

<b>Reference:</b>	FOI.12477.23
<b>Subject:</b>	Production and supply of food for patients,
<b>Date of Request:</b>	21 August 2023

**Requested:**

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 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 [1].

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.

**Response:**

1. & 2. Hywel Dda University Health Board (UHB) provides within the table below, details of the hybrid meal production systems that are in place across the UHB's hospitals. However, it is the UHB's intention to move to a complete cook-freeze meal system.

Hospital site	Production method	Food service model at ward
Glangwili General Hospital (GGH)	Traditional (In house)	Hot Bulk / Multi-portion

Prince Philip Hospital (PPH)	Cook-Freeze (Cwm Taf CPU)	Hot Bulk / Multi-portion
Withybush General Hospital (WGH)	Traditional (In house)	Plated
Bronglais General Hospital (BGH)	Traditional (In house)	Plated
Hafan Derwen (HD)	Cook-Freeze (Apetito)	Hot Bulk / Multi-portion
Llandovery Hospital (LH)	Cook – Freeze (Apetito)	Hot Bulk / Multi-portion
South Pembrokeshire Hospital (SPH)	Cook – Freeze (Apetito)	Hot Bulk / Multi-portion
Amman Valley Hospital (AVH)	Cook – Freeze (Cwm Taf CPU)	Hot Bulk / Multi-portion
Tregaron Hospital (TH)	Traditional (In house)	Hot Bulk / Multi-portion

Please note: As WGH is currently experiencing Reinforced Autoclaved Aerated Concrete (RAAC) issues, service is currently as below. However, it will revert to the model provided in the table above during November 2023.

Cook-Freeze (Cwm Taf CPU)	Hot Bulk / Multiportion
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- The UHB confirms that the average cost of an inpatient meal was £3.74, during the 2022/23 financial year.
- The UHB confirms that all hospitals across Wales that produce in-house meals/recipes comply with the All Wales Menu Framework; in accordance with the Welsh Government (WG) All Wales Nutrition and Catering Standards for Food and Fluid Provision for Hospital Inpatients.

The Framework consists of a database of an agreed set of menu items, a standardised set of recipes and cooking methods, nutritional analysis of each menu item and a range of snacks that are compliant with the standards and are procured through All Wales contracts by the Procurement Department, NHS Wales Shared Services Partnership (NWSSP).

The link to the All Wales Catering and Nutrition Standards has been provided below:

[All Wales Catering and Nutrition Standards for Food and Fluid Provision for Hospital Inpatients: \(nhs.wales\)](https://www.nhs.uk/healthcare/food-and-drink/all-wales-catering-and-nutrition-standards-for-food-and-fluid-provision-for-hospital-inpatients/)

The UHB provides copies of the recipes it holds, for the meals it prepares in-house, at the following attachments:

- Attachment 1 – Soup recipes
- Attachment 2 – Main recipes
- Attachment 3 – Salad recipes
- Attachment 4 – Desert recipes

Additionally, any externally procured meals will have been monitored to comply with the All Wales Nutrition Standards 2011.

The WG may be able to offer further information on the All Wales Menu Framework. Contact details are as follows:-

[Freedom.ofinformation@gov.wales](mailto:Freedom.ofinformation@gov.wales) or alternatively, you can contact: Freedom of Information Officer, Information Rights Unit, Welsh Government, Cathays Park, Cardiff, CF10 3NQ.

5. The UHB provides copies of its menus, at Attachments 1 to 14:

- Attachment 5 – Lunch menu
- Attachment 6 – Supper menu
- Attachment 7 – Finger food
- Attachment 8 – No Gluten Containing Ingredients (NGCI), lunch menu week
- Attachment 9 – NGCI, supper menu
- Attachment 10 – Small portion lunch menu
- Attachment 11 – Small portion supper
- Attachment 12 – Vegan lunch menu
- Attachment 13 – Vegan supper menu
- Attachment 14 – Egg free lunch
- Attachment 15 – Egg free supper
- Attachment 16 – Milk free lunch
- Attachment 17 – Milk free supper
- Attachment 18 – Level 4, 5 and 6, dietary requirement menus