



Domenic Savoca, You're AMAZING!

We are delighted to introduce Domenic Savoca, Assistant Cook at Corpus Christi's Community in Greenvale VIC. Domenic is the latest recipient of The **OSCARS** Recognition of Excellence program.

OSCAR Care Group recognises Domenic's excellence & cooking innovation when he creates professionally presented meals & personally serves them to residents to ensure that they enjoy them.

Residents will eat more if it looks great!

Prior to joining the team at Corpus Christi, Domenic was a baker for 26 years & also worked in restaurants.

He has brought his innovative food presentation style to his role, because he shares that "the new generation of Residents expect quality; they will eat more if it looks great!" The Residents benefit from Domenic's baking experience, when he prepares freshly baked bread & amazing desserts.

Domenic was inspired to share his culinary skills at Corpus Christi Community by his Mother, Pasqualina, who has been a volunteer there for 10 years!

Corpus Christi Support Service Manager, Krupal Sheth agrees that Domenic is a well-deserving recipient of The **OSCARS** Recognition of Excellence, because of "his exemplary never-say-no attitude, willingness to listen & pride in his work."

Next: Domenic's hard work, his excellent teamwork at the unique Corpus Christi facility & he shares his signature Recipe!

Domenic Savoca

Organisation:



Facility: Corpus Christi in Greenvale, VIC

Position: Assistant Cook

Excellence: Innovative, dedicated & friendly Assistant Cook who creates professionally presented meals & personally serves them to residents to ensure that they enjoy them.





A humble, hard-working Assistant Cook

As well as ensuring that each meal is well-presented for his Residents, Domenic takes care of their dietary requirements. He prepares meals for those who require texture modified diets according to IDDSI guidelines, and carefully ensures allergens are managed too.

Domenic asks for Residents' feedback after each meal. He encourages them to collect their meals from the counter which also gives him the opportunity to chat with each Resident daily.

Through the Corpus Christi Menu, Domenic & his kitchen team celebrate special monthly cultural days including St Patrick's Day, Easter & Christmas. The multicultural dishes they create include Italian, Indonesian, Indian, Greek & Australian cuisine.

Domenic shares the hard-working, kind & humble ideals of Corpus Christi founder, Mother Teresa.

After 4 years with the Kitchen Team cooking for the 90 Residents, Domenic has made many work friends and values each of them. He humbly credits his workmates with inspiring his excellent work ethos. "I want to thank Asha for being my mentor, Sujai & Rachel for their great advice & Palak, Aziz, Kiran, Forum & Peter for their wonderful help."

Corpus Christi Community; A Unique Facility

Corpus Christi Community in Greenvale VIC is a residential care facility that provides accommodation and support to older men, over the age of 50 with a history of homelessness, addiction or complex health needs. They offer a fresh start for a life that's safe, secure, independent, and part of a vibrant community.

Corpus Christi Community has provided a home to more than 725 men since 1974 and has evolved from a hostel staffed by religious and lay volunteers, to a fully accredited and professionally staffed Aged Care facility.

The health, well-being & safety of Residents & Staff is paramount at Corpus Christi. The Covid19 procedures include masks for all Residents & Staff, temperature checks & split shifts to successfully ensure cases are avoided.

At every stage, and into the future, Corpus Christi Community's work is based on the spiritual ideals and practical kindness of founder, Mother Teresa.

Domenic's Signature Dish, Sticky Date Pudding Recipe



Ingredients

- 1¼ cups pitted dates, chopped
- 1¼ cups boiling water
- 1 tsp baking soda
- 60g butter, chopped
- ¾ cup CSR Brown Sugar
- 1 tsp vanilla essence
- 2 eggs
- 1 cup self-raising flour

Butterscotch Sauce

- 2 cups CSR Brown Sugar
- 50ml cream
- 50g butter
- 1 tsp vanilla essence

Servings: 8

Method

1. Preheat oven to 160°C fan-forced and grease and line the base of a 20cm cake tin.
2. Combine dates, boiling water & baking soda in bowl. Allow to stand for 30 mins.
3. Cream butter, CSR Brown Sugar and vanilla until pale and creamy. Add eggs separately, beating well after each addition.
4. Mix through date mixture and flour until well combined. Spoon mixture into prepared cake pan. Bake for 35–45 mins or until a skewer comes out clean.
5. For the butterscotch sauce, combine all ingredients in a saucepan over medium heat stirring regularly until sauce comes to the boil. Reduce heat and simmer until sugar has dissolved and butter has melted.
6. Pierce pudding all over with a skewer. Pour ½ cup of warm sauce over warm pudding. Stand for 10 mins. Cut into wedges. Garnish & serve with remaining sauce.