Agenda item 9

The Queen Elizabeth Hospital NHS
King's Lynn
NHS Foundation Trust

REPORT TO THE BOARD OF DIRECTORS (PRIVATE)

SUBMITTED BY:	REPORT FOR:		IMPACT:		
Catherine Morgan Director of Nursing Claire Roberts Associate Director of Patient Experience	**Decision**	√	**High**	**Med**	**Low**
CONSULTATION:	**Information**		√		
Angela Hircock, Head of Facilities (Hotel Services) Sue Patten, Head of Dietetic Services	**REPORT TYPE:**		**RELATED WORK:**		
	Strategic	√	Patient Experience & Public Involvement Strategy Employee Health & Wellbeing Strategy		
	Operational	√			
	Governance	√			
BAF ref:					
CQC Essential Standard Reference:					
Media / Communications:					

Meeting Date: 24th November 2015

Report Title: Food and Drink Strategy

Purpose: To request the Board's approval of the new proposed Food and Drink Strategy for the organisation.

Summary: This new strategy has been developed in response to a number of drivers including the publication of national standards and guidance both by the Department of Health and the British Dietetic Association into the standard of provision of food and drink within NHS hospitals and the monitoring of compliance with those standards that is expected. It embraces the findings of earlier reports looking into malnourishment amongst older patients and responds to the recommendations that came out of the findings of the Francis Report where poor practice in terms of nutrition and hydration were noted. This strategy sets out to document the organisation's commitment to introducing and upholding the key standards that the Hospital Food Standards Panel sets out in its guidance and to propose a programme of developments to move the organisation forward in terms of compliance with those standards and to ensure that the Trust provides a positive experience for patients and staff that is based on best practice. The Strategy is built around the recommendations of the Hospital Food Standards Panel's recommendation and is primarily focused on:

- Improving the nutrition and hydration of all patients
- Promoting healthier eating for both patients and staff
- Promoting sustainability in the procurement of food and drinks

Financial Implications / Efficiency Savings / Quality Improvement:
This strategy will set in place an agreed improvement pathway for the organisation to meet the national standards set out in the Hospital Food Standards Panel's guidance on Standards for food and drink. This supports improvements in patient and staff experience and complements improvement work being undertaken under the auspices of the Trust's Quality Strategy.

Risk Assessment (cross-reference with Risk Register where appropriate):

Strategic / External	Operational/ Organisational	Financial	Clinical	Legal/ Regulatory	Reputational / Patient Experience

√	√		√	√	√
Recommendations: The Board is invited to read the report and to discuss and question as appropriate and approve it as an appropriate strategy for the organisation.					

Authors: Claire Roberts Angela Hircock
Title: Associate Director of Patient Experience Head of Facilities (Hotel Services)
Date: 11th November 2015