

Food in Hospitals

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Programme
Update 2022

Aims of the Session

1. Give an overview of the Food in Hospitals Specification and the assurance programme
2. Share the findings from the first phase of assessments
3. Outline national and local improvement activity
4. Share the work of national projects and governance groups
5. Outline future plans



Food in Hospitals Specification

First published in 2008

Compliance measured by self-assessment by NHS boards, every 6 months

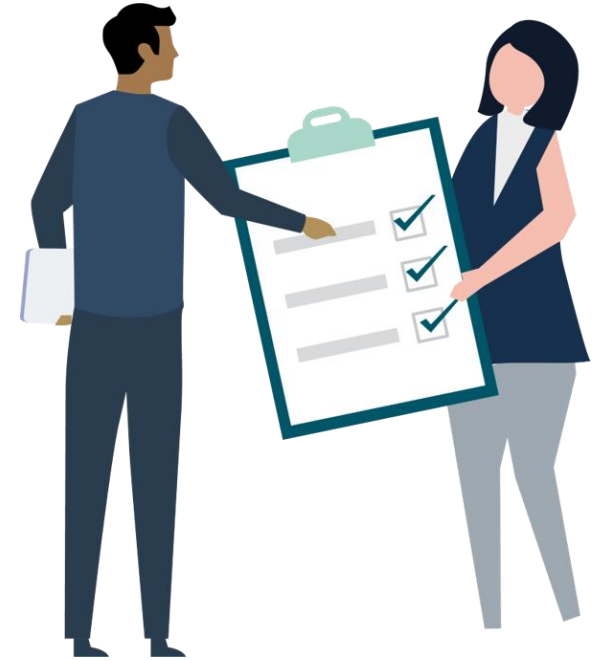
Results reported to HFS

Specification revised in 2016



Food in Hospitals Specification

- Catering provision in hospitals should always be exemplar and requires multidisciplinary team input
- The Specification provides information in standards for nutritional care, guidance for planning groups, be a practical resource and define nutritional and dietary requirements



Food in Hospitals Specification (2016)



**1. Nutritional
Needs of the
population**

**2. Menu
planning and
food-based
criteria**

**3. Menu
planning
guidance**

**4. Therapeutic
diet provision**

**5. Special
and personal
diets**

**6. Nutritional
guidance for
children and
Young People**

**7. Audit and
monitoring**



Food in Hospitals Assessment Programme

- Assessment programme based on a format of questions and associated evidence – developed nationally
- Online submission process carried out by a multidisciplinary team, supported and facilitated centrally with training and guidance
- Online submissions reviewed by catering and dietetic peers from across the country
- Final review of all findings at a panel session facilitated by HFS



Local report provided to outline findings and support action planning

The board experience – submitting the self-assessment

- Previous experience of leading the submission
- 3 people responsible for submitting
- Access to the online Food in Hospitals portal
- Gathered and refreshed previous data
- Significant amount of data – challenges of logging data that crossed multiple criteria
- Self assessed each requirement as met or not met
- Met the panel in July 2020
- Report completed October 2021



The peer reviewer experience

- My personal reasons for being a reviewer
- Reviewed 4 boards
- Accessed and downloaded data via the Food in Hospitals online portal
- Sifted through data and scored
- Met the board representatives and discussed findings, requesting further evidence and changing status
- What were the challenges?



National Report

- Provided themes and recommendations from the assessment from a national perspective
- Set the baseline measurement of board levels of Food in Hospitals compliance for future measures
- Identified and celebrated innovative service delivery and best practice
- Reviewed the Food in Hospitals assessment programme for future planning

6.2 Summary of Findings

The following table provides an overview of the questions and findings for this area of compliance.

Question	Compliance Rate	Evidence Provided	Outstanding Requirements
1. Is there evidence of multidisciplinary input into the menu planning process?	12 out of 16 boards met requirement. 75%	Evidence of discussions around menu planning involving key staff groups including clinical/nursing input (agenda, meeting notes etc.).	Boards to provide evidence of recent menu review activity and identifying multidisciplinary involvement.
2. Does the menu provide as a minimum a choice of two courses at each mealtime, one of which should be...	16 out of 16 boards met requirement. 100%	Provision of all menus across the board.	None.



Phase 1 – Themes and Recommendations

- Nutritional Analysis
- Availability of evidence
- Variation in practice across the board area
- Patient Information



Feedback from assessment programme

Board submission process

- Time consuming and sometimes difficult to find suitable evidence to show compliance
- Access to multidisciplinary support in the board was limited
- Questions were clear but sometimes repetitive

Peer review and panel

- Peer review process was valuable for sharing experiences and expertise
- Panel review was beneficial, providing 'supportive and thought-provoking' discussion

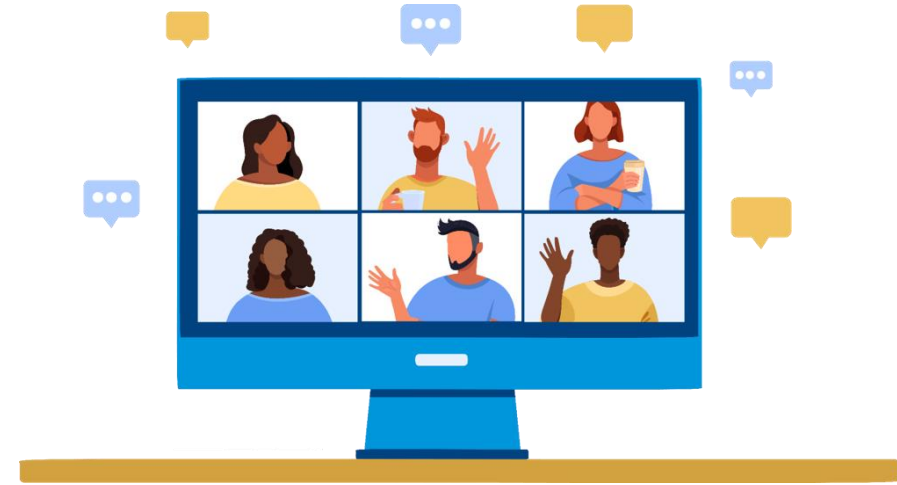


National Catering Strategy – Key elements



National Hospital Food Provisions Group

- Co-chaired by a dietitian/Head of Catering with support from HFS
- Catering and dietetic representation from each board
- Remit is to:
 1. Provide expert advice on the Food in Hospitals Specification
 2. Support Boards to implement nutritional analysis
 3. Provide advice and expertise to the National Catering Strategy



Next Steps for Food in Hospitals

- Commence with Phase 2 of Food in Hospitals Assessment – action plan updates
- Action plan reporting and identification of barriers for completion
- Outcomes to shape future improvement programme
- Review of the Food in Hospitals Specification





Questions?