

Your request

You requested the following:

For information held by your NHS Trust (health board) about the food production methods and catering procedures employed within the Trust's healthcare facilities.

For the purposes of clarity, I am referring to food that is prepared for, or otherwise supplied to patients by the Trust. This would likely, predominantly, be food supplied to in-patients; but it may well also include any restaurants supplied by your catering department (e.g., cafés, where supplied).

Food Production Methods

1. Does the Trust produce food for patients in-house? If so, please clarify whether this is carried out on a central site (e.g., central production unit), or within each individual hospital. If there is a mixture of both, please clarify, where possible.
2. If food is not produced in-house, please provide details on whether it is produced by a third-party facilities contractor (e.g., under a PFI agreement), or purchased from external sources, in frozen (or chilled) format.

Where possible, for RFI 1 and 2, please also clarify the arrangements for delivery-to-patient (e.g., is the food supplied to wards and then reheated on-site, or is some other reheating method used).

3. For in-patient meals, what is the average cost per meal, to the Trust?

Recipe and Cooking Method Information

4. In the event that the Trust produces food in-house, please supply a copy of the recipes, and cooking / preparation methods utilised by the catering department for standardised food items. I would imagine that this information would be readily available, owing to standardisation of menu items.

This would include information on ingredients, preparation steps, cooking temperatures, and any relevant nutritional considerations (e.g., it might be noted on menus that certain items are suitable for those on restricted diets, or that some menu items have specific allergens).

5. If you do not produce food in-house, please confirm whether you hold standardised information as to what items are available (e.g., menus, and nutritional / allergen information), and supply a copy, where possible.

Our response

1. Patient meals are produced in house apart from three of our sites that use a mixture of Cook Freeze (purchased from an external supplier) and freshly produced food items.
2. We utilise external suppliers for Cook Freeze and for Multi Portion main meals. Other items are prepared and cooked using traditional fresh or frozen ingredients. For delivery to patients, all food items are prepared, cooked, and regenerated in central Kitchens and are transported to wards using heated food conveyors.
3. £2.44.
4. Please find attached a copy of our current standard adult menu and our allergen and recipe file.

All our menus and recipes are nutritionally assessed by our Dietetic, Speech and Language department to ensuring special dietary needs are met, which includes:

- Allergen specific menus to allow for food intolerances.
- Level 4, 5 and 6 diets for patients with Dysphagia.

5. Please refer to our answer to question 4.