



Binu Krishnan, You're AMAZING!

We are delighted to introduce Binu Krishnan from Donwood Community Aged Care, recipient of The OSCARS Recognition of Excellence program.

OSCAR Care Group recognises Binu's devotion and innovation as a friendly Culinary & Hospitality Operations Manager who is an inspirational source of ideas for Chefs and Aged Care Teams.

Binu grew up with a passion for catering, ignited by cooking with his Mum in the kitchen. His culinary career has taken him from India to Singapore and New Zealand. Binu and his wife Salika then moved with their son Aadidev to Australia.

Ensuring operational excellence

After almost 20 years' experience as a Chef in restaurants, resorts and airline hospitality, Binu shares true positivity about his role at Donwood Community Aged Care. His enthusiasm to always "deliver above expectations" led him to study business management and focus on operational improvements.

By using superior ingredients, which can cost more than inferior products, and focusing on correct portion sizing & appetizing presentation, Binu reduces wastage and decreases the overall food budget. All while maintaining consumer satisfaction!

Making an Aged Care industry impact

Binu wants to encourage other Chefs to also work in Aged Care, so he shares his ideas & photos of his amazing food presentation on his [LinkedIn page](#).

Binu Krishnan

Organisation



Position

Culinary & Hospitality Operations Manager

Excellence Devoted, innovative & friendly Culinary & Hospitality Operations Manager who is an inspirational source of ideas for Chefs and Aged Care Teams.





Teamwork & Innovation

"I love working with people"

Binu guides his team in ensuring that every meal is appealing to the residents' senses, starting with their eyes. "I love working with people" says Binu proudly. He brought a culinary team together who also had hotel restaurant experience, to ensure that the Donwood residents are served high quality meals.

Donwood residents really enjoyed the salmon dish featured in these images for Christmas. Binu shares, "We plated a citrus salmon and served with citrus air created out of dry ice, for an amazing sensory effect. Our residents felt it was magical!"



Improving Texture Modified Food

According to Binu, cooking is simply all about understanding ingredients, flavours and textures... and using your imagination!

Binu realised that during the first month of eating after being placed on a Texture Modified Food diet, many residents resisted some of their meals. He knew that he needed to focus on the visual presentation and the taste of their meals, as they got used to the new textures.

For example, he added cinnamon & pear to carrot puree to heighten the taste & started using piping to make it visually appealing!



Avoiding malnutrition

Binu knows that Aged Care residents are an at-risk demographic for malnutrition, so he has created strategies to minimise this risk. He ensures that residents feel comfortable requesting nourishing food in between their set mealtimes. He created a rotating menu that provides a choice of 5 sandwiches and 5 salads, which residents can ask for at any time of the day or in the evening.

Binu is successfully realising his dreams to "Make an impact on the Aged Care industry, and cook for the rest of my life!"