While one side of the kitchen is already revamped, the other end is still under construction and is likely to be completed in a few weeks.

