

KhBeyer

The
Senior revolution

Foreword

The story is entirely my own invention.
Anyone who feels addressed,
should look at themselves in the mirror.
I myself have worked in these institutions.
With this I would like to thank my colleagues and
Greetings especially to the nurses.
Cooks and nurses also work
there on split shifts. He is
Actually not necessary with careful planning.
The shared service doubles the
Commuting and therefore the risk,
In the long term, even a customer of
nursing home as a result of accidents.
Actually, you work with the paid wages.
for travel expenses to and from work.
In the event of an accident, you are left to fend
for yourself and argue with insurance companies
that also massively cheat you.
Behind your back are dozens of unscrupulous
bureaucrats who shamelessly steal the rest of
your wages.
This is called social welfare.

Erna pokes at the food in front of her on the table with her fork. In the background, a soft operetta plays from the speakers. In stereo. The Gypsy Baron. Frieda, beside her, would soon be singing along instead of eating. She hasn't yet opened the foil on the aluminum tray in front of her.

"How does it taste?" she asks Erna.

"First ask what it smells like."

Frieda runs her nose over the aluminum bowl in front of Erna.

"What is that?"

"Smoked meat, fried potatoes, and sauerkraut are on the menu."

"That looks pretty good."

Erna already tried one bite. And spat it out again.

"The fat tastes old."

A medium-sized piece of cured pork belly lies in the aluminum tray. Erna calls her sister, Magda. Magda comes from Poland. She speaks good, but broken, German.

"The belly isn't fresh. Give me another plate."

Erna exaggerated a bit with the plate. She wanted to avoid misunderstandings.

Magda checks the taste and smell.

"You're right. I'll get a new one."

Magda is very fast. The new aluminum bowl is still closed. Magda tries it.

"Not good either. I'll get a new one."

Magda goes into the kitchen and checks the

labels on the aluminum lids of the remaining bowls. Hamid, the Pakistani kitchen helper, asks if anything has happened.

"Should I wipe it up?"

"No. I just need a new plate."

Hamid goes to the convection oven and opens the door. He pulls out the individual trays and checks the date.

"Here it is!" he shouts.

In fact, he has three bowls on the insert with a more recent date.

"The one I'll take."

Magda carries the bowl to Erna.

"I have rehearsal. Good."

Erna tries it and sincerely thanks Magda for her effort.

"How can this happen?" she asks.

"I don't understand. It's normal to throw away old food."

In fact, employees throw away expired food. Especially since they don't know how fresh the ingredients were before preparation. They've been instructed to do this in countless training sessions.

During the training sessions, hardly anyone talked about the food. Nor about the care of the elderly. No. All the training sessions were promotional events for fee-based continuing education courses. They were supposed to apply for the money for these courses in person at the

office. The office sent its workers out to beg for money on their behalf.

"How is the food disposed of?" Erna asks with interest.

"We're collecting on a cart," is Magda's reply. The older people arrange to meet to monitor the process.

How does older food get mixed with fresh food? Frieda, Erna's friend, wants to speak with the boss now. Angela, the boss of the White Tulip, receives her. By appointment, she says. She doesn't have time at the moment. She has a press conference. It's about attracting sponsors.

"Who delivers our food?"

"Eat well," Angela replies.

"Eat Well" is the company that cooks and packages the food. Erna doesn't want to cause a big fuss. She calls Monika.

Monika tells Toni this story at her cabin in Aschbach. Erna knows Toni from the Schnalstal valley.

"Please don't make a fuss. I just want to know how expired food gets into freshly cooked food."

Monika has cooked at Gabriel's restaurant, "Iss gut." She knows him personally. Gabriel was always trying to get inside her. He even installed cameras in the laundry room, which also serves as a staff changing room.

"Because of the thefts of company laundry," he said.

Monika was almost always the last to leave the workplace. She handled the accounting for the meal vouchers. Gabriel deliberately entrusted her with this task.

There are actually changing rooms and even a shower room in the building. Monika deliberately didn't use them. Gabriel visited her in the changing room once after she had showered.

"Should I dry you off?" he asked.

His hand was quickly at the place that was supposed to give Monika pleasure. Monika had endured this several times for the sake of her training. After the third attempt, she gave up on showering and changing.

'He'll avoid me if I'm sweaty,' she thought.

That actually helped. Gabriel still came often, though. To the laundry room. Apart from a few annoying, probing touches, the most embarrassing part was over.

Monika sent Toni. Gabriel also knows Toni. Since he found out about Monika's marriage, he's become cautious. Toni once gave him a few effective slaps. That did the trick. Since then, Gabriel has been wearing dentures. For a painful thirty thousand.

"I want to know if you redeliver expired food."

"That's simply not possible here," Gabriel replied.

"We're far too strictly controlled for that. If a complaint were filed on top of that, it would be the end of me. Plus jail time."

Toni understands that.

"You also put samples away."

"Well, if I were to process old food, it certainly wouldn't be put to the test."

"Can a driver do that?"

"Absolutely not! They will be billed precisely."

"What happens to the return flow?"

"We must separate the meat from the plant-based side dishes. Meat cannot be added to the food."

"What will happen to it?"

"It's not much. Our staff take it home with them.

I'm documenting it just to be safe."

Toni says goodbye politely. Gabriel wants to give him some meat from today's special. Toni accepts the offer.

"Come visit us at the cabin or at Monika's Boxerhütte sometime."

"Sure. I've wanted to see Monika again for a long time."

On the way home, Toni notices a remark Gabriel makes. The returned package isn't actually due to arrive at Gabriel's office until the following day. So there is a possibility of switching the food after all. He tells Monika this.

Monika is unclear about the entire process. Will the food be kept warm or cooled down quickly? She should have asked Toni that question. She calls Gabriel herself.

In the case of food kept warm, the serving time

for fresh food is actually exceeded. Generally, five hours is considered the maximum serving time after food preparation. If this time is exceeded, the food must be quickly chilled or frozen after preparation. If frozen, the best-before date must be stamped on the food. This is already considered preservation.

"We only serve hot food," Gabriel replied on the phone. "You're welcome to come and take a look."

Monika thanks you most politely.

"I now have a better stud."

"Well. Then I congratulate you."

The food is not supposed to drop below 70 degrees Celsius during transport and serving. Hamid has often recorded lower temperatures. In that case, he puts all the food back in his steamer to reheat it.

"I actually do that with all deliveries," he says. So Hamid heats every single delivery.

"The system isn't good," he tells Monika. "It's also far too complicated."

Hamid is also referring to the waste that this system generates.

"We cope significantly better with fresh food."

"I see it that way too. You could actually also give it away. In that case, Gabriel could deliver all the food in containers."

"We also serve individual portions off-site."

"How many is that?"

"About twenty."

So far, no negative reports have come in regarding these deliveries. Either customers are throwing it away, keeping quiet about it, or the food is fine.

The warning was enough for Gabriel to change the delivery method for the retirement home. Starting today, he's sending the food in individual containers. For Hamid, this is even better. He can more easily adjust the portions for the seniors who eat less. The garbage cans stay empty. So does the food bucket.

"This is a blow to the green environmental industry," Monika says laughing to Toni at the cabin.

"Eating off aluminum foil is a severe humiliation after a life of hard work. Especially since it's not exactly good for your health."

"In that respect, we can only congratulate our retirement home," says Monika. "Nevertheless, we need to get to the bottom of the old food situation. With a three-week cycle, appropriate storage facilities would be needed. And certainly methods for changing the labels as well."

"The labeling isn't the problem. They're just labels."

"Someone just puts the food into a new container and labels it like the daily special."

"He needs the technology for that. So we have to find out who acquired such a machine. It's surely

quite expensive."

They make an appointment at "Gastrohub."

Konrad is the owner there. Monika knows Konrad personally. Konrad always wanted to go out with Monika. Monika didn't want to.

"He always smells noticeably of sweat," says Monika. "I wonder what he eats?"

Toni has to laugh.

"It will probably be the drinks."

Konrad visits the bar next to his apartment every day.

Konrad has since searched to see if he sold such a machine and to whom.

"The machine comes in two versions: automatic and manual. The manual version is very inexpensive. I sold that one to the retirement home."

The circle is complete. Monika interrogates Hamid intensely. He confesses.

"My boss wants it that way."

Monika recorded the statement. Just in case. It won't come to that. Angela, the boss, admits as much.

"We have financial targets that we must meet. I am resigning from my position."

Change of leadership



Agate takes over the management of the retirement home. She immediately senses the growing dissatisfaction among the residents. This dissatisfaction varies from person to person. On the one hand, the residents seem very content. They are frequently visited by their children and grandchildren. However, the vast majority feel neglected, sidelined. Their children and grandchildren have no time to care for their parents and grandparents, especially since they thought that with the very high care costs, their care would be in the best hands.

Agate's meals have improved considerably. Her satisfaction is growing. Agate wants to start cooking at the home again. Hamid agrees. He requests a kitchen assistant. Some caregivers fill in until a kitchen assistant arrives.

Hamid is right, especially since he's looking for a wife. He hopes to find one among the caregivers. His views on this are shaped by his upbringing. According to Pakistani beliefs, women with a somewhat larger bottom are those who bring good luck to the family. The selection is perfectly adequate for him. In fact, something seems to be developing. Especially since Hamid hopes to settle here permanently. He's particularly fond of Rosi. Rosi is the daughter of a farmhand. She's a mother and lives with a severely disabled man. The man was seriously injured in a tractor accident while logging in the valley. Since then,

Rosi has done manual labor. But it's hardly enough to meet her needs anymore.

The child is a gift from a German tourist. He was staying at the farm where Rosi also works as a cleaner. Rosi cleans the guest rooms there, hoping to find a man who can compensate for her lack of physical fitness. Because of the foreign child, the local suitors are somewhat less interested in her. Hamid, however, shows interest in Rosi's physical and mental fitness. Rosi now has twice the work for half the fun. Because of her circumstances, she relies on good connections, which she pays for in kind. Hamid would be just the right person for her.

Hamid needs a wife to stay here long-term. He has to fly home every few months to renew his visa for his work permit. This costs him too much money, especially since the rent for his room eats up a significant portion of his income. Thanks to his job as a cook, at least he doesn't have to worry about food. If there are any leftovers, he's allowed to pack them up and take them home. It was while packing up the leftovers that he got to know Rosi better.

Agate is the right when Rosi helps in the kitchen. Hamid now has the opportunity to provide for himself and Rosi while cooking. Because of the high expenses for her severely disabled husband, Rosi gladly accepts the additional job as a kitchen helper. Her husband, Hans, does receive a

disability pension, but it is not enough to cover the true costs. Especially since Rosi needs a car for Hans, who cannot drive due to his disability. Rosie's parents live in the retirement home where she works. Her father, Peter, isn't doing well. He had several accidents with the animals on the mountain pasture. One arm and one leg are severely damaged. Both parents receive social assistance. Aside from a tiny allowance, they have nothing.

Together they are outsiders and are often seen as parasites by the other residents. Mama Doria helps in the kitchen and with housekeeping. Despite this, the two are considered inferior and sometimes even dirty by their housemates. Rosi's work allows her to see her parents daily, offering them kind words and a few extras. In this way, the three of them escape the loneliness of poverty.

The White Tulip is a lower-priced retirement home. Its partner home, Gloria, is a higher-priced facility. The difference lies in the respective fees for the two homes. The White Tulip costs three thousand euros per month. Gloria costs almost twice as much – five thousand five hundred. Generally, residents' pensions cover the majority of the costs. The remainder is paid by family members.

The social divide is evident in the visitors to the parents' homes. The very poor are rarely or never

visited. The middle class is visited quite regularly by families of tradespeople and small business owners. The upper class at the Gloria is visited more often by civil servants and their families. Rosi knows both homes. The White Tulip is located in the center of town. Parking there is subject to a fee. The Gloria is situated on a property on the outskirts of town. Parking spaces are free for visitors and are part of the property. In this way, contact between the poor and the rich is avoided without attracting much attention.

The more luxurious
Partner home



The luxurious retirement home houses a former state premier. Gustav. Gustav is now seventy-four.

His family has set up a family fund. All family members with an income contribute a small amount to this fund each month. The costs for the retirement home are paid from this amount. Overnight, the account grew by a considerable amount. The state parliament decided to transfer Gustav's pension in one lump sum. Ordinary pensioners would only dream of such a thing. Gustav doesn't have to. This is his reality. Even just from the interest, the family receives more money each month than pensioners receive after fifty years of work.

The fund, once invested, is now generating substantial interest. This is enough to cover most of Grandpa Gustav's nursing home costs. The family has to contribute less. Nevertheless, they continue to pay their usual tax-free contribution into the fund. They don't have to suffer because of it. Thanks to the good connections Gustav built, no one is truly in need. Everyone has excellent, lucrative positions and jobs. Papa Gustav provided well for the people of South Tyrol. For his family.

Occasionally, he can bring joy to the sisters and Rosi with a small donation. Rosi also does some cleaning at the home. Her primary responsibility is the laundry. Although most of it comes from a

imprint

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