

Block 5, Carlton Court St Asaph Business Park St Asaph Denbighshire LL17 0JG

Private & Confidential
William Powell AC/AM
Cadeirydd / Chair
National Assembly for Wales
Cardiff Bay
Cardiff
CF99 1NA

Ein cyf / Our ref: GD/ RD/ 053/ 027

Eich cyf / Your ref:

2: 01745 448788 ext 6364

Gofynnwch am / Ask for: Renne Gower

E-bost / Email: Renne.Gower@wales.nhs.uk

Dyddiad / Date: 29th March 2016

Dear Mr Powell,

RE: Petition P-04—663 Food in Welsh Hospitals

Thank you for your letter dated the 29th February 2016 in regard to The National Assembly for Wales's Petitions Committee discussions around Food in Welsh Hospitals.

The Health Board Catering Department works very closely with the Dietetic Practitioners to ensure that patients receive the correct dietary requirements in support of their clinical dietary needs. The food and nutritional requirement of all patients is closely monitored by Nursing and Dietician Practitioners at local Ward level to ensure that the correct food and nutrition is available.

Hospital patient food is provided using the Welsh Governments, All Wales Menu Framework which specifies agreed recipes sets and is implemented across all hospitals sites within the Health Board. These menus have been produced to take into account the nutritional needs of patients and provide a varied selection of hot and cold menu choices. All Wales food contracts have been established to ensure that the quality of food being purchased meets these standards.

All patients are offered the standard Health Board menu for both lunch and supper, these menus work on a one week cycle. On the standard menu there is a section where patients, or a member of ward staff on their behalf, can state if they have any special dietary requirements or requests. A textured diet menu is available for dysphasia patients and a separate gluten free menu is also available.

The standard lunch menu provides patients with a choice of fruit juice as a starter, a choice of two hot main meal options which are accompanied by a choice of potatoes or rice and vegetables. A cold salad option with accompaniments is available daily and a choice of sandwiches. The lunchtime menu includes a choice of either a hot or cold dessert or fruit.



The standard supper menu provides patients with a choice of soup and bread roll and fruit juice for starter. The main meal includes a choice of two hot options. As per the lunch menu a salad option with accompaniments or a choice of sandwiches are available. For dessert there is a choice of either a hot or cold or fruit option. In addition to this there is mid-afternoon snack of mini packs of biscuit and an evening snack of a pre packed slice of cake.

Should a patient have a specialist requirements which is note included within the overall menu option then the local Catering Department will endeavour to provide them with an alternative menu choice. These arrangements are determined through the local Nursing and Dietician Practitioner leads on site.

We are helpfully supported by North Wales Community Health Council (CHC) who undertake "Food Watch" inspections in which they observe on a range of standards i.e. heat and quality of food, food handling, hand hygiene practices and protected meal time compliance.

We recognise the importance of nutrition and hydration and for 2016/17 this issue will be one of our Quality and Safety priorities.

The Health Board continues to strive for improvements in regard to hospital food through a variety of formal patient feedback processes and by working closely with Nursing Leads and Dietician Practitioners.

I hope my response on behalf of the Health Board details the arrangements in place to ensure that patients receive the best possible experience in regard to hospital food based on their own individual needs and circumstances.

Should you require any further details or information then please do not hesitate to contact me

Yours sincerely

Gary Doherty Prif Weithredwr Chief Executive