



In 2014, the Hospital Food Standards Panel identified five standards relating to the nutrition needs of patients, healthier food for staff and sustainability.

The standards are included in the NHS Standard Contract so are legally binding.

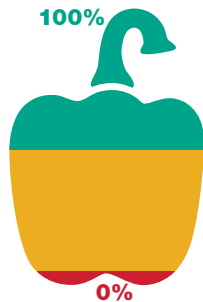
Two years on, are hospitals complying with them?

How is compliance assessed?

Hospitals' performance against most of these standards is monitored via PLACE – annual surveys carried out by patients and staff about the quality of non-clinical services. There are specific questions in PLACE relating to these standards.

Has the organisation assessed its compliance with the 10 Key Characteristics of Good Nutritional Care?

96% are compliant or working towards it.
Only **4%** are not assessed.



Does the hospital have a Food and Drink Strategy?

84% yes

INCREASE of 19% from 2015



If the same rate of progress continued in 2017, all hospitals would have a strategy.

Has the organisation assessed its compliance with the British Dietetic Association's Nutrition and Hydration Digest?

55% of all hospitals are fully compliant with the BDA Digest, compared to around 41% in 2015. Most of the rest are working towards compliance.

Fewer than 7% of sites have not yet assessed compliance - a number that almost halved in 2016.



Compliance with MUST screening

The Malnutrition Universal Screening Tool (MUST) is a 5-step nutrition screening tool for identifying adults at risk of malnutrition.

In 2016, over half of all hospitals assessed the nutritional needs of every patient.

74.4% assessed over 90%
16.4% assessed between 70% and 89%
9.2% assessed under 70%



Has the organisation assessed its food procurement and catering services against the Government Buying Standards for Food and Catering Services?



94%

OF HOSPITALS ASSESSED THEIR SERVICES IN 2016



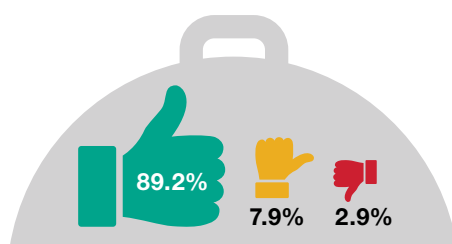
52%

ARE FULLY COMPLIANT

Are the standards having an impact?

Yes - there has been an increase in the number of hospitals where food taste is rated "good" or "very good".

Did the food taste good?



Increase of 5.3% from 2013

What else is changing?

Public Health England is updating its Nutrition Principles – to reflect new, lower recommendations for sugar, higher recommendations for fibre and revised advice for vitamin D intake.

More hospital food is being sourced in the UK.

Action is being taken to produce hospital food more sustainably.

Food packaging is under scrutiny – ensuring that every item is easy to open and clearly labelled.