Specialist Dietitians in Food and Beverage Management Services

Food Services is a BDA Specialist Group the aims of which are to raise inter-agency awareness of the vital, comforting and enjoyable role played by patient food and beverage services in all public sectors, particularly in health and social care settings. The group works across professional boundaries to highlight the importance of services that are designed, operated and focussed on meeting the nutrition and hydration needs of the clients we serve. The Group’s growing membership includes clinical dietitians, dietitians working closely with catering colleagues and dietitians employed within the food industry.

Managing safe and patient-appropriate food services within health and social care settings is logistically complex. Food is usually provided through a fixed system to ensure that food is produced and provided in

In order to support and promote the importance of food services, dietitians:

• Promote good nutritional practices through food and beverage services. We work to ensure that the entire food service journey allows patients’ individual needs to be met
• Provide a focus for sharing good practice within food service. Food Counts holds cross-professional study days and learning events to share good practice and learn new ways of working
• Provide advice on nutritional content of meals and menus and suitability for different patient groups
• Support catering, nursing and S&LT colleagues in planning effective menus that meets the needs of larger groups of patients through core menus, that address the needs of specific groups of patients through therapeutic, modified texture and cultural diet provision
• Work alongside our catering and nursing colleagues to understand our food services and make changes to enhance the client experience
• Set standards and guidelines to ensure high quality services are provided consistently across all healthcare settings including hospitals and care homes
• Professionally support, educate and encourage research on issues of nutrition, hydration and dietetics relevant to food and beverage services.
The British Dietetic Association, founded in 1936, is the professional association for dietitians in Great Britain and Northern Ireland. It is the nation’s largest organisation of food and nutrition professionals with over 8,000 members. The BDA is also an active trade union. To find out more about other areas of work that dietitians are involved in please visit:

www.bda.uk.com

Food Services recognises the vital importance of dietitians working jointly with catering and nursing colleagues, understanding that we are more effective together: the whole is more than the sum of its parts. With this in mind we held a joint event alongside the Health and Communities Agency and National Nurses Nutrition Group in March 2015 and challenged delegates to make pledges about working better together in their own settings.

“Working as a true team in the POWER OF 3 ensures that we all have the same focus towards the wellbeing of the patients we serve by ensuring that Food and Drink plays a major part of the patients recovery.

The work dietitians do is paramount to the caterers, not just the menu planning and ensuring we meet the standards set out by the DIGEST (Caterers Bible), but they are so valuable in the communications on advising on special requirements/supplements that we produce.

Without the valued work that Caterers and Dietitians do as one, the trust in each other is never in question. It is true team work.”

Andy Jones, Chair of the Hospital Caterers Association on working with the BDA Food Services Specialist Group

Try our:
Food Fact Sheets: these give information about foods and also about medical conditions - available on the website.

Why not follow the BDA:
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