

Personalized gourmet dining for every resident, better economics for operators.

Today's seniors are the most food literate, health conscious generation in history, and they expect more than what today's dining delivers. Chef Jasper brings your people to the table, turning your dining room into a source of revenue with fuller tables every day. Here's how: each meal is personalized to a resident's taste, health goals and culture, residents track their nutrition through custom reports, and our digital systems order with precision to minimize budget leakage from waste. Proven across more than a million meals in senior living.



Their meal, their way.
Your dining room, full.

68%

of seniors look for variety in meal options that cater to their individual tastes.

Only 17%

are very confident that senior living communities can offer the dining variety they expect.

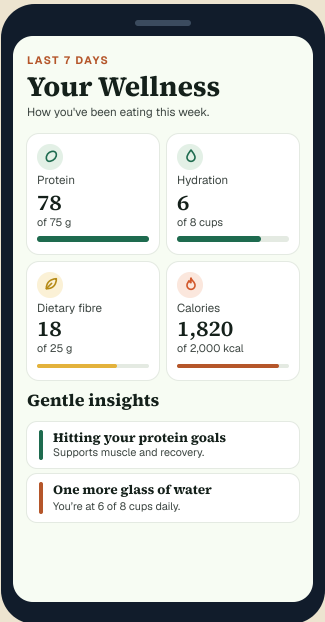
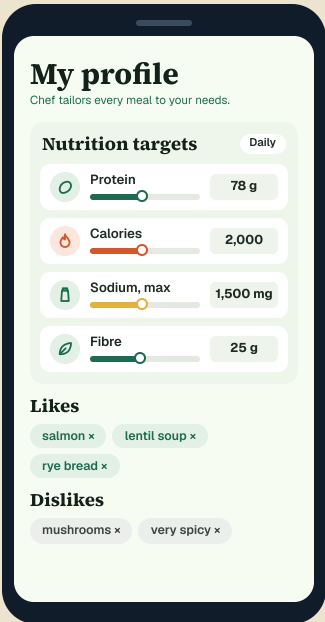
Age of Majority, Great Expectations Survey, 2024

Personalization & health at every resident's fingertips

WHY RESIDENTS CHOOSE TO EAT IN

01
Personalized menu & dining experience

Residents share their dietary preferences, set target calories, protein and sodium levels, alongside the flavours, cultures and family recipes they love.



02
Data-backed health insights

Reporting on their own nutritional intake shows residents where they are on track, so they can work with the chef to stay there.

Transform your dining program from a cost center into a revenue driver.

\$	Premium pricing	A personalization-led dining program lets a residence defend rates in a competitive market.
♥	Retention & occupancy	Dining is a leading satisfaction driver. Every avoided move-out saves months of vacancy, unit turnover and sales cost.
☆	Brand & differentiation	Personalized gourmet dining with a focus on health is a flagship amenity for a premium residence. The story is your recipes, your nutritional reporting, chef-level quality, and high-end gourmet output.
👤	Dining-room participation	Personalized menus draw residents back to the table, capturing more of the meal spend already included in fees and opening ancillary revenue from guests, and premium menus.
📈	Consumption & nutrition data	Residents get the data to monitor their own health goals, giving them a true sense of ownership over how they age. Operators get reporting that shows how the food service is really performing, well beyond top-line and bottom-line financials.

