

<b>File reference</b>	W17FOI257
<b>Key words</b>	Daily Cost of Inpatient Meals
<b>Date of release</b>	31/05/2017
<b>Attachments</b>	No

## Freedom of Information Act Disclosure log - Reply Extract

### Introduction

Plymouth Hospitals NHS Trust provides food and drink which enables patients, staff and visitors to follow the Public Health England recommendation that applies to most people:-

- Eat at least 5 portions of a variety of fruit and vegetables every day
- Base meals on potatoes, bread, rice, pasta or other starchy carbohydrates, choosing wholegrain versions if possible
- Have some dairy or dairy alternatives, choosing lower fat and lower sugar options
- Eat some beans, pulses, fish, eggs, meat and other proteins
- Choose unsaturated oils and spreads and eat in small amounts
- Drink 6-8 cups/glasses of fluid a day

The Trust ensures that patients, staff and visitors have access to food that enables them to have a healthy, balanced diet.

The Trust operates a 7-day patient menu that has been devised to ensure there is choice of food for nutritionally well patients as well as those who are nutritionally vulnerable. The dishes are coded to help patients make informed choices, healthy options are coded with a heart, energy dense choices coded by ED. Our patient menu has been devised to comply fully with the Hospital Food Standards.

We seek to minimise any food wastage. Wastage occurs when patients are unable to eat the meal requested. This might occur when for example a patient's condition deteriorates, treatment prevents them eating, they lose their appetite or are discharged.

### You asked

**I'm trying to get the latest figures for the cost of an inpatient's meal in any hospitals you might have responsibility for and the cost of disposing of waste meals. I have two questions:**

1. **Could you tell me the cost of feeding one inpatient per day (patient meal day) calculated in the same way it is done for the ERIC data.**

<http://hefs.hscic.gov.uk/ERIC.asp>

**I would like the average daily cost for the provision of all meals and beverages fed to one inpatient per day. The cost should include all pay and non-pay, including provisions, ward issues, disposables, equipment**

and its maintenance. This is not the average cost for a single meal but for all meals and beverages delivered to the patients in one day. Please supply the latest possible data 2016/17.

£16.02 in 2016/17 Eric return -

Data definitions are at:

<http://hefs.hscic.gov.uk/Downloads/ERIC%20Data%20Definitions%202016-17.pdf>

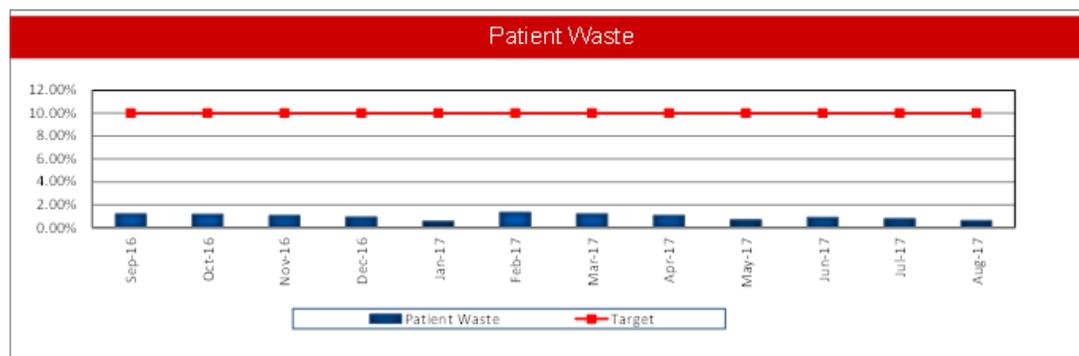
Published data are at:

<http://hefs.hscic.gov.uk/DataFiles.asp>

Please refer to line DQ348 on site data tab.

2. **Could you tell me the number of wasted meal servings using the same calculation methods used in the ERIC reporting system. Although this figure is no longer included in the ERIC reporting I would still like to see latest figures. Please supply up to date figures including 2017. For plated meal systems, this is the number (calculated over the full menu cycle or 7 days where no menu cycle is used), of unserved in-patient meals remaining at the end of the meals service period expressed as a percentage of the total number of meals provided and available at the commencement of the meal service period.**

The calculation of this was removed from the ERIC return in 2014-15 as you mention and is no longer calculated in the format of the ERIC reporting. However, as part of our Hotel Services contract we do record the percentage of unserved meals. A graph of the latest data is shown below.



Attachments included: No