

ARE YOU PROVIDING HEALTHY SOLUTIONS?

Increasing patient health has always been a top priority for hospitals. To elevate health, medical and technological advancements are constantly being made. However, until recent years, patient health stopped short at the kitchen door. Healthcare providers are now taking a stand and working toward serving nutritious meals to patients – one more way to advocate everything they stand for.



A healthy movement has been sweeping through healthcare food service to provide yet another way for hospitals to elevate patient health and satisfaction. With a 'no harm' healthcare initiative, numerous hospitals nationwide have signed the "Healthy Food in Healthcare Pledge." The pledge involves working with local farmers, communicating with vendors, providing nutrition education, and implementing a stepwise food service program – just to name a few.

Healthcare providers have also realized that serving unhealthy meals not only affects patients but employees and visitors too. As many doctors, nurses, and hospital staff consume most of the hospital cafeteria food served, providing nutritious options will enhance health, while reducing employers' healthcare costs. A dedication to the health of employees and patients has to be at the forefront of *all* hospital operations.

The importance of this 'no harm' movement in healthcare food service has even made its way to the Culinary Institute of America. The school is now offering a course specifically for cooking for healthcare patients. Hospital chefs have also begun voicing their frustration with the bad reputation healthcare food service has received in the past. Chefs explain that hospital food is changing and more operations are creating meals from scratch, especially in hospitals with a room service operation. More healthcare chefs are beginning to cook as if they are running a restaurant and not a cafeteria, offering more appetizing and nutritious entrées.



Why not take your healthcare food service even further by improving your meal delivery methods? Deliver nutritious made-to-order meals with the Room Service Cart or Dual Temperature Transport Cart. With the proper equipment, you can deliver fresh meals to patients, increase delivery efficiency, and improve overall patient satisfaction. Some children's hospitals have found unique ways to deliver meals that bring smiles to children's faces – with a robot designed as a train! Offering unique experiences to patients will take your food service operations to the next level.

As nutrition plays an important role in patient health and healing, chefs will continue to revolutionize healthcare food service. Providing healthy meals is just another way healthcare providers can take a 'no harm' initiative.

Have you taken the Healthy Food in Healthcare Pledge? How do your food service operations enhance patient health?