





Welcome

Maxine Cartz Chair FSSG







"The Hospital Food Review" Bringing it to life

Agenda

- 1.30pm 1.45pm Introduction:
- Andy Burman, BDA CEO
- Craig Smith, HCA National Chair
- 1.45pm 2.20pm Keynote speech
 - Phil Shelley, Chair of the Hospital Food Review
- 2.20pm Lauren Bowen, FSSG Vice Chair
- 2.30pm 3.30pm Panel discussion and Q&A
- 3.30pm 4.30pm FSSG AGM







A Special Message









Andy Burman Chief Executive Officer of the British Dietetic Association









Craig Smith Chair of the Hospital Caterers Association









Philip Shelley Chair of the Independent Review of NHS Hospital Food







"Working together in our NHS"

NHS Food Review



Chair - Phil Shelley









- Listeria outbreak 7 deaths
- Secretary of State announces Review (August 2019)
- Panel Members
- Association inclusion and conversations
- Site visits
- Work with DoH to complete the document
- Present to Secretary of State (March 2020)
- Pandemic

Food is the best form of medicine

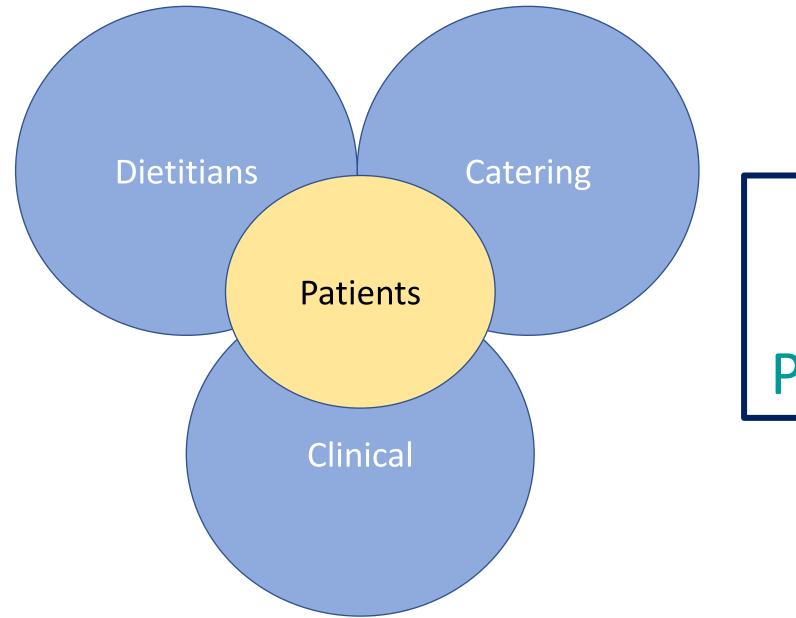






"Root & Branch Review of NHS Food"

- Re-introduce the report
- Prepare the necessary financial report for the Spending Review
- Launch the report with the PM, Secretary of State and Prue Leith
- Asked to chair the expert panel for the next 3 years
- Link NHSI and Department of Health in driving standards
- Quarterly updates to Jo Churchill and Matt Hancock
- Food Standards are currently being finalised
- Assurance for each Hospital



Proud of the Panelists





- Focus on quality to make hospital food safer, healthier, tastier and more sustainable
- Focus on contracted services, in-house facilities and the number of chefs and their skills set
- The balance of food choice required, using local products and seasonal options
- Awareness of food choice for those working unsocial hours, particularly during the night
- Re-introducing food as an occasion at ward level
- Understanding other current initiatives and how we dovetail them to the maximum potential







- What does good look like Acute, Community & Mental Health
- Understanding the workforce issues training, recruit & retention
- Hospitals are required to be the centre of the local community – resourceful, engaging & fully linked to their social setting
- Accountability Board level, all staff members linked to food service
- Nutrition Purchasing, menu collation, catering teams, screening, clinical staff & ward service teams.









- What are the current standards? Range of services / Cost implications
- What can we achieve?
 - Skill mix / Appropriate investment
- How will we get there? ٠

Strong relationships / Agreed principles





























"Healthy Food for our staff and visitors"

"Patients eating for good health"











Lauren Bowen Vice Chair FSSG

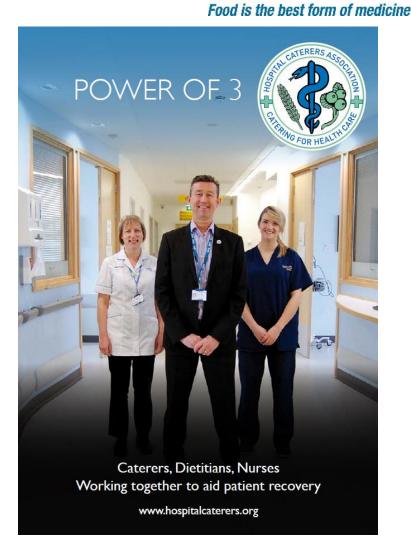






• A time for change

- How can dietitians support the communication of the recommendations?
- Importance of the relationship between caterers, dietitians and nurses
- What are some of the areas the BDA is already working on to support the recommendations?
- How will FSSG help enhance the role of food service dietitians?









Panel Discussion

Maxine Cartz Chair FSSG









FSSG AGM

- 1. Apologies
- 2. Minutes of 2019 AGM
- 3. Chair's report including membership
- 4. Financial report
- 5. Ratification of committee members
- 6. AOB