Evaluation, Recommendation and Implementation of the Local Hospital Catering System

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Abstract

According to the literature the prevalence of the risk of malnutrition o hospitalized people exceeds 25% of patients, this evidence is also related to low meal satisfaction. To reduce hospital malnutrition it is also important to improve the consumption of meals by implementing organoleptic and nutritional quality (O&NQ). The Local Health Agency of Trieste (ASUITS) has conducted surveys to find out how to evaluate and improve the procurement qualifications of hospital catering systems (HCS) and how to implement O&NQ. The production processes of meals served in two clinics using Cook Chill (CC) and Cook/Fresh - Hot Hold (CFHH) production process, respectively, were evaluated from 2017 - 2019. The Nutrient Analysis Critical Control Point process was applied for the evaluation of two catering systems. In addition, the antiradicalic power (ARP) of 120 samples of meals by the University of Trieste was analysed. In 2019 an investigation was conducted to compare the satisfaction and ARP content of meals served to patients in two hospital wards (N=60). The meals to patients of two wards respectively with CC Cold Plating Retherm (PR) and CC Hot PR were served. Meals produced by the CC production process highlight the average loss of 50% of ARP compared to the CFHH. Meals produced by the CC Cold PR method limit the loss of ARP by 15-40% less compared to the CC Hot PR method. The surveys have produced significant evidence to evaluate hospital meal production processes and to improve O&NQ. The results were used to develop recommendations for the drafting of tender specifications capable of also protecting nutritional variables.
The evaluation of the O&NQ of HCS represents a central determinant of food safety and nutrition security and must be taken into consideration in the procurements procedure.

Recent Publications

1. **Guidelines for school canteens in Friuli Venezia Giulia Region (2014).**
2. **Multidimensional Survey of catering in elderly care homes in Friuli Venezia Giulia Region (2016).**
3. **Guidelines for catering in elderly care homes in Friuli Venezia Giulia Region (2016).**
4. **Introduction of the NACCP process in the State - Region Agreement for the Evaluation of national priorities in food and nutrition and related intervention strategies 2016 – 2019, Minitry of Health (2017).**
5. **Recommendations and tools to implement food and nutrition policies for collective catering, Local Health Agency of Trieste Trieste integrated with Trieste University (2018).**
6. **Development of an innovative instrument for evaluation and classification of canteens in workplaces, University of Bologna (2019).**



Biography

Giulio Barocco has a Master of Science in Prevention and Complex Actions, a Graduate Degree in Health Professions of Prevention Sciences and a Bachelor's Degree as Food Merceology and Prevention Technician. Since 2007 he has held an Expert position for the integration and joint management of food safety and nutrition quality at the Public Health Agency of Trieste (ASUITS). He acts as an Advisor for the development of food and nutrition projects and policies in the framework of the "Gaining Health" program (Regional Health System of the Region Friuli Venezia Giulia). He has developed several integrated programs on nutrition, food security and food safety for public institutions at local and regional level.

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