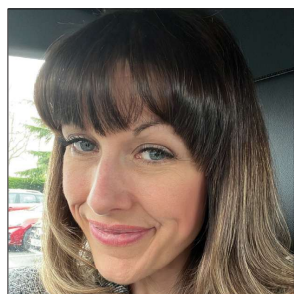


CATERING FOR CARE

Mastering Hygiene and Efficiency in Care Home Kitchens

By Gemma Christie, Business Account Manager at Miele Professional (www.miele.co.uk/p/)



In the care sector, operational decisions carry significant weight. Whilst frontline care rightly takes centre stage, it's also important to remember that the kitchen plays a vital role in maintaining hygiene, supporting staff efficiency, and ensuring resident wellbeing. Among the many moving parts of the care home kitchen, dishwashing is often overlooked. This is likely

because it operates behind the scenes and isn't seen as a direct part of resident care, yet it's a key consideration for care homes looking to provide a safe, smooth service.

With multiple meal services each day, the kitchen is one of the busiest areas in a care home. Relying on manual washing not only slows down operations but also increases the risk of hygiene lapses. That's why investing in the right dishwashing solution is critical.

For care homes looking for reliability, hygiene assurance and long-term value, commercial solutions are the smart choice. Here are five key reasons why investing in a professional dishwashing solution can make a meaningful difference.

WHY DOMESTIC DISHWASHERS FALL SHORT

It's not uncommon for care homes to rely on domestic dishwashers, especially when budgets are tight. But these machines are rarely up to the task. Designed for occasional household use, they struggle with the frequency and intensity of care home operations. Over time, this can lead to breakdowns, inconsistent results, and even hygiene risks.

Commercial dishwashers, by contrast, are built for durability and performance. They're tested to withstand thousands of cycles and are engineered to maintain consistent cleaning standards, even under intense pressure. For care homes, this means fewer disruptions, lower

long-term costs, and greater peace of mind.

HYGIENE RESULTS YOU CAN TRUST

It's no secret that infection control is always a top priority in any care or medical settings, especially with residents that are often more vulnerable to illness, and where outbreaks can have serious consequences. Dishwashing equipment can help to fight against these infections and play a big role in preventing cross contamination. But only if it's up to the job.

High-performance commercial machines, such as the MasterLine range by Miele Professional offer disinfection-grade wash cycles that eliminate harmful bacteria and pathogens. Some models also feature advanced drying systems that remove the need for manual handling, further reducing the risk of contamination. These features aren't just nice to have, they're essential for maintaining compliance and protecting residents.

SPEED AND EFFICIENCY IN THE KITCHEN

Care homes run on tight schedules. Mealtimes are fixed, and delays can have a knock-on effect across the day. That's why turnaround time is a key consideration when selecting dishwashing equipment.

Modern commercial dishwashers can complete a full cycle in as little as five minutes, ensuring that clean items are always available when needed. This reduces the need for excess crockery and helps staff stay focused on resident care rather than kitchen logistics.

Supporting staff and reducing their workload

The right equipment doesn't just improve hygiene standards, it also helps to support staff wellbeing. In a sector where recruitment and retention are constantly ongoing challenges, anything that eases the daily workload is a welcome investment.

User-friendly controls, intuitive interfaces, and automated features such as detergent dosing or drying programmes can make a real difference to staff efficiency and satisfaction. When equipment actually works with your team, and not against them, it frees up critical time and energy for what matters most, caring for their residents.

A LONG-TERM INVESTMENT

While the upfront cost of commercial dishwashing equipment may be higher, the long-term benefits are clear. Reduced maintenance,



lower energy and water consumption, and extended service life all contribute to a more sustainable and cost-effective operation. For example, Miele Professional's MasterLine dishwashers can complete a full cycle in just 5 minutes and use as little as 5.0 litres of water per cycle, depending on the model. Their energy-efficient design helps reduce utility costs while maintaining top-tier hygiene performance.

Some dishwasher manufacturers offer extended parts availability and nationwide service networks, ensuring that support is always close at hand. Miele Professional offers spare parts available for up to 15 years after production ends and a UK-wide service network with a 90%+ first visit fix rate meaning that care homes can rely on consistent, expert support when it matters most.

Dishwashing may not be the most visible part of care home life, but it's one of the most vital. By investing in the right equipment and processes, care homes can enhance hygiene, improve efficiency, and create a safer, smoother environment for both residents and staff.

To explore how Miele Professional's commercial dishwashing solutions can enhance your care home, please visit: <https://www.miele.co.uk/p/retirement-care-homes-4053.htm>

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Never Settle for Less in Care Catering



In the care sector, food is more than just nutrition - it's comfort, dignity, and a way of bringing joy to residents every day. That's why chefs can't afford to compromise. From flavour and safety to consistency and versatility, every ingredient has to deliver. When it comes to bouillon, Knorr Professional refuses to settle for anything less than the best and so do the chefs who use it.

Knorr Professional Bouillon is the UK's number one bouillon brand*, trusted in kitchens nationwide for its rich depth of flavour, outstanding versatility, and chef-trusted consistency. It's made to work hard in every service, with 'no allergens to declare' options that give chefs peace of mind when catering for residents with diverse needs.

NEVER SETTLE FOR BLAND DISHES

As residents age, their sense of taste can diminish. That's why flavour has to work harder in care - it's not just about nutrition, it's about enjoyment. Knorr Professional Paste Bouillon brings bold, balanced flavour that cuts through reduced senses, ensuring dishes remain satisfying and memorable.

Whether it's used as a base, rub, seasoning, glaze, or marinade, it delivers the same consistent, chef-approved results. From soups and stews to roasted vegetables and marinades, this is one product that performs across the menu - helping chefs adapt quickly without losing quality.

NEVER SETTLE FOR UNCERTAINTY

In care kitchens, allergen safety isn't negotiable. Theno allergens to declare options in Knorr Professional Paste Bouillon make it simple to create inclusive dishes without sacrificing flavour. This helps reduce the risk of cross-contamination and ensures every resident can enjoy the same great taste.

For Knorr Professional Care Ambassador Preston Walker, that confidence is invaluable:

"With 'no allergens to declare' options available across the range, Knorr Professional Paste Bouillon is easy to introduce into dishes that need to be suitable for varying needs and preferences," says Preston. "It gives me peace of mind that I can create flavour-packed dishes for all residents, without excluding anyone due to allergens."

NEVER SETTLE FOR INCONSISTENCY

Care kitchens can be high-pressure environments, where time is short and the need for consistency is constant. Knorr Professional

Bouillon's paste format makes it easy to store, measure, and use, ensuring the same flavour profile in every batch. Its consistent yield also helps with budget control - delivering premium quality without waste.

Preston sums it up simply:

"We use the Knorr Professional Bouillon paste range for one simple reason - it delivers. Quality, flavour, consistency, and the confidence of knowing exactly what you're going to get, every time."

NEVER SETTLE FOR SECOND BEST

Every plate in a care home matters. It's an opportunity to provide comfort, joy, and nourishment - and that means every ingredient has to earn its place. With Knorr Professional Bouillon, chefs can be sure they're serving the very best in flavour, safety, and reliability. Because when it comes to care catering, settling for less is never an option.



*UK Bouillon Paste Market Sales Value YTD (8th June 2025) - Circa.

[†]This product does not contain allergenic ingredients which require declaration under EU regulation 1169/2011.