NSW GOVERNMENT

CHEF Rankin Park USCC







Acknowledgment of Country

HealthShare NSW respectfully acknowledges the many Aboriginal tribes of NSW; the traditional custodians of the lands we live and work on.

Acknowledging Elders past, present and future, we pay our respect to the continuing cultural practices and spiritual connection Aboriginal people of NSW have with the land, waters and seas.

We hold an appreciation and respect for the sharing of their knowledge across our organisations.

'Connection' by Lakkari Pitt 2024

Agenda



		Presenter
1	CHEF Model Introduction	Amitha Mather
2	CHEF Model at Rankin Park	Amitha Mather
3	Rankin Park Go Live Date	Amitha Mather
4	Evaluation metrics	Amitha Mather

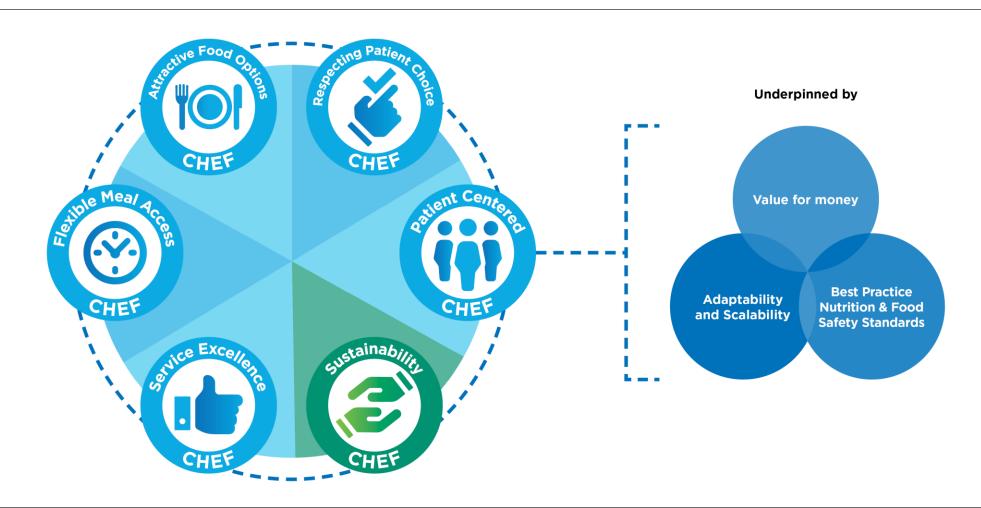




CHEF Model Introduction

CHEF Service Model Core Principles





Initial pilot outcomes



Energy intake

Increased by 17%

Protein intake



Meals/patient/day



Meal Experience



Food waste



Food costs



Cost to serve







CHEF model at Rankin Park

CHEF model at Rankin Park



- Menu change same menu for all pilot sites and has been endorsed by ACI and HNE Dietitians
- New kitchen equipment heated bases, toaster, and toasted sandwich maker
- Transition from paper-based to digital ordering (in line with statewide processes)
- Introduction of meal ordering app for carers and clinically suitable patients

CHEF model at Rankin Park



- No changes to rosters for all staff
- No changes to duties for Food Service Assistants
- No changes to cleaners and LHD wardsperson duties
- AHA will be using iPads instead of paper to take meal orders from patients

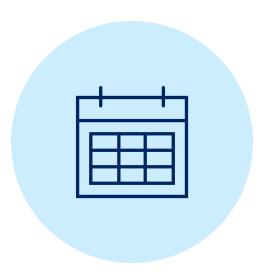




Rankin Park Go Live Date

Rankin Park Go Live Date





Rankin Park Go Live date is Wednesday 5th February



Staff Consultation

Staff Consultation



- Ongoing staff consultation which commenced in May 2024
- New workflows have been reviewed by JHH Site Manager and Rankin Park Site Manager
- Rankin Park staff consultation for workflows will be held on Thursday 28th November





Evaluation metrics

Evaluation metrics



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EVALUATION MEASURES

DATA MONITORING PLAN



Patient experience

- Face to face patient surveys
- BHI Adult
 Admitted survey
- Ims+ complaints and compliments



Patient safety

- Nutritional intake
- Hypoglycemic Hospital-Acquired Condition (HAC)
- Malnutrition Hospital-Acquired Condition (HAC)
- Food and Nutrition Incidents



Staff experience

- Clinician Survey
- Food Service Staff survey



Environmental sustainability

- Food waste audit (tray waste and kitchen waste)
- Food waste to landfill (kg)
- Energy use (kw per hour)



Financial sustainability

Cost to serve:

- Food costs (including discretionary costs)
- Employee costs