

Nutrition Strategy for Older People – Progress Update

	Key Objective	Catering Service Update as @ March 2016
1.	Ensure menus and recipes are suitable for all, including Community Meals, using the Nutmeg software system	Ongoing updates as and when each individual site requests a change to the menu, via Nutmeg.
2.	Deliver training sessions and support for staff, where required, to ensure objective number 1 is achieved	All menus put through the Nutmeg system, future updates also need to use this system. Nutrition training is available for all new staff.
3.	Conform to allergen legislation and provide updated product specifications on a regular basis. Ensure to cater for all special diets, needs and requirements with a range of dietary sources.	Compliant. On-going activity, with product specifications distributed as required, monitored annually, meetings held and newsletters include information to as a reminder
4.	Work in line with National Procurement Standards, legislation and continue to measure performance by comparison exercises analysing trends in food costs on a monthly basis	All existing food contracts conform to procurement rules. Monthly exercises undertaken to analyse food costs. The National procurement Service (NPS) is behind schedule in setting up food related frameworks, situation being closely monitored with corporate procurement colleagues and Head of Audit, Risk & Procurement.
5.	Maintain high scores with Environmental Health inspections	Advice given to site managers if needed when a report is received with recommendations. High scores achieved by maintaining high levels of cleanliness and excellent hygiene practices. Annual monitoring of kitchen areas and cooking practices undertaken, providing guidance to management, and information in newsletters.
6.	Oversee the development of the new high technology sites catering to include involvement in management of catering staff	No further involvement from Catering Service required.
7.	Promotion of NACC events through themed weeks and events such as hydration awareness alongside traditional events e.g. St Davids Days	Events calendar has been monitored and events planned to ensure sufficient timescales for promotion. NACC events held in November 2015 and March 2016.
8.	Continue to develop menus and recipes according to client requirements as found from consultation results	Annual resident consultations were undertaken in January & February 2016 which will inform work moving forward.