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Patients influence food service at Royal United Hospital

Hot evening meals and freshly made soup are among the changes patients are noticing to food at the RUH.

Improvements being introduced include offering a hot meal option on the evening menu across all wards, (hot meals were not routinely offered on all wards in the evening), and extending the variety of food on offer, including fresh homemade soups, and different sandwiches for those who want a lighter bite to eat.

Jill Tuffrey, Nutrition and Dietetic Services Manager, said: "The Trust is committed to improving the patient experience and this includes making sure that our patients have access to a varied menu of good quality food. Nutritional care is an integral part of patient treatment. The provision of appropriate food and fluids to meet their needs is essential to improving their recovery.

"We've been listening to our patients who have told us that they want the choice of a hot evening meal, that we should change the range of sandwiches on offer, and that they were not enjoying the soups available.

"We are already offering a range of wholesome, freshly prepared soups which are proving to be very popular with our patients. In fact we have recently purchased an industrial size, heavy duty, stick blender to help make the 400 servings of homemade soup which are requested every day. Using fresh ingredients, the soups on offer include carrot and coriander, leek and potato, parsnip, broccoli and stilton, and tomato and basil.

"We've taken a lot of feedback about food, and hope that patients will like the changes we are introducing."

Ends

Caption: Simon Hughes, Kitchen Supervisor, pictured making parsnip and potato soup using the new stick blender

