



ENGINEERING THE FUTURE
HCA NATIONAL CONFERENCE
HILTON BIRMINGHAM METROPOLE
10-11 APRIL **2014**

A Personal Perspective

Anne Donelan

Retired Dietitian, HCA Life Member, BDA Fellow

The early years...



**‘Miss Jackson’,
Edward, David, Len, Cliff, Daisy, Des**

The cook chill years...



David, Gus, Maureens, Barry, Jo



The learning years...



**John, Davids, Les,
Brian, Keith, Mark, Jackie**



Dietitians, caterers and nurses

Critical but uncertain relationships

“First need in the reform of hospital management?
That’s easy! The death of all dietitians and the
resurrection of a French chef ”

Martin H. Fischer (1879-1962)



Changing the World

- *Nutritional Guidelines for Hospital Catering* 1995
- NACC Community Meals Update 1999
- Better Hospital Food 2001
- Food Counts 2001
- 10 Key Characteristics (of Nutritional Care) 2003
- HCA Good Practice Guide (Hcare Food and Beverage Standards) 2006
- BDA Toolkit 2006 (co-badged with HCA)
- BDA Digest 2012
- NACC Nutritional Standards 2012





“But what about the patient?”

Hospital Food Panel

I aspire that it scores a resounding 'C'

- Firstly with a nod to HFP Confidentiality
- Then to the 6 Cs of Nursing Care
- And most importantly to Courage and Consensus





Celebration

Complexity
Cuisine
Caterers
Chefs

Clinical
Care
Concern
Consideration

Conflate
Confuse
Confound

Culture
Clarity
Confidence
Constructive critique