

District Health Board Te Poari Hauora ō Waitaha

CORPORATE OFFICE

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2 April 2019



RE Official Information Act request CDHB 10043

I refer to your letter dated 5 February 2019 to Dr David Clark, Minister of Health, and subsequently transferred to us on 22 February 2019 requesting the following information under the Official Information Act from Canterbury DHB. Specifically:

1. Cost for each health board to feed each standard patient per day?

Patient meals are provided through the Canterbury DHB in-house catering service and the cost of ingredients for each patient meal is \$1.83 per patient meal.

2. Average number of daily meals produced each day?

The average number of daily meals produced each day for Canterbury DHB Hospitals is 3,415. **Note:** this figure will fluctuate depending on the number of in-patients in our hospitals and facilities.

3. Copies of menus, if not on a rotation then previous four weeks' worth?

Please refer to **Appendix 1** (attached) for a copy of a previous response we provided August 2018 (OIA CDHB 9906). This response covers not only the Christchurch Hospital menus but also Canterbury DHB policies. Food Allergy Management, Food and Water Safety and Maintenance Guidelines.

Although these menus will have been updated in the interim they will not have changed markedly and we feel sure they will provide you with the information you seek.

I trust that this satisfies your interest in this matter.

Please note that this response, or an edited version of this response, may be published on the Canterbury DHB website after your receipt of this response.

Yours sincerely

L

Carolyn Gullery Executive Director Planning, Funding & Decision Support

Canterbury

District Health Board Te Poari Hauora ō Waitaha

CORPORATE OFFICE

Level 1 32 Oxford Terrace Christchurch Central CHRI STCHURCH 8011

23 August 2018

RE Official information request CDHB 9906

We refer to your email dated 31 July 2018 requesting the following information under the Official Information Act from Canterbury DHB.

1. All food and nutrition standards, policies & guidelines related to food served to inpatients

Please find attached as **Appendix 1** Canterbury DHB Standards, policies and guidelines related to food served to inpatients. These include:

- Food Allergy Managemen
- Food and Water Safety
- Malnutrition Guidelines
- 2. All inpatient menus
- 3. Food options and menus for allergy specific dietary requirements
- 4. Food options and menus available for vegetarians and vegans

Please find Christchurch Hospital menus requested attached as follows:

- Appendix 2 Patient menus Weeks 1-3
- Appendix 3 Adult additional food and drink list
- Appendix 4 Paediatric additional food and drink list
- Appendix 5Dairy free Week 1-3
- Appendix 6Egg free Week 1-3
- Appendix 7 Vegan Menu

Notes:

1. We also personalise what we offer to patients on special diets depending on their age, condition and ethnicity but it is not always written on the menu.

2. We are only providing the menus for Christchurch Hospital. To provide a complete list of menus for all 11 Canterbury DHB Hospitals would require substantial collation or research, we are therefore declining to do this under section 18(f) of the Official Information Act.

If you disagree with our decision to withhold information you may, under section 28(3) of the Official Information Act, seek an investigation and review of our decision from the Ombudsman.

I trust that this satisfies your interest in this matter.

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Food Allergy Management

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Policy

All patients/consumers with Food Allergies in an inpatient service setting will be identified and the information regarding allergies communicated appropriately.

Purpose

To ensure appropriate and timely management of food allergies.

Scope/Audience

- Patients with a Food allergy (excludes Food Intolerance/Food Aversion/Food Preference).
- Nursing/Midwifery/Dieticians/Food Services/Pharmacists/Medical Practitioners.

Definitions

Definition to determine allergy status

Food Allergy - An immune reaction usually from an IgE antibody to a particular food, food component or ingredient, which can occur after eating only a small amount of the food. The most common triggers in children are egg, milk, peanuts, tree-nuts and soy. In adults shellfish, fish, peanuts, tree nuts and sesame.. Reactions are usually immediate and frequently life threatening and can include hives, swelling, wheeze and anaphylaxis

Definitions to be managed by patient's menu selections (i.e. not as part of this policy)

The following definitions will be managed by the patient's menu selection and do not meet the scope of this policy.

Food intolerance - An adverse reaction to food, which does not involve an immunological mechanism. Reactions are dose related and often delayed, making clear identification of the trigger difficult. Small amounts of the trigger food may be tolerated. Reactions include gut symptoms, headaches and migraines

Food aversion - A psychologically based food intolerance, where a conditioned response is elicited by the recognition, appearance, smell or taste of a particular food. Panic attacks are an example of food aversion presenting as anaphylaxis.

Food preference - Patients preferred 'likes' and 'dislikes'.

Roles and Responsibilities

Identification - nursing/midwives responsibilities

All patients will be 'screened' for food allergies (past or present)
 on admission (or preadmission where possible)



- Refer to the definitions above to confirm the food source is an actual allergy
- Use family/whānau/parent sources when required
- Review the patient management alert/memo system
- Provide patient/consumer education if the food can be confirmed as an intolerance or aversion where possible to avoid the patient using the terminology 'allergy'

Communication of food allergy on admission – nursing/midwives responsibility

- Download or document previous memo/alert information to add to patient's current clinical record.
- Complete orange adverse reaction stickers and place on the patient's admission form and medication chart and identify allergies on the person's assessment and or care planning documents. In the Specialist Mental Health Service this information will be documented in the Core Documents Section of the electronic patient record and in the admission note.
- Document/communicate the patient's diet codes for catering as soon as possible as per procedure before the patient receives their first meal/beverage.
- Ensure patient is provided with an orange menu list in divisions which use these. Document diet restriction/allergy in the patient's care plan.
- Identify the patients allergy on the Bedside Modified Diet Charts (flip chart) where used and or on the Patient Communication Board Using the ISBAR format communicate the food allergy status of the patient on transfer to another ward/unit/facility.

Associated documents

- Food Allergy Identification and Documentation Procedures
- CDHB Adverse Reactions Identification and Documentation Policy Volume 12 Fluid and Medication Management Manual
- CDHB Incident Management Policy Volume 2 Legal and Quality Manual
- Clinical Record Management Policy Volume 11 Clinical Manual
- CDHB Incident Form ref. 1077

Patient education pamphlets

Adverse Drug Reaction Report QMR0128



- Facility specific Modified Diet Charts (flip chart)
- Medic Alert Application for Membership (New Zealand Medic Alert Foundation Inc.) – available from Pharmacy.
- Specific patient management system manual (e.g. PMS Homer manual, SAP system manual)
- Management Guidelines for Common Medical Conditions (The Blue Book) Anaphylaxis Management

Dietitian referral requirement

Patients with 3 or more food allergies must be referred to the Dietitian. Exception: In the Specialist Mental Health Service any patient with one or more food allergies must be referred to the Dietitian.

Documentation and notification requirements for inpatient reactions – nursing/midwives/medical practitioners' responsibilities

- Nurse/Midwife to notify medical staff of inpatient's reactions
- CDHB Incident Form ref. 1077 will be used to identify an incident (or near miss).
- Medical staff must assess the allergic reaction and for any life threatening or severe reactions and complete an Adverse Drug Reaction Report QMR0128 (Refer to Adverse Reactions Identification and Documentation CDHB Policy, Volume 12, for further instructions).
- If a paper file is being used the top copy of the Adverse Reaction form will be filed in the front of the patient's clinical record, the other two copies are sent to pharmacy.
- The Nurse/Midwife is to communicate the new reaction as per 1.2 and ensure any electronic system such as SAP, Homer/Concerto has the alert added.
- For severe reactions Medical staff must discuss the benefits of a Medic Alert (Forms are available from Pharmacy) and/or adrenaline auto injector with the patient.
- Severe reactions that may be anaphylactic in nature will be referred to Immunology/Rheumatology by the medical team.

Prior to discharge

The medical team must communicate the new reaction to the patient's General Practitioner/facility (e.g. discharge/transfer letter).

Measurement/Evaluation

Adherence to the policy will be measured from incident reviews, Dietitian referrals and from clinical note review on a time frame specified by the dietetic and nursing services.

References

- Australian Family Physician "Food Allergy and Intolerance" Vol.38, No. 9, pp. 705 – 707 September 2009
- http://www.allergyclinic.co.nz/guides/14.html
- Health and Disability Sector Standards NZS 8134:2008

Food and Water Safety in clinical areas

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Policy

To ensure all staff that have a responsibility for food handling, work within the legal parameters and practice appropriate infection prevention and control measures to ensure patients consume safe food

Purpose

The scope of this policy is to provide guidance to all healthcare professionals who care for patients at department and ward level. All staff has a responsibility to ensure food hygiene standards are maintained within their work areas.

Scope/Audience

This policy relates to all people who are responsible for food safety in clinical areas including, orderlies, food service, nursing staff, volunteers, site maintenance, patients and visitors. NB The food service contractors have a MPI approved custom food safety plan

ICIA

Associated Documents

- <u>CDHB Hand Hygiene Policy</u>
- Food Fridge Monitoring Chatt
- <u>3353 Safe Food Handling Tips poster</u>

1. Food handling procedures in clinical areas

1.1 Display of information

Information about safe food handling should be displayed in prominent areas, e.g. ward kitchen wall, fridge doors. It should also be made available to patients and their visitors, and to staff.

1.2 Hand Hygiene

Always perform hand hygiene prior to handling food

1.3 Food fridge maintenance

Food & Water Safety

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- It is the responsibility of each clinical area to ensure that these guidelines are followed.
- All wards should have domestic fridges reserved specifically for the storage of foodstuffs.
- Fridges should be cleaned once a week and defrosted monthly or according to the cleaning contract's schedule.
- Record weekly cleaning schedules and monthly defrost.

1.4 Food fridge temperature

- The required temperature is between 2°C to 4°C
- Record temperature weekly on a graph/log, noting any action taken to maintain correct temperature.
- Written recordings are not required if the fridge has an internal alarm that is activated if the temperature rises above a safe level
- Choose a time to record temperatures when fridge is not being opened frequently e.g. evening or night, to ensure accuracy of results
- If fridge is consistently running at a high temperature (>5°C) check the following are not occurring:
 - Ventilation grill is obstructed or no ventilation space around fridge
 - Fridge is overfilled
 - Over-frosted ice-box prevents door closing properly
- If fridge temperature is consistently out of range or unable to maintain optimal temperature contact Site Maintenance or send a requisition to Maintenance and Engineering
- Arrange for safe storage of contents until fridge is repaired or replaced

1.5 Food from external sources



There are no restrictions on processed food being brought in to patients by hospital visitors, with the exception of patients who are on low immunity diets (e.g. Bone Marrow Transplant Unit or CHOC).

- Visitors should be discouraged from bringing in perishable food items that require refrigeration.
- Food bought into the ward by the patient or visitors becomes the ward's responsibility.

• Nursing staff are responsible for labelling their own patients' food. All hot food (including take-away food) should be eaten immediately. This food should not be cooled, refrigerated or reheated.

1.6 Storage in the ward fridge

- No lab specimens or patient medications are to be kept in the food fridge.
- No raw meat, raw seafood, raw poultry or unpasteurised dairy products may be stored in fridges.
- No hot food that is brought into the ward areas may be stored in the refrigerator.
- Perishable food and food with the seal broken other than fresh raw fruit and vegetables must not be stored for longer than 24 hours.
 - Label with the date, the name of the patient and the time the food was stored in the fridge and discard after 24 hours.
 - A designated staff member is responsible for discarding any food that is unmarked, or beyond the 24 hour period. Where possible the patient must be consulted.
 - Patients are to be encouraged to eat stored food as soon as possible.
- Any partially eaten food (hot or cold, e.g. yoghurt) should be discarded.
- In certain exceptional circumstances (e.g. palliative care) if food is reheated, it should be temperature checked with a food probe before consumption to ensure its core temperature reaches a minimum of 75°C.

1.7 General food storage in clinical areas

• Dried food goods must be stored in covered containers

1.8 Meal delivery and collection

- Meal trays are NOT to be stripped down on wards
- Staff handling meal trays must comply with The 5 Moments for Hand Hygiene

2. Dishwashers

- Food & Water Safety
- Dishwashers purchased for wards to clean patient's crockery must meet healthcare food safety standards for cycle temperature. Contact Service Manager Food and Beverages for guidance.
- The responsibility for cleaning and maintaining ward-based dishwashers must be clearly defined and documented using manufacturers recommendations.

3. Listeria Prevention for pregnant women and at risk patients

• Those who are at greater risk from severe/invasive listeriosis are people with lower immunity (either because of an illness or medication), the very young, frail older people and pregnant women.

3.1 Guidelines for food purchase, storage & preparation

Purchase

- Avoid high risk foods listed in the following link:
 - http://www.foodsafety.govt.nz/elibrary/industry/managinglisteria-in-the-care-sector.pdf
- All commercially processed foods including cottage cheese, processed cheese, yoghurt, pasteurised milk and cream must have a "use-by-date" and be used within its use-by-date. Food services staff are to ensure out of date foods are removed from ward fridges.
- Suppliers into smaller facilities:
 - All pre-cooked meat is bought from a supplier with a Listeria Management Plan. Only purchase small quantities so these are used up promptly when opened
 - Ensure the packaging is clean and undamaged
 - All foods stored & used according to the instructions in their original labelling or within 48 hours of opening

Storage

All cold meat for patient menu items, such as sandwiches, is from a sealed bag and used within 24 hours of opening. It is covered and stored no longer than 24 hours on a separate, higher fridge shelf from raw meat to avoid cross contamination.

- Meat that has been cooked on-site must be cooled, stored as above and used within 24 hours.
- Cook chill cold dessert custards should be used within 24 hours of opening.
- All prepared sandwiches are wrapped and refrigerated following preparation. N.B. This includes those stored in ward kitchens.

Food & Water Safety

- Avoid topping up of containers from bulk food containers such as jams, pickles, sauces
- All cool rooms or refrigerators containing high risk foods are kept at 2-4°C or below. These are monitored and recorded once a day.
- Cooked & ready to eat food must be separated from raw food in the fridge. Raw food should be stored at the bottom of fridge or ideally in a separate fridge
- Kitchen hygiene in small facilities:
 - Equipment such as slicers & can openers are cleaned and sanitised before & after use and between different food types
 - See the following link for cleaning & sanitising information http://www.foodsafety.govt.nz/elibrary/industry/managinglisteria-in-the-care-sector.pdf

Preparation

- Egg for sandwiches must be well cooked. Scrambled egg and poached eggs must be cooked till yolk is firm.
- In areas where these are used, all salad vegetables and herbs are washed in clean water before serving to patients.
 - Fresh herbs are not used in maternity or low immunity diets
- Fresh produce that is difficult to wash such as seed sprouts should be avoided
- All freshly prepared hot foods must be thoroughly cooked and temperature tested and must be above 75°C prior to the tray line meal service. Serve promptly and discard after hot holding for a maximum of 2 hours.
- Frozen food must be thoroughly defrosted before cooking.

For more information please refer to:

http://www.mpi.govt.nz/food-safety/pregnant-and-at-risk-people/foodand-pregnancy/

http://www.foodsafety.govt.nz/elibrary/industry/managing-listeria-in-thecare-sector.pdf

4. Infant Feeding for Boarder Babies

4.1 Babies in general wards

• Sterile breast pump equipment is allocated to the mother for her sole use. This equipment is then disinfected on the ward between use and processed at Sterile Services, at the end of stay.

- Use the patient's own breast pump, disinfecting tank, bottles and teats whenever possible.
- Bottle fed babies: Sterile single use bottles and teats are to be used and are available via Supply Department.

4.2 Disinfection of breast pump and patient's own bottles and teats

All equipment must be kept for an individual patient's use.

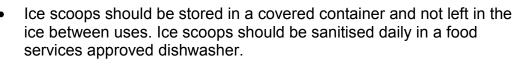
- A disinfecting tank of sodium hypochlorite (Presept) solution should be provided for decontamination of equipment and must be used solely for that patient and labelled with the patient's name.
- The Presept solution must be made fresh each day.
- After each use thoroughly clean all equipment with warm, soapy water. All milk residue must be removed before the equipment is immersed in the Presept solution (140 ppm available chlorine)
 - Refer <u>CDHB IPC Policy</u>: <u>Decontamination of Equipment</u> <u>Policy</u> for dilution instructions).
- All surfaces of the equipment must be in contact with the disinfecting solution (all air bubbles must be removed), and left to soak for one hour.
- On discharge rinse breast pump and send to Sterile Services to be packaged and re-sterilised before use with another mother.

5. Ice Machines

5.1 Ice for consumption

- Ice generated for consumption in communal ice machines must not be used for other clinical applications e.g. cooling
- Ice must be transported to ward freezers/fridge in plastic bags or containers that can be sanitised in a food service approved dishwasher/sanitiser

New must be removed from the plastic bag by using a dedicated scoop with a handle.



5.2 Ice machine cleaning and maintenance

• It is recommended that hospital ice machines are to be located in nonpublic areas and not in areas where there is a risk of environment cross contamination.

- Food & Water Safety
- There shall be designated person/department that takes responsibility for cleaning the ice machine.
- The ice scoop and storage container is sanitised daily in a food services approved dishwasher/sanitiser.
- The cleaning of the ice machine should be carried out weekly and documented.
- Cleaning of the ice machine should follow the steps (refer Appendix 1: FORMATIONACT ice Machine Cleaning Procedure):
 - detergent clean 0
 - rinse 0
 - disinfect/sanitise 0
 - rinse and dry 0

6. Water Coolers

- Water coolers with a water storage bottle may be a potential contamination risk due to stasis of the water. Infection Prevention and Control recommends only plumbed-in water coolers are used
- Areas that still have water storage bottle type, should not be placed • near windows (sunlight enhances algae growth). Only fill the tank to meet daily requirements so that water is changed each day to reduce bacterial colonisation.
- Commercially provided and contractually maintained water coolers are available from several major suppliers.
- A Service record should be supplied to the Ward / Department by the water cooler company on purchase of item.
- Ensure the disposable cups are contained within covered cup dispensers.

To prevent cross contamination drink bottles and cups should not contact the water cooler nozzle when filling

Attention to hand hygiene is essential to prevent contamination of water cooler tap and nozzles.

6.1 Water cooler cleaning and maintenance

The collection tray, tap and connections are cleaned daily by a designated staff member in each area with detergent and warm water, using a disposable cleaning cloth and allowed to dry.

Food & Water Safety

- Where filters are used, ensure the filter is checked and the cooler serviced six monthly by the supplier and labelled with a sticker noting date of service.
- Filters are not necessary where water comes from an artesian water supply such as Christchurch Hospital. The 10 micron filters usually used by the suppliers of the coolers do not filter out bacteria. MFORMATIONACT

Measurement/Evaluation

- Cleaning & maintenance monitoring records
- Food fridge temperature monitoring records
- CDHB IP&C environmental audits

References

- 1. Cleaning standards for Victorian health facilities 2011
- 2. New Zealand legislation: Food Act 2014 replaces Food Act 1981
- 3. Ministry for Primary Industries food safety guidelines
 - a. http://www.mpi.govt.nz/food-safety/pregnant-and-at-riskpeople/food-and-pregnancy/
 - b. http://www.foodsafety.govt.nz/elibrary/industry/managinglisteria-in-the-care-sector.pdf
- 4. Guidelines for Environmental Infection Control in Health-Care Facilities; Recommendations of CDC and the Healthcare Infection Control Practices Advisory Committee (HICPAC). June 6, 2003
- 5. Schousboe M and Brieseman M: Water-cooler Legionella. New Zealand Medical Journal. 2007:120: 23 March

Policy Owner	Infection Prevention & Control Service
Policy Authoriser	Executive Director of Nursing
Date of Authorisation	February 2017

Appendix 1: Ice Machine Cleaning Procedure & Maintenance

Purpose

Cleaning procedures are carried out to reduce the likelihood of ice cubes becoming contaminated and serving as a reservoir for pathogens.

Scope

All staff who are responsible for the cleaning of ice making machines.

Equipment

Collect the cleaning trolley with the following equipment that is used only for this procedure.

- Bottle of alcohol-based hand rub (if none conveniently located by Ice machine
- Food grade sanitising chemical (i.e. Microchlor[™]) follow manufactures instruction for dilution rates.
- Hospital grade detergent & hot water
- Four buckets
 - 1. A clean bucket for removing ice
 - 2. A clean small bucket for detergent and hot water
 - 3. Small bucket of fresh water(for rinsing)
 - 4. Small bucket for containing correct concentration of Microchlor™
- Disposable apron, vinyl gloves
- Disposable cleaning cloth.
- Adequate supply of disposable floor cloths/rags/approved cleaning mop.

Action

- Turn off ice machine.
- Perform hand hygiene and don clean disposable gloves.
- Remove and dispose the ice from the machine.
- With disposable dry wipes, wipe machine surfaces in the following sequence:
 - 1 All internal surfaces
 - 2 Trays
 - 3 Flap door of the ice machine

Procedure

Step 1 Detergent and Water Clean

Food & Water Safety

- With a fresh disposable clean cloth, hot water and detergent, wipe the surfaces in the above sequence.

Step 2 Rinse

• With a fresh disposable clean cloth and clean water, rinse the surfaces in the above sequence.

Step 3 Disinfect/sanitise

- With a fresh disposable clean cloth and the prepared food grade sanitising liquid, wash the surfaces in the above sequence.
- Allow the surfaces to air dry.
- Note: Do not dry with a cloth as the chemical requires a contact time to be effective

Step 4 Rinse and dry

- With a clean cloth and water and change of gloves, rinse all surfaces in the correct sequence, to remove any chemical residue.
- Allow the inside of the ice machine to dry while wiping the top, sides and lid of the machine with hot water and detergent.
- Ensure the floor area around the machine is left clean and dry.
- Remove and dispose of apron and gloves and perform hand hygiene.
- Turn Ice machine back on,

Cleaning of evaporator and filters

Check with Maintenance and Engineering that the manufacturer's cleaning requirements have been met

JE ACEDUNDER

Identification and Management of Malnutrition in the Canterbury District Health Board Hospitalised Patients

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Clinical

Opening Statement on Purpose of Document

Patients with malnutrition are known to have longer length of hospital stays, increased costs for their care and poorer outcomes. Malnutrition is associated with increased morbidity and mortality, falls and readmission to hospitals. Malnutrition can complicate recovery from disease, trauma and surgery. The incidence of malnutrition in hospitals in Australasia has been found to be between 20-50% in adults depending on the patient group (1) and 6-14% in children (2). The Australasian Nutrition Care Day Survey from 2010 showed the prevalence of malnutrition in hospitals was 32% and 41% patients were at risk of malnutrition (3). Early identification of patients at risk or with malnutrition (both adults and children) is therefore essential to ensure that an effective care plan is put in place and monitored to improve outcomes (2, 4).

Patients who initially screen as well-nourished or not at risk of malnutrition can experience a decline in nutritional status during their hospital stay, so rescreening for patients hospitalised for more than 1 week is important (1,2). Results of the Nutrition Care Day Survey from 2010 conducted across Australasia showed that on average 32% of patients were malnourished, had a 5 day longer stay than well-nourished patients and a higher readmission rate (5, 6).

Related Documents

- Nutrition screening tool/s
- ICD 10 Codes
- Related Nutritional Standards of Care or Evidenced-based guidelines
- Referral criteria to Dietitians
 - International Dietetics and Nutrition Terminology
 - Other associated guidelines: ERAS guidelines, Food and Hydration Policy guidelines



A malnutrition screen must be completed and documented for all patients admitted to the inpatient setting within 24 hours of admission (7). Exceptions are neonates, children, women pre and post-delivery and those patients having day procedures. In some situations the screening tool may be completed in the preassessment area prior to admission to identify those patients most at risk.

A validated nutrition screening tool/s should be used for appropriate patient groups i.e. based on age and care setting (1, 8).

Malnutrition Screening Tool (MST) is the screening tool used in Christchurch, PMH, Ashburton, Burwood and West Coast hospitals. Mental health use MUST (Malnutrition Universal Screening Tool) for screening. All Staff have clearly delineated responsibilities to ensure the patient receives the appropriate Nutrition Support to meet their identified needs.

If the patient screens as being 'at risk of malnutrition', referrals to a dietitian must occur according to the DHB referral guidelines/malnutrition action chart.

All clinical staff should be oriented to the policy, and as relevant trained on procedures in the Policy document, on a regular basis. This may include education of other allied health staff involved in MST screening, health care assistants as well as nursing and medical staff.

Nutrition screens are best if simple and can be completed by either the patient/caregiver or staff.

Scope

All clinical and food service staff working in inpatient areas and the pre-assessment setting.

This standard relates to patients in both physical and mental health settings.

Risks and precautions

Studies, including NZ data, show that the prevalence of malnutrition is widespread in all health care settings and is largely unrecognised and under-diagnosed, resulting in a decline in nutritional status. Malnutrition is associated with adverse clinical outcomes, increased length of stay and increased cost.



Malnutrition can be found in patients who are overweight or obese, not just those who are underweight. Being overweight or obese may mask the presence of nutritional deficiencies and should be identified, as the same malnutrition risks can occur in any BMI (4).

Risks may be minimised by:

• Routine screening in the acute setting. This can improve the identification of both malnutrition and malnutrition risk and allow for appropriate nutritional care planning. The tool in use at Canterbury and West Coast DHB is MST (OR MUST for

Mental Health Services), a screening tool validated for use in adults (2).

- A multidisciplinary approach to the identification and treatment of malnutrition can improve patient outcome.
- Exceptions for screening are neonates, women post-delivery, and those having day procedures. There are currently no validated tools for use in screening for infants or women who have short hospital stays on average post-delivery. Malnutrition can however be diagnosed in the paediatric population by an appropriately trained professional and for that reason it is recommended that all infants, children and teenagers are weighed on admission and for those under the age of 2 years, have their length and head circumference measured.
- CDHB Paediatric wards will use a paediatric specific screening tool to be implemented in 2014. "Strong Kids" is the tool that is being implemented into the Paediatric wards.
- All screening should be completed within 24 hours of admission or at pre-admission. If the pre-admission screening has been undertaken prior to admission, it should be repeated on admission to capture change of nutritional status (4). Screening should also be completed on transfer to another hospital for example from CHCH to PMH, Burwood, Ashburton or Greymouth Hospital.
- Rescreening of all inpatients should occur weekly as nutritional status has been shown to deteriorate during hospital stays.
- Care needs to be taken to ensure that other concurrent medical and/or nutritional needs are identified and considered when planning the nutritional intervention e.g. renal disease.
- Care should be taken with patients who are unsafe for transfer when weighing.

Equipment

- Patient Assessment, Medical Application Portal (access to electronic patient records), Malnutrition Action Flow Chart
- Scales, seat and standing types. In wards where patients are unable to stand on scales, seat scales are recommended.
- Hoists and training of use of hoists for non-ambulatory patients
- Food charts
- Weight charts
- Stadiometers

Clinical

- Hand Dynamometer
- Dietitian (Allied Health) Referral Form

Definitions

Malnutrition

A state of nutrition in which a deficiency or excess of energy, protein and/or other nutrients cause measurable adverse effects on tissue/body form, composition, function or clinical outcome. In the acute care setting, malnutrition will be considered as under-nutrition (9).

Examples of validated definitions are:

- 1. The NICE Guideline definitions of malnutrition are as follows:
 - BMI < 18.5

Unintentional weight loss of > 10% in the last 3-6 months (NB patient may still be obese)

BMI< 20 and unintentional weight loss > 5% in last 3-6 months

- 2. ICD-10 definitions of malnutrition are:
 - Unspecified severe protein-energy malnutrition (E43) severe loss of weight or lack of weight gain in children that is at least 3 standard deviations below the mean value for the reference population or in adults a BMI <18.5 kg/m2 or unintentional weight of >10% with suboptimal intake resulting in severe loss of subcutaneous fat and /or severe muscle wasting
 - Moderate protein-energy malnutrition (E44.0)- in children weight loss or lack of weight gain leading to an observed weight that is two or more but less than 3 standard deviations below the mean value for the reference population, or in adults a BMI <18.5kg/m2 or unintentional loss of weight (5-9%) with evidence of suboptimal intake resulting in moderate loss of subcutaneous fat and/or moderate muscle wasting.
 - Mild protein-energy malnutrition (E44.1)- in children weight loss or lack of weight gain leading to an observed weight that is one or more but less than two standard deviations below the mean value for the reference population, and in adult a BMI of < 18.5kg/m2 or unintentional loss of weight (5-9%) with evidence of suboptimal intake resulting in mild loss of subcutaneous fat and/or mild muscle wasting.

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NB BMI should consider the ethnicity of the patient and appropriate cut-offs used for patients of Asian or Maori/Pacific origin. i.e. a normal BMI for those of Asian ethnicity is 18.5-23 and Maori/Pacific is 20.5-27.5 (10)

- 3. The Academy of Nutrition and Dietetics and ASPEN 2012 definition of adult malnutrition:
 - Starvation- related malnutrition (pure chronic starvation, anorexia)
 - Chronic disease-related malnutrition where a medical condition imposes a sustained mild/moderate degree of inflammation(organ failure, pancreatic cancer, rheumatoid arthritis, sarcopenic obesity)
 - Acute Disease or injury-related malnutrition with marked inflammatory response (major infection, burns, trauma, closed head injury)

Need to determine if inflammation is present, and then determine if 2 or more of the following characteristics are present to diagnose malnutrition (M, 3):

- 1. Insufficient energy intake
- 2. Weight loss
- 3. Loss of muscle mass
- 4. Loss of subcutaneous fat
- 5. Localised or generalised fluid accumulation that may sometimes mask weight loss
- 6. Diminished functional status as measured by handgrip strength

The severity of malnutrition can then be established by further dietetic assessment using the above factors.

- 4. Definition of malnutrition in children (13, 14): AFLEASE
 - Weight for height should be used to compare the child's weight with the average weight for children of the same height i.e. actual weight/weight for height at the 50th centile. Weight for height can be expressed as a percentage of expected weight or as a 'z' score.
 - Normal weight for height % = 90-110%, mild malnutrition as 80-90%, moderate malnutrition as 70-80% and severe malnutrition as <70%.

The Canterbury and West Coast DHB will use the NICE guidelines for the definition of Malnutrition for adult patients.

The clinical coders will code malnutrition using the ICD -10 definitions and Dietitians can specify if the Malnutrition is severe if appropriate.

Paediatric patients will use the term faltering growth to define malnutrition in children and the severity will be determined by the deviation from their growth centiles.

Malnutrition, at risk of

A patient who has eaten little or nothing for more than 5 days and/or is likely to eat little or nothing for the next 5 days or longer, or has poor absorption capacity, high nutrient losses or increased needs due to catabolism (12).

Nutrition Screening

A simple procedure used by nursing, medical or other staff such as assistants on admission to detect those who have a significant nutritional problem or significant risk of such problems, in order to initiate and implement nutrition therapy.

Patient Care plan

The screening tool MST (or MUST in Mental Health) should be completed for all patients at pre-assessment, or on admission to the ward and then weekly. The nutrition risk score and patient weight should be documented in the patient care plan.

Malnutrition Action Flow Chart

A flow chart that provides a nutritional treatment plan based on the score of the malnutrition screening tool to be utilised when a patient is identified as having malnutrition or at risk of malnutrition. See appendix 2.

Subjective Global Assessment (SGA)



A validated nutrition assessment tool that looks at a patient's physical and functional status as well as fat and muscle stores and makes a judgement as to whether a patient is well nourished, at risk of malnutrition or is severely malnourished. Assessment follows on from identification of risk of malnutrition and is undertaken by a dietitian trained in SGA.

Responsibilities and process

Clinical

DHB responsibilities

To ensure an effective process is used to identify and monitor malnutrition and its outcomes, DHBs should ensure that there is framework in place to support malnutrition as a patient safety indicator.

Nursing responsibilities

- Screen all adult patients on admission (see exceptions) using the MST (or MUST in Mental Health) screening tool in the nursing assessment documents and record results in the patient care plan and when to rescreen. (Weigh patients weekly (or more frequently if clinically indicated) and rescreen weekly.
- Implement the appropriate nutrition treatment using the Malnutrition Action Flow Chart or refer to the dietitian if the patient meets the referral criteria (taking into consideration other medical/nutrition needs). For low and moderate risk patients, implement the appropriate nutrition treatment using the Malnutrition Action Flow Chart. If the patient meets the referral criteria for medium and high risk, (taking into consideration other medical/nutrition needs), arrange HPE diet and refer to a dietitian in the first instance.
- Communicate malnutrition risk to the multidisciplinary team and record the score in the patient care plan
- Ensure that the appropriate diet code is ordered following the malnutrition flow chart for your hospital.
- Ensure that nutrition intervention, if required, is received by the patient and recorded on the food chart
- Document accurate food and fluid intake in the medical records or food chart as appropriate.
- Document any nutrition concerns in the medical records.
 Communicate concerns to medical team and/or dietitian according the Malnutrition Action Flow Chart.



- Some of these tasks may be delegated to a health care assistant but remain the responsibility of the nurse to document and action
- Attends training/education provided on nutrition screening and monitoring and be familiar with DHB processes regarding meal delivery, special diet provision, how to obtain nutritional supplements, and dietitian referral criteria

Medical staff responsibilities

• Identify the presence of malnutrition or malnutrition risk in patients using current evidence-based guidelines and document in the patient's record.

- Identify patients at risk of refeeding syndrome and follow guidelines in the CDHB Blue book.
- Ensure that patients identified as being at nutritional risk are started on the appropriate intervention as per the Malnutrition Action Flow Chart or referred to the dietitian if they meet the ward referral criteria.
- Document the presence of malnutrition, according to agreed definitions, in the medical notes/electronic record so that this is clear for the clinical coders (11).
- Document the risk of malnutrition clearly within the discharge summary to ensure all professionals who are supporting the patient in the community including the GP are aware.
- Application for special authorities for Special Purpose Foods where patient meets PHARMAC criteria if dietitian involved is unable to do this.

Dietitians responsibilities

- Assess referred patients (who met the referral criteria for high risk) in line with the appropriate standard of care. If the MST score indicates the patient is likely to have malnutrition, undertake Subjective Global Assessment (SGA) or/and full assessment using the 2012 ASPEN guidelines and record this.
- Implement and document a nutrition care plan following discussion with patient and/or carer, family or nursing staff (if patient too unwell).
- Monitor goals and reassess as required.
- Provide education to patients and carers as required to reverse malnutrition wherever possible.
- Document the presence and extent of malnutrition, according to agreed definitions, in the medical notes so this is clear for the clinical coders using the green malnutrition stickers for adult patients and faltering growth for paediatric patients.

Ongoing and regular education to all staff including nursing education programs, new house surgeons/registrars on the identification and management of malnutrition.

- Regular education to key stakeholders, primarily the users of the tool to keep up with staffing turnover.
- Application for special authorities for Special Purpose Foods where the patient meets Pharmac's criteria. (This is limited to dieticians with prescribing endorsement).
- Ensuring an appropriate nutrition care plan is in place on discharge including referral to other services as appropriate.



Clinical

• Referral on discharge for appropriate follow-up including ensuring that there is clear documentation communicated regarding presence of or risk of malnutrition.

Multidisciplinary team responsibilities

- All members of the wider multidisciplinary team are aware of the risk of malnutrition and the need to take responsibility regarding the risk of malnutrition and ensure appropriate plans are in place.
- Regular audit to check compliance of completing the MST and whether appropriate action plan is undertaken.
- Monitoring of complications as a result of malnutrition is undertaken.
- Appropriate and timely referrals to dietitians are made.

Education and Resources

Generic packages for education should be developed and put into place for all clinicians involved in screening and identifying malnutrition risk. This includes generic orientation for nursing. Nurse mangers and nurse educators should ensure that all new graduates and new to area nurses receive information and education to enable and empower them to be confident in nutrition screening, dietitian referral criteria, and how they can initiate care according to a Malnutrition Action Flow Chart (this will vary according to the screening tool used) (9).

All medical staff should receive education around identifying, supporting and monitoring people either at risk of or with malnutrition.

Education should be given to other allied health professionals, health care assistants, and pre-assessment staff and food service personnel involved with patient meal service at the ward level.

Education for relevant clinical staff should include where to find scales, how to use, how to use Stadiometers, how to access food and fluids through hospital food service systems, how to complete a food and fluid record chart accurately.

Clinical coders may need education on the definitions of malnutrition used by the DHB to enable appropriate coding around malnutrition given potential revenue generation.

Outcomes and Monitoring

• The following are potential quality indicators that can be used to monitor the quality of nutritional care.



- Presence of published policies relating to nutrition care within the DHB i.e. Screening, assessment and care pathways.
- Presence of a nutrition steering committee, nutrition support team and clinical dietetic involvement in the acute care setting, a nutrition MDT for mental health facilities, and demonstration of discussion of nutritional issues within MDTs for long-term conditions, paediatrics, the elderly, those with cancer should be considered depending on the services provided by individual DHBs.
- Adherence to policies on nutritional screening/assessment by:)
 - Undertaking audits and linked assessments as a result of this
 - · Reporting of incidence of malnutrition and risk of this
 - Documentation of the care plan to address malnutrition and clear communication on discharge to relevant parties involved in the patients' care in the community
 - Evidence of repeated screening for inpatients.
- Adherence to policies on individual nutritional care pathways for those at risk by reports demonstration monitoring of food/nutrient intake, ongoing assessment of body weight and BMI, use and cost of nutritionals and enteral and parenteral nutrition.
- Communication of the nutritional information across care boundaries i.e. discharge summaries and referrals to others by including the nutrition screening score and BMI.
- Documented links with the food service provider and clarity of Food Services role in the management of malnutrition risk.
- Patient satisfaction forms regarding food quality that feed into the nutrition steering committee.
- Complaints that relate to food.
- Appropriate use of tools involved in malnutrition by ensuring that staffs receive regular education i.e. how to complete screening, role in management of malnutrition, use of nutrition assessment tools by dietitians, height/weight charts for paediatrics.

Presence of nutrition information sheets that are appropriate to patient groups.

 Menu capacity – the food and beverages provided will be sufficient to meet the nutritional requirements of different age groups and special diets. Specifications are set to specify these requirements.

A minimum standard suggested for monitoring is:

- Was a nutrition screen undertaken for each patient?
- Was the patient weighed at and/or during admission?
- Was the process of the Malnutrition Action Flow Chart followed?

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FIFA

- Was an appropriate referral made to a dietitian?
- If the screen was not undertaken, is there evidence this affected the patients outcome?

Measurement/Evaluation

Malnutrition screening audit and clinical coding audit to measure the number of patients diagnosed with malnutrition.

References

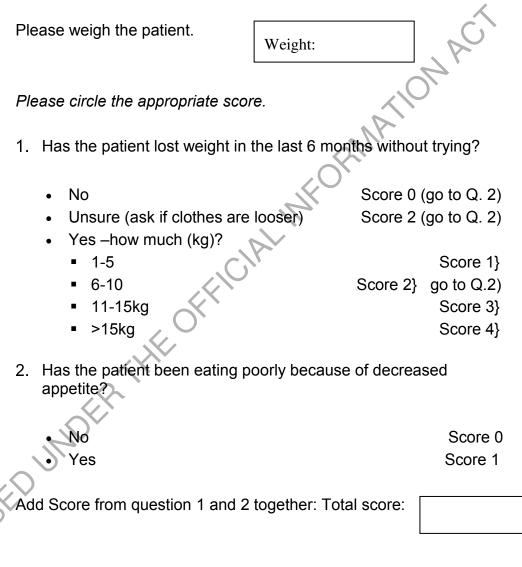
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Appendix 1:

MST screening tool to be used in CHCH, PMH, Burwood, Ashburton and West Coast Hospitals.

Mental health to use MUST screening tool.

Malnutrition Screening Tool (MST)



Record patients risk score on care plan.

Appendix 2:

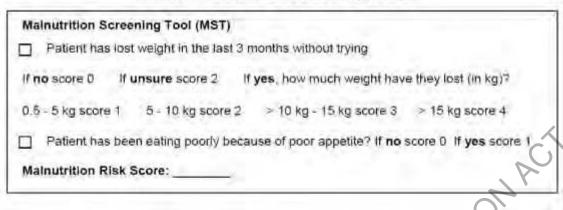
Malnutrition Action Flow chart CDHB version.

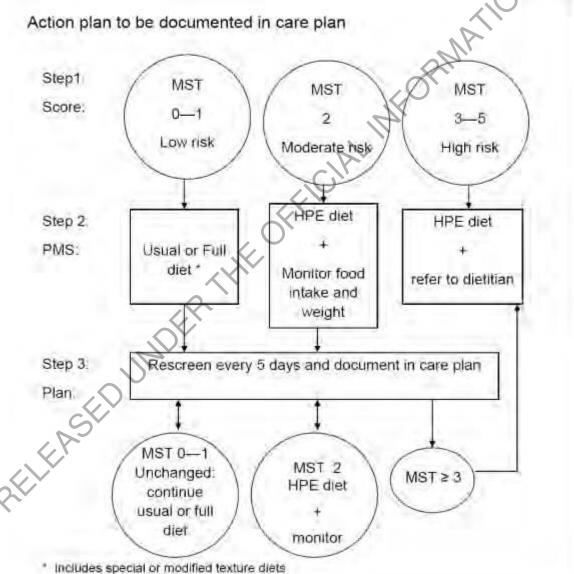
MALNUTRITION ACTION FLOW CHART

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Clinical

Malnutrition Screening Tool





Appendix 3:

Monitoring and compliance tools that could be completed by nursing and nutrition service staff.

- To audit compliance with the malnutrition screening of all patients on admission and if appropriate dietitian referral was completed.
- Audit of patients weight on admission and if weighed during stay and at discharge.
- To audit if appropriate menu was requested for the patient if identified as per flow chart.
- To monitor the number of patients defined with malnutrition and compare if staff identified and recorded this in patient record.
- To set up a dashboard for patients with malnutition and other outcomes such as length of stay.

CDHB PATIENT MENU WEEK ONE

LUNCH	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
Full Soup Option	P/kin & Nutmeg	Carrot & Coriander	Minestrone	Vegetable	Chicken & Mushroom	Scotch Broth	Chunky Tomato
Fortified Soup Option (Puree w added SMP)	P/kin & Nutmeg	Carrot & Coriander	Blended Minestrone	Vegetable	Blended Chicken & Mushroom	Blended Scotch Broth	Blended Chunky Tomato
Full Fluid/Light Soup Option (with SMP)	Cream of Pumpkin	Cream of Mushroom	Cream of Pumpkin	Cream of Vegetable	Cream of Chicken	Cream of Vegetable	Cream of Tomato
Clear Soup Option	Chicken	Chicken	Chicken	Chicken	Chicken	Chicken	Chicken
Gluten Free Soup	Cream of Pumpkin	Cream of Mushroom	Cream of Pumpkin	DK Vegetable	Cream of Chicken	DK Vegetable	Cream of Tomato
Full & Savoury Option	Lemon Tuna Pasta Bake	Potato Bake (Tortilla)	Macaroni Cheese	Spanish Rice (bacon)	Golden Vege Quiche on pastry croute	Chilli Con Carne on Rice	Sweet &Sour Sausages Mashed Pots
Vegetarian Savoury Option	Vegetarian Pizza	Potato Bake (Tortilla)	Macaroni Cheese	Spanish Rice (with egg)	Golden Vege Quiche on pastry croute	Savoury Chilli Beans & Rice	Scrambled Eggs on Toast
Minced &Moist Savoury served with extra sauce/gravy	Scrambled eggs	Potato Bake (Tortilla)	Macaroni Cheese	Baked beans	Golden Vege Bake (no pastry)	Chilli Con Carne on Mash Pots	S/S Sausages Mash Pots
Pureed Savoury Option	Pureed Scrambled Eggs	Pureed Potato Bake (Tortilla)	Pureed Macaroni Cheese	Puree Baked Beans	Pureed Golden Vege Bake	Pureed Chilli Con Carne & Mashed Pot	Pureed SS Sausages & Mashed Pot
Light Savoury Option	Lemon Tuna Pasta Bake	Potato Bake (Tortilla)	Macaroni Cheese	Scrambled Egg / Toast Soft's Mashed Pot	Golden Vege Bake (no pastry)	Savoury Mince & Rice	Scrambled Egg / Toast Soft's Mashed Pot
Gluten Free Savoury Option	GF Pizza	Potato Bake (Tortilla)	Baked Potato, Cream Corn & Cheese	 B/ Bean on GF Toast or Mashed Pot 	Golden Vege Bake (no pastry)	Savoury Mince & Rice	GF Sausages Mashed Pots
No Added Salt	Lemon Tuna Pasta Bake	Potato Bake (Tortilla)	Baked Potato & Cream Corn	Spanish Rice (No bacon)	Golden Vege Quiche on pastry croute	Savoury Mince & Rice	Scrambled Eggs on Toast
Children's & Ll Savoury	Pizza	American Hotdogs	Macaroni Cheese	Hamburger	Mousetraps	Nachos Chilli con carne, sour cream & cheese	Cheerio's, Bread & Tomato Sauce
Full Sandwich/ Salad Option	Hawaiian Pizza	Pork & Mixed Salad	Corned Beef Open Rye SW	Chicken & Mixed Salad	Roast Beef & Salad SW	Ham & Mixed Salad	Chicken Roll
Soft Sandwich Option	Chicken & Cranberry Egg & Parsley	Beef & Relish Cheese	Ham Cheese	Pork & Mango Chutney & Cheese	Chicken & Cranberry Egg & Chive	Ham Cheese & Pineapple	C/Beef & Mustard Egg
Light Sandwich Option	Chicken Egg	Roast Beef Cheese	Ham Cheese Low Res = ham & egg	Pork Cheese	Chicken Egg	Ham Cheese	Corned Beef Egg
Milk Pudding Suitable Diabetic option	Lime Blancmange	Chocolate Blancmange	Raspberry Blancmange	Vanilla Blancmange	Berry Blancmange	Cold Custard	Banana Blancmange
Baked Product	Spicy Apple Muffin Diab –Apple Muffin	Sultana Scone Light & Soft diet - Pikelet	Chocolate Cake Diabetic – Pikelet	Cheese & Onion Scone <i>Light -</i> <i>Pikelet</i>	Lemon Muffin Diabetic – Lemon Muffin	Coffee Cake Diabetic – Fruit Loaf	Fruit Loaf <i>Light -</i> <i>Pikelet</i>

CDHB PATIENT MENU WEEK ONE

DINNER	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
Cream Soup	Cream of Vegetable	Cream of Tomato	Cream of Chicken	Cream of Mushroom	Cream of Vegetable	Cream of Pumpkin	Cream of Chicken
Clear Soup	Beef	Beef	Beef	Beef	Beef	Beef	Beef
Full & Low Fat Hot Option	Hungarian Goulash	Baked Stuffed Fish Lemon Sce	Roast Pork, Apple Sauce & Gravy	Spaghetti Bolognaise	Capsicum Pork	Braised Steak	Roast Beef & Gravy
Alternative Hot Option	Meatloaf & Gravy	Beef & Mushroom Pie	Veal Fricassee	Herb Chicken Bake	Crumb Fish Tartare Sce	Apricot Chicken	BBQ Pork
Vegetarian Hot Option	Bean Burritos	Vegetable Lasagne	Pumpkin Balls & Satay Sauce (Cheese sce for children)	Broccoli Strudel	Tomato Pasta Bake	Vegetable & Chickpea Curry	Corn Fritter & Salsa
Minced & Moist Hot Option (Bowl Chopped) & Extra Sauce	Hungarian Goulash	Baked Stuffed Fish Lemon Sce	Roast Pork, Apple Sauce & Gravy	Herb Chicken Bake (no crumb)	Capsicum Pork	Braised Beef	Roast Beef & Gravy
Smooth Pureed Hot Option & Extra Sauce		For puree diet	please puree t	he minced opti	on above for th	e relevant day	
Gluten Free Hot Option	Beef & GF Gravy	Stmed Fish and G/F Lemon Sce	Roast Pork, Apple Sauce & GF Gravy	Chicken & GF Gravy	Pork & GF Gravy	Beef & GF Gravy	Roast Beef & GF Gravy
Gluten Free Alternative Hot Option	Plain Chicken Nibbles	Beef & GF Gravy	Beef & GF Satay Sauce	Savoury Mince make in DK	Stmed Fish & Lemon Wedge	Chicken & GF Apricot Sauce	GF Corn Fritter and Salsa
No Added Salt Hot Option	As per main menu but GF Gravy	As per main menu	As per main menu but GF Gravy	As per main menu	Cap.Pork or Stmed Fish	As per main menu	As per main menu but GF Gravy
Licht	Cook Chill Beef & Gravy	Stmed Fish & Lemon Sauce	Roast Pork, Apple Sauce & Gravy	Chicken & GF Gravy	Stmed Fish & Lemon Wedge	Cook Chill Beef & Gravy	Roast Beef & Gravy
Light	Meat Loaf & Gravy	Beef & Gravy	Veal Fricassee	Savoury Mince	Pork & Gravy	Diced Chicken & GF Apricot Sce	Pork & Gravy
Low Residue Hot Option	Both light options	Stmed Fish & Lemon Wedge	Roast Pork & Gravy	Both light options	Both light options	Both light options	Both light options
Low Potassium Hot Option	Hungarian Goulash & Rice	As per main menu	As per main menu	As per main menu	As per main menu	Plain Chicken	As per main menu
Children's Meal (minced available)	Chicken Nibbles	Potato Top Party Pies	As per main menu	As per main menu	Crumbed Fish & Chips Tom Sauce	Plain Chicken	As per main menu
Childrens Mince	Pork	Beef	Chicken	Beef	Pork	Chicken	Beef
Potato / Starch	Rice	Parsley Pots	Roast Pots	Spaghetti	Chips	Parsley /Whole Pot	Roast Pots
Options	Mashed	Mashed	Mashed	Mashed	Mashed	Mashed	Mashed
Full Vegetable	Kumara	Carrot Rings	Roast P/kin	Dice Carrots	Side Salad	Baby Carrots	Roast P/kin
Option	Peas/Carrot	Broccoli	Green Bean	Cabbage	Mixed Vegetables	Broccoli	Green Bean
Light Vegetable	Kumara	Carrots	Stmed P/kin	Carrots	Stmed P/kin	Carrots	Stmed P/kin
Option	Bean/Carrot	Broccoli Tips	Beans	Broccoli Tips	Beans	Broccoli Tips	Beans
Soft (Minced) Vegetable	Kumara	Carrots	Stmed P/kin	Carrots	Stmed P/kin	Carrots	Stmed P/kin
Option Puree Vegetable Option	Pea Puree	Broccoli Tips	Chop'd Bean Se	Chop'd Cab asonal Vegetab	Pea Puree les	Broccoli Tips	Chop'd Bean

CDHB PATIENT MENU WEEK ONE

DINNER DESSERT	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
Full Diet Dessert Option	Brown Betty Vanilla Sce	Fruit Crisp Custard	Cheesecake Cream	Dutch Apple Pudding Custard	Creamy Lemon Rice	Yoghurt Fruit Flan	Fruit Trifle & Cream
Diabetic Diet Dessert Option	Diab Brown Betty Pudding & Vanilla Sauce	Diabetic Fruit Crisp & Custard	Diabetic Cheesecake	Diabetic Dutch Apple Pudding & Custard	Creamy Lemon Rice	Yoghurt Fruit Flan (No base/cream)	Fruit Trifle (No cream)
Light Diet	Brown Betty Vanilla Sce	Fruit and Custard	Cheesecake no base	Dutch Apple Pudding Custard	Creamy Lemon Rice	Yoghurt Fruit Flan (No base/cream)	Peach Trifle (No cream)
Heart Wards ♥	As for main	As for main	Cheesecake No cream garnish	As for main	As for main	As for main No cream	Fruit Trifle (No cream)
Minced Dessert Option	Puree Brown Betty Pudding & Vanilla Sauce	Puree Fruit & Custard	Cheesecake Cream Garnish (no base)	Pureed Dutch Apple Pudding & Custard	Creamy Lemon Rice	Yoghurt Fruit Cream (no base)	Puree Creamed Peach Trifle
Pureed Dessert Option	Puree Brown Betty Pudding & Vanilla Sauce	Puree Fruit & Custard	Cheesecake (no base) & Puree Fruit Garnish	Pureed Dutch Apple Pudding and Custard	Pureed Creamy Lemon Rice	Pureed Fruit Flan	Puree Creamed Peach Trifle
Thickened Fluid Dessert Option	Brown Betty Pudding & Th Vanilla Sauce	Fruit Crisp & Th Custard	Cheesecake	Dutch Apple Pudding & Th Custard	Creamy Lemon Rice	Yoghurt Fruit Flan	Fruit Trifle
Gluten Free Dessert Option	Fruit and GF Vanilla Sauce	Fruit and GF Custard	Cheesecake (no base) Cream Garnish	Jelly and Ice Cream	Dairy Food	Yoghurt Fruit Cream (no base)	Fruit Salad and Cream
Low Immunity Dessert Option	Brown Betty Pudding & Vanilla Sauce	Fruit Crisp & Custard	Upside Down Pineapple Pudding & Custard	Dutch Apple Cake & Custard	Creamy Lemon Rice	Fruit Sponge and Custard	Hot Fudge Pudding
REL	Sauce	SU,					

		CDHB I	PATIENT M	ENU WEEK	K TWO		
LUNCH	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
Full Soup Option	Chunky Corn Chowder	Chicken & Mushroom Soup	Carrot & Coriander	Minestrone Soup	Farm- style Vegetable	Pumpkin Nutmeg	Scotch Broth
Fortified Option (Puree with added SMP)	Cream of Vegetable	Blended Chicken & Mushroom Soup	Carrot & Coriander	Cream of Tomato	Farm- style Vegetable	Pumpkin Nutmeg	Cream of Mushroom
Full Fluid/Light Soup Option (with SMP)	Cream of Vege Order GF from DK	Cream of Chicken	Cream of Pumpkin	Cream of Tomato	Cream of Vege Order GF from DK	Cream of Pumpkin	Cream of Mushroom
Clear Soup Option	Chicken	Chicken	Chicken	Chicken	Chicken	Chicken	Chicken
Gluten Free Soup	Order GF from DK	Cream of Chicken	Cream of Pumpkin	Cream of Tomato	Order GF from DK	Cream of Pumpkin	Cream of Mushroom
Full Savoury Option	Chicken Fried Rice	Savoury Mince on Toast	Oakhill Potato	Bacon & Egg Pie & Mashed Potato	Lasagne	Spanish Frittata	Cheesy Fish Bake & Mashed Pots
Vegetarian Savoury Option	Egg Fried Rice	Baked Beans on Toast	Vegetarian Oakhill Potato	Scrambled Eggs on Toast	Macaroni Cheese	Spanish Frittata	Vegetable Mornay and Mashed Pots
Minced &Moist	Baked Beans	Savoury Mince & Mashed Potato	Oakhill Potato	Scrambled Eggs	Lasagne	Spanish Frittata	Cheesy Fish Bake & Mashed Pots
Pureed Savoury Option	Puree Baked Beans	Puree Savoury Mince & Mashed Potato	Puree Oakhill Potato	Puree Scrambled Eggs	Pureed Lasagne	Pureed Spanish Frittata	Puree Cheesy Fish Bake & Mashed Pots
Light Savoury Option	Scrambled Eggs on Tst	Savoury Mince on Toast	Oakhill Potato	B & E Bake & Mashed Pots	Macaroni Cheese	Broccoli & Pasta Bake	Cheesy Fish Bake & Mashed Pots
Gluten Free Savoury Option	Chicken Fried Rice	GF Savoury Mince on GF Toast	GF Oakhill Potato	B & E Bake & Mashed Pots	Baked Potato, creamed corn & Cheese	Spanish Frittata	Steamed Fish and Lemon Wedge
No Added Salt	Chicken Fried Rice	Savoury Mince on Toast	Vegetarian Oakhill Potato	Scrambled Eggs on Toast	Lasagne	Spanish Frittata	Steamed Fish and Lemon Wedge
Children's & Ll Savoury	Mousetraps	Mince Savouries	Macaroni Cheese	Bacon & Egg Pie	Lasagne	Mini Hot Dog & Tomato Sce	Fish & Chips
Full Sandwich/Sala d Option	Bacon Tomato & Lettuce SW	Chicken & Mixed Salad	Ham Dagwood Sandwich	Roast Beef & Mixed Salad	Gourmet Chicken SW	Pork & Mixed Salad	Roast Beef SW
Soft Sandwich Option	Roast Beef & Relish Cheese	Tuna Egg & Parsley	Chicken & Cranberry/ Egg	Ham, Cheese & Pineapple	Roast Beef & Relish Egg & Chives	Corned Beef & Mustard Cheese	Ham, Cheese
Light Sandwich Option	Roast Beef Cheese	Tuna Egg	Chicken Egg	Ham Cheese	Roast Beef Egg	Corned Beef Cheese	Ham Egg
Milk Pudding Suitable Diabetic option)	Chocolate Blancmange	Vanilla Blancmange	Raspberry Blancmange	Orange Blancmange	Berry Blancmange	Cold Custard	Banana Blancmange
Baked Product	Gingerbread Diab-fruit loaf	Plain Scone, Jam & Cream	Raspberry Muffin <i>Light-Pikelets</i>	Canadian Date Cake <i>Diab-Pikelets</i>	Sultana Scone Soft -pikelet	Banana Cake Diab-Fruit Ioaf	Baked Product of the Day

CDHB PATIENT MENU WEEK TWO

DINNER	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
	Cream of	Cream of	Cream of	Cream of	Cream of	Cream of	Cream of
Cream Soup	Chicken	Mushroom	Vegetable	Pumpkin	Chicken	Vegetable	Pumpkin
Clear Soup	Beef	Beef	Beef	Beef	Beef	Beef	Beef
Full & Low Fat Hot Option	Spring Casserole	Sweet & Sour Pork	Roast Beef & Gravy	Cottage Pie	Steamed Fish & Lemon Sauce	Thai Style Beef	Roast Pork, Apple Sauce & Gravy
Alternative Hot Option	Creamy Chicken	Moroccan Casserole	Golden Sausages	Satay Chicken (Gravy, Children)	Mild Beef Curry	Apricot Chicken	Meat Loaf
Vegetarian Hot Option	Spinach & Mushroom Pasta	Sweet n Sour Chickpea	Bean Burritos	Stuffed Vegetable Wraps	Hunza Pie	Pumpkin Balls & Satay Sce (Cheese Sce, children)	Potato & Chickpea Curry
Minced & Moist Hot Option (Bowl Chopped) & Extra Sauce	Creamy Chicken	Moroccan Casserole	Roast Beef & Gravy	Cottage Pie	Fish & Lemon Sauce	Apricot Chicken	Roast Pork, Apple Sauce, Gravy
Smooth Pureed Hot Option & Extra Sauce		For puree diet	please puree t	he minced opti	on above for th	e relevant day	
Gluten Free	Beef & GF	Pork in GF	Roast Beef &	GF/Light	Steamed Fish	GF/Light Beef	Roast Pork,
Hot Option	Tomato Gravy	Sweet & Sour Sauce	GF Gravy	Cottage Pie	& Lemon Wedge	& GF Gravy	Apple Sauce & GF Gravy
Gluten Free Alternative Hot Option	Chicken & GF Gravy	Beef & GF Gravy	GF Sausage & GF Gravy	Chicken & GF Satay Sauce	Beef & GF Gravy	GF Apricot Chicken	Light Plain Mince
No Added Salt Hot Option	As per main menu	As per main menu	Roast Beef & Gravy	As per main menu	As per main menu	As per main menu	As per main menu
Light	Beef & GF Tomato Gravy	Pork in GF Sweet & Sour Sauce	Roast Beef & Gravy	GF/Light Cottage Pie	Steamed Fish & Lemon Sauce	GF/Light Beef & Gravy	Roast Pork, Apple Sce & Gravy
	Chicken & Gravy	Beef & Gravy	Steamed Fish & Lemon Wedge	Diced Chicken & Gravy	Beef & Gravy	GF Apricot Diced Chicken	GF/Light Mince
Low Residue Hot Option	Both Light Options	Both Light Options	Both Light Options	Both Light Options	Steamed Fish or Beef & GF Gravy	Both Light Options	Both Light Options
Low Potassium Hot Option	As per main menu	As per main menu	Beef & Gravy	As per main menu	Curry served with rice	Beef & Gravy or Chicken Nibbles	As per main menu
Children's Meal (minced available)	Chicken Nibbles	Hamburger	As per main menu	Cottage pie	Fish & Chips	Chicken Nibbles	As per main menu
Children's Mince	Pork	Beef	Chicken	Beef	Pork	Chicken	Beef
	Whole	Rice	Roast Potato	Rice	Whole	Rice	Roast Potato
Potato / Starch Options	Parsley Potato	Mashed	Mashed	Mashed	Parsley Potato	Mashed	Mashed
	Mashed				Mashed		
Full Vegetable	Kumara	Carrot Rings	Roast P/kin	Diced Carrot	Stmed P/kin	Baby Carrot	Roast P/kin
Option	Peas/Carrot	Broccoli	Green Bean	Cabbage	Peas	Broccoli	Green Bean
Light Vegetable Option	Kumara	Carrots	Stmed P/kin	Carrots	Stmed P/kin	Baby Carrots	Stmed P/kin
option	Bean/Carrot	Broccoli Tips	Beans	Broccoli Tips	Beans	Broccoli Tips	Beans
Soft (Minced) Vegetable	Kumara	Carrots	Stmed P/kin	Carrots	Stmed P/kin	Baby Carrots	Stmed P/kin
Option Puree Vegetable	Pea Puree	Broccoli Tips	Chop'd Bean	Broccoli Tips	Pea Puree	Broccoli Tips	Chop'd Bean
Option			Se	asonal Vegetab	les		

CDHB PATIENT MENU WEEK TWO

DINNER DESSERT	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
Full Diet Dessert Option	Pineapple Parfait	Peach Fruit Sponge & Vanilla Sauce	Apple Crumble & Custard	Fruit Salad & Cold Custard & Cream	Steamed Golden Pudding and Custard	Cheesecake & Cream garnish	Sago Pudding
Diabetic Diet Dessert Option	Pineapple Parfait	Diabetic Fruit Sponge and Vanilla Sauce	Diabetic Apple Crumble & Custard	Fruit Salad & Cold Custard	Diab Choc Steamed Pudding & Custard	Diabetic Cheesecake (No cream)	Sago Pudding
Light Diet	Vanilla Instant Pudding	Peach Fruit Sponge & Vanilla Sauce	Apple Crumble & Custard	Peaches & Cold Custard	Steamed Golden Pudding and Custard	Cheesecake (No base/cream)	Sago Pudding
Heart Wards ♥	Pineapple Parfait	Peach Fruit Sponge & Vanilla Sauce	Apple Crumble & Custard	Fruit Salad & Cold Custard	Steamed Golden Pudding and Custard	Cheesecake (No cream) Or fruit and jelly	Sago Pudding
Minced Dessert Option	Vanilla Instant Pudding & Cream	Pureed Peach Fruit Sponge & Vanilla Sauce	Apple Puree & Custard	Pureed Fruit & Cold Custard & Cream	Pureed Steamed Golden Pudding and Custard	Cheese cake & Cream (no base)	Sago Pudding
Pureed Dessert Option	Vanilla Instant Pudding	Pureed Peach Fruit Sponge & Vanilla Sauce	Apple Puree & Custard	Pureed Fruit Cold Custard & Cream	Pureed Steamed Golden Pudding and Custard	Pureed Cheese cake & Cream (no base)	Pureed Sago Pudding
Thickened Fluid Dessert Option	Vanilla Instant Pudding	Pureed Peach Fruit Sponge & Th Vanilla Sauce	Apple Puree & Custard	Pureed Fruit Cold Custard	Pureed Steamed Golden Pudding and Custard	Pureed Cheese cake (no base)	Pureed Sago Pudding
Gluten Free Dessert Option	Vanilla Instant Pudding	Ice-cream & GF Caramel Topping	Fruit and GF Custard	Fruit Salad & GF Custard & Cream	Canned Fruit & GF Custard	Cheese cake & Cream (no base)	Sago Pudding
Low Immunity Dessert Option	Lemon Delicious	Peach Fruit Sponge & Vanilla Sauce	Apple Crumble & Custard	Hot Fudge Pudding	Steam Golden Pudding & Custard	Butterscotch Self Saucing Pudding	Sago Pudding

Delicious Peach Fruit Sponge & Cri Vanilla Sauce C

CDHB PATIENT MENU WEEK THREE

LUNCH	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
Full Soup Option	Chunky Tomato	Chicken & Mushroom	Pumpkin Nutmeg	Scotch Broth	Carrot & Coriander	Minestrone	Home-style Vegetable
Fortified Soup Option (Puree with added SMP)	Cream of Tomato	Chicken & Mushroom Soup	Pumpkin Nutmeg	Cream of Tomato	Carrot & Coriander	Cream of Mushroom	Home-style Vegetable
Full Fluid/Light Soup Option (with SMP)	Cream of Tomato	Cream of Chicken	Cream of Pumpkin	Cream of Tomato	Cream of Pumpkin	Cream of Mushroom	Cream of Vegetable
Clear Soup Option	Chicken	Chicken	Chicken	Chicken	Chicken	Chicken	Chicken
Gluten Free Soup	Cream of Tomato	Cream of Chicken	Cream of Pumpkin	Cream of Tomato	Cream of Pumpkin	Cream of Mushroom	DK Soup – order on ticket
Full & Savoury Option	Mushroom Risotto	Self-crusting Vegetable Quiche	Mexican Beef Nachos	Fisherman's Pie	Pasta Carbonara	Mixed Vegetable Bake	Devilled Sausages & Mashed Potato
Vegetarian Savoury Option	Mushroom Risotto	Self-crusting Vegetable Quiche	Vegetarian Nachos	Bean & Vegetable Pie	Macaroni Cheese	Mixed Vegetable Bake	Scrambled Eggs on Toast
Minced &Moist Savoury served with extra sauce/gravy	Mushroom Risotto	Self-crusting Vegetable Quiche	Mexican Beef + Mash Potatoes	Fisherman's Pie	Baked Beans	Mixed Vegetable Bake	Bowl Minced Devilled Sausages
Pureed Savoury Option	Puree Mushroom Risotto	Puree Self-crusting Vegetable Quiche	Mexican Beef + Mash Potatoes	Fisherman's Pie	Puree Baked Beans	Mixed Vegetable Bake	Pureed Devilled Sausages
Light Savoury Option	DK light Mushroom Risotto	Light Vegetable Quiche	Mince Sauce on Mashed Potato	Fisherman's Pie	Macaroni Cheese	Spaghetti on Toast	Scrambled Eggs on Toast
Gluten Free Savoury Option	Baked Potato, creamed corn & cheese	Light Vegetable Bake	GF Mexican sauce & Nachos	GF/LR Fisherman's Pie	GF Baked Beans on GF Toast	GF Vegetable Bake	Scrambled Eggs
No Added Salt	Mushroom Risotto	Self-crusting Vegetable Quiche	Mince Sauce on Mashed Potato	Fisherman's Pie	Broccoli Pasta Bake (ticket to DK)	Mixed Vegetable Bake	Scrambled Eggs on Toast
Children's & Ll Savoury	Cheerios, Bread & Tomato Sauce	Bacon & Egg Pie	Nachos	Pizza	Macaroni Cheese	Savoury Bread cases	Sausages & Tomato Sauce
Full Sandwich/Salad Option	Satay Chicken & Salad Roll	Corned Beef & Mixed Salad	Chicken & Cranberry Club	Roast Beef & Mixed Salad	Lamb Salad Sandwich pack	Chicken & Mixed Salad	Ham & Salad Roll
Soft Sandwich Option	Beef/Relish Cheese	Tomato Egg & Chives	Ham Cheese	Corned Beef & Mustard Egg &	Chicken & Cranberry	Ham Cheese &	Beef/Chutney Egg & Parsley
Light Sandwich Option	Roast Beef Cheese	Corned Beef Egg	Ham Egg	Parsley Corned Beef Egg	Cheese Chicken Cheese	Pineapple Ham Cheese	Roast Beef Egg
Milk Pudding Suitable Diabetic	Raspberry Blancmange	Vanilla Blancmange	Banana Blancmange	Chocolate Blancmange	Berry Blancmange	Vanilla Blancmange	Orange Blancmange
Baked Product	Carrot Cake Diab- Sultana Scone)	Blueberry & Bran Muffins Pikelet for light	Cheese Scone	Madeira Cake Diab - fruit loaf	Date Scone Soft & Light-pikelet	Banana/ Choc Chip Muffin Diab- Banana	Baked Product of the day

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PATIENT MENU Week 3G:\Division\F&P\COMMON\Support Services\FARM\OIA & PQs\A-1 OIA Pending - wayne for review\CDHB 9906 DHB food in Hosps, policies, menus and options\9906 Response\Inpatient menus\PATIENT MENU Week 3.doc

CDHB PATIENT MENU WEEK THREE

DINNER	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
Cream Soup	Cream of Vegetable	Cream of Mushroom	Cream of Chicken	Cream of Vegetable	Cream of Chicken	Cream of Pumpkin	Cream of Tomato
Clear Soup	Beef	Beef	Beef	Beef	Beef	Beef	Beef
Full & Low Fat Hot Option	Minted Casserole	Chicken Cacciatore	Roast Beef & Gravy	Lasagne (Beef)	Corn beef & Mustard Sce	Pork & Apple Casserole	Rst Chicken & Gravy
Alternative Hot Option	Pork Chow Mein	Thai Beef Curry	Sweet & Sour Pork	BBQ Chicken	Fish and Parsley Sce	Meatballs & Tomato Sce	Beef Stroganoff
Vegetarian Hot Option	Stuffed Vegetable Wraps	P/kin Balls & Satay Sce (Cheese Sce, Children)	Sweet /Sour Chickpeas	Vegetable Lasagne	Spanakopita	Lentil Loaf & Tomato Sauce	Bean Stroganoff
Minced & Moist Hot Option (Bowl Chopped) & Extra Sauce	Minted Casserole	Chicken Cacciatore	Roast Beef & Gravy	Lasagne (bowl chopped)	Corned Beef	Pork & Apple Sauce	Rst Chicken & Gravy
Smooth Pureed Hot Option & Extra Sauce	For pure	e diet pleas	e puree the	minced op	otion above	for the rele	evant day
Gluten Free/ Hot Option	Beef & GF Gravy	Chicken in GF Tomato Sauce	Roast Beef & GF Gravy	Baked Chicken	Corned Beef	Pork & GF Gravy	Rst Chicken & GF Gravy
Gluten Free Alternative Hot Option	Pork & GF Gravy	Beef in GF Gravy	GF Sweet & Sour Chickpeas	DK Savoury mince	Steamed Fish & Lemon Wedge	Poached Eggs	Beef & GF Gravy
No Added Salt Hot Option	Minted Casserole or Pork & GF Gravy	As per main menu	As per main menu but Modified Gravy	Plain Chicken	Steamed Fish & Parsley	As per main menu	As per main menu but Modified Gravy
Light	Beef & GF Gravy	Chicken in GF Tomato Sauce	Roast Beef & Gravy	Diced Baked Chicken	Corn Beef & Mustard Sce	Pork & Gravy k	Rst Chicken & Gravy
Light	Pork in Gravy	Beef in GF Gravy	Pork in Gravy	Poached Egg	Fish & Lemon Wedge	Meatballs & Tomato Sce	Beef & Gravy
Low Residue Hot Option	Both Light options	Both Light options	Both Light options	Both Light options	Steamed Fish	Pork & Gravy	Rst Chicken & Gravy
Low Potassium Hot Option	As per main menu	Beef in GF Gravy	As per main menu	Chicken	As per main menu	Poached Eggs	Rst Chicken & Gravy
Children's Meal (minced available)	Hamburger	Chicken Fried Rice GF & DF	Shepherd's Pie	Chicken	Fish & Chips	As per main menu	As per main menu
Childrens Mince	Pork	Beef	Chicken	Pork	Beef	Chicken	Beef
Potato / Starch Options	Noodles	Rice	Roast Pots	Rice	Parsley Pots	Noodles	Roast Pots
	Mashed	Mashed	Mashed	Mashed	Mashed	Mashed	Mashed
Full Vegetable Option	Kumara	Carrot Rings	Roast P/kin	Diced carrot	Stmed P/kin	Baby Carrot	Roast P/kin
	Peas/Carrot	Broccoli	Green Bean	Cabbage	Peas	Broccoli	Green Bean
Light Vegetable Option	Kumara Bean/Carrot	Carrots Broccoli Tips	Stmed P/kin Beans	Carrots Broccoli Tips	Stmed P/kin Beans	Carrots Broccoli Tips	Stmed P/kin Beans
Soft (Minced) Vegetable Option	Kumara Pea Puree	Carrots Broccoli Tips	Stmed P/kin Chop'd Bean	Carrots Chop'd Cab	Stmed P/kin Pea Puree	Carrots Broccoli Tips	Stmed P/kin Chop'd Bean
Puree Vegetable			Se	asonal Vegetab	les		

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PATIENT MENU Week 3G:\Division\F&P\COMMON\Support Services\FARM\OIA & PQs\A-1 OIA Pending - wayne for review\CDHB 9906 DHB food in Hosps, policies, menus and options\9906 Response\Inpatient menus\PATIENT MENU Week 3.doc

CDHB PATIENT MENU WEEK THREE

Option

							1
DINNER DESSERT	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
DESSERT							
Full Diet	Meringue, Fruit	Date Pudding	Pear Upside	Bread Pudd	Tiramisu	Fruit	Creamy Rice
Dessert	Salad and	Butterscotch	Down Cake	Sweet		Shortcake	Pudding
Option	Custard	Sce	Vanilla Sce	Lemon Sce		and Cream	
Diabetic	Fruit Salad &	Stmd Orange	Pear Upside	Bread Pudd	French	Diab Fruit	Creamy Rice
Diet	Custard	Pudding &	Down Cake	Swt Lemon	Vanilla	Shortcake	Pudding
Dessert		Custard	Vanilla Sce	Sauce	Mousse	(No Cream)	-
Option							~
Light	Peaches Custard	Ice-cream &	Pear Upside	Bread Pudd	Tiramisu	Fruit	Creamy Rice
Dessert		Caramel	Down Cake	Sweet		Shortcake	Pudding
Dessen	& Meringue	topping	Vanilla Sce	Lemon Sce		(No Cream)	
Heart	Meringue, Fruit	Date Pudding	Pear Upside	Bread Pudd	Tiramisu	Fruit	Creamy Rice
Wards ♥	Salad & Custard	Butterscotch	Down Cake	Sweet	No cream	Shortcake	Pudding
walus v	Salau & Custaru	Sce	Vanilla Sce	Lemon Sce		(No Cream)	
Minced	Custard, Cream	Ice-cream &	Fruit Puree	Bread Pudd	French	Jelly & Ice	Creamy Rice
Dessert	with Fruit Puree	Butterscotch	and Vanilla	Swt Lemon	Vanilla 💦	cream	Pudding
Option		Sauce	Sauce	Sauce	Mousse		
Pureed	Custard with	Ice-cream &	Fruit Puree	Pureed	French	Jelly & Ice	Pureed
Dessert	Fruit Puree	Butterscotch	and Vanilla	Bread Pudd	Vanilla	cream	Creamy Rice
Option		Sauce	Sauce	Lemon Sce	Mousse		Pudding
Thickened	Custard with	Dairy Dessert	Fruit Puree	Pureed	French	Custard	Pureed
Fluids	Fruit Puree		and Thick	Bread Pudd	🔪 Vanilla		Creamy Rice
Dessert			Vanilla	Th Lemon	Mousse		Pudding
Option			Sauce	Sce			
Gluten Free	Meringue, Fruit	Ice-cream &	Fruit and GF	Dairy	French	Jelly & Ice	Stewed Fruit
Dessert	Salad and	GF Caramel	Custard	Dessert	Vanilla	cream	& GF
Option	Cream	Topping			Mousse		Custard
Low	Steamed	Date Pudding	Pear Upside	Bread Pudd	Fruit	Hot Fruit	Hot Creamy
Immunity	Pudding &	Butterscotch	Down Cake	Swt Lemon	Crumble &	Shortcake	Rice
Dessert	Custard	Sce	Vanilla Sce	Sauce	Custard	& Hot	Pudding
Option						Custard	

Sce Dowr. Sce Vanill

ADDITIONAL FOOD AND DRINK LIST

Approval by Dietitian only.

You can order additional items to help meet your nutrition requirements whilst in hospital. Please order through your catering assistant.

Canterbury

District Health Board

Te Poari Hauora Ō Waitaha

Snacks

(Available main meals, morning tea, afternoon tea and supper) Cheese

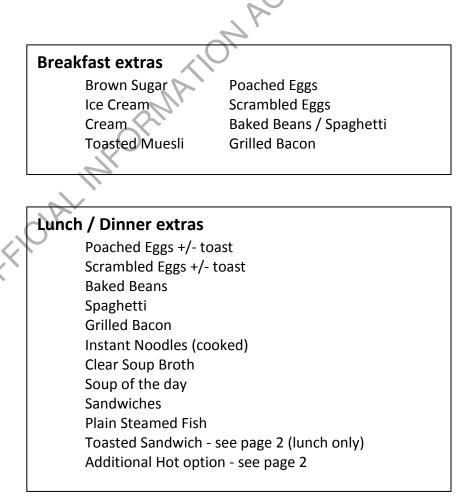
Crackers

- Peanut Butter (Pic's)
- Fresh Fruit (apple, kiwifruit, banana)
- Fresh Fruit Salad
- Canned Fruit
- Puree Fruit

- Jelly
- Yoghurt (standard, diet, plain & unsweetened) Dairy Food (banana, strawberry, chocolate) UNDERTHE
- Potato Chips
- Plain Biscuits
- Cake slice
- Bread & Spread

Drinks

Plain Milk Flavoured Milk (Chocolate) **Orange Juice** Lemonade Apple Juice Ginger Ale





		Please a	ask your catering	assistant what w	eek it is.		
		Please choose	an available optic	on for the correct	t week and day.		
			Toasted Sandwi	ich – Lunch only			
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH ONLY	Cheese &	Cheese &	Cheese & Bacon	Cheese &	Cheese &	Cheese &	Cheese &
	Tomato	Pineapple		Creamed Corn	Spaghetti	Pineapple	Creamed Corn
					(*tomato if GF)		
			Hot Item				1
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH ONLY	Pizza	American Hot	Macaroni Cheese	Hamburger	Mousetraps	Mince Nachos	Cheerios &
Additional Hot		Dog			K		Bread with
Option							Tomato Sauce
DINNER ONLY	Chicken Nibbles	Potato Top Party	Roast Pork,	Baked Chicken	Fish & Chips with	Chicken	Roast Beef
Additional Hot		Pies	Apple Sauce &		Tomato Sauce	Drumsticks	served with
Option			Gravy	A			Gravy
			Hot Item		-	1	1
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH ONLY	Mousetraps	Mince Pies	Macaroni Cheese	Bacon & Egg Pie	Lasagne	Mini Hot Dogs	Fish & Chips with
Additional Hot						with Tomato	tomato sauce
Option						Sauce	
DINNER ONLY	Chicken Nibbles	Hamburger	Roast Beef	Cottage Pie	Fish & Chips with	Chicken Nibbles	Roast Pork,
Additional Hot			served with		Tomato Sauce		Apple Sauce &
Option			Gravy				Gravy
		N	Hot Item	- WEEK 3			
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH ONLY	Cheerios &	Bacon & Egg Pie	Mince Nachos	Pizza	Macaroni Cheese	Bread Cases	Sausages &
Additional Hot	Bread with						Tomato Sauce
Option	Tomato Sauce	p.					
DINNER ONLY	Hamburger	Chicken Fried	Cottage Pie	Baked Chicken	Fish & Chips with	Meatballs in a	Roast Chicken
Additional Hot		Rice			Tomato Sauce	tomato sauce	served with
Option						with Noodles	Gravy



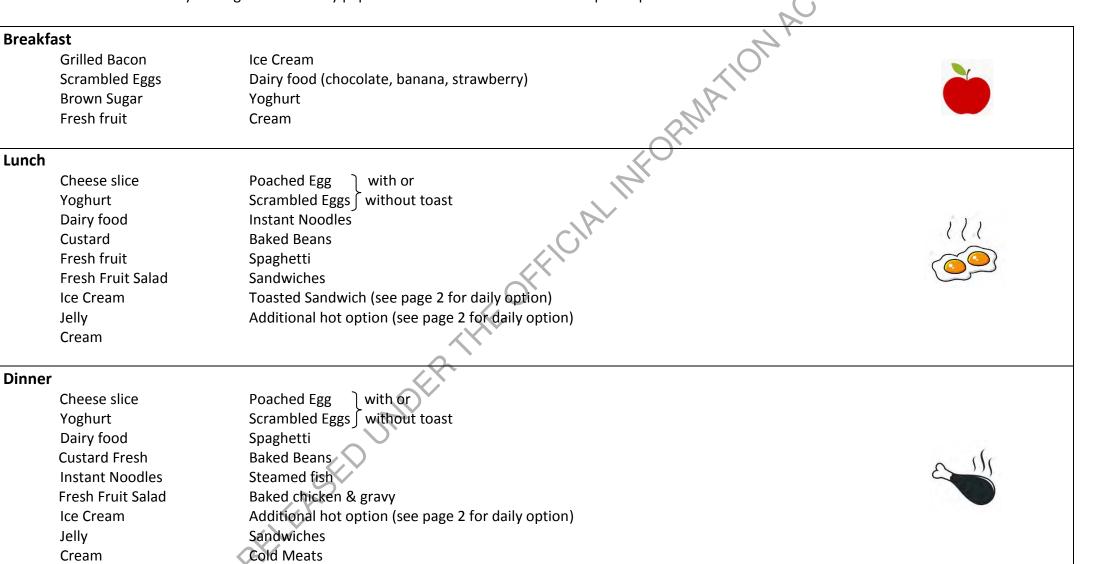
ADDITIONAL FOOD AND DRINK OPTIONS

Available for children over 2 years on high protein, high energy diet. Approved by ward pathway or dietitian.

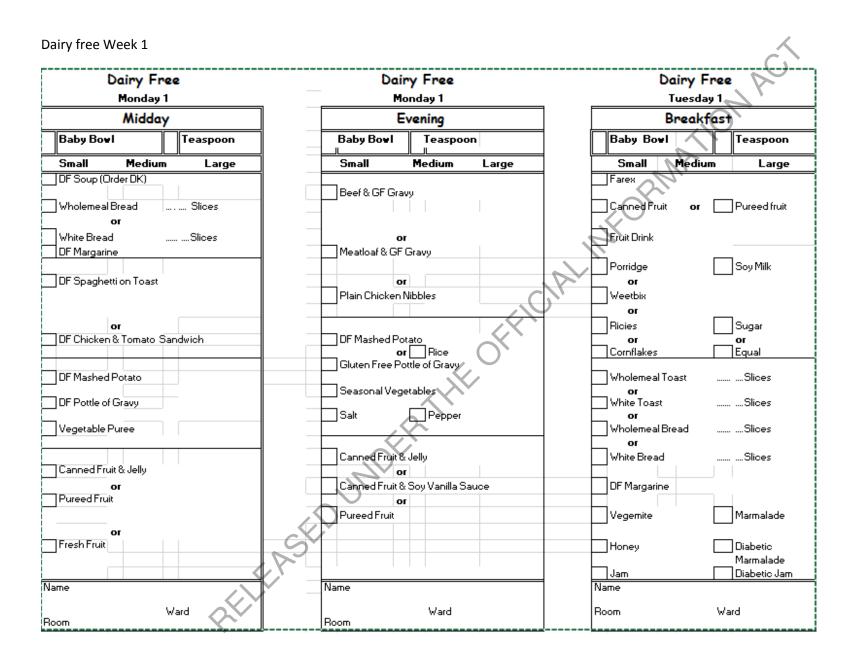
To help meet your nutrition requirements whilst in hospital there are additional items you can order. These can be ordered by writing on to the daily paper menu. You can choose 2 extra options per meal.

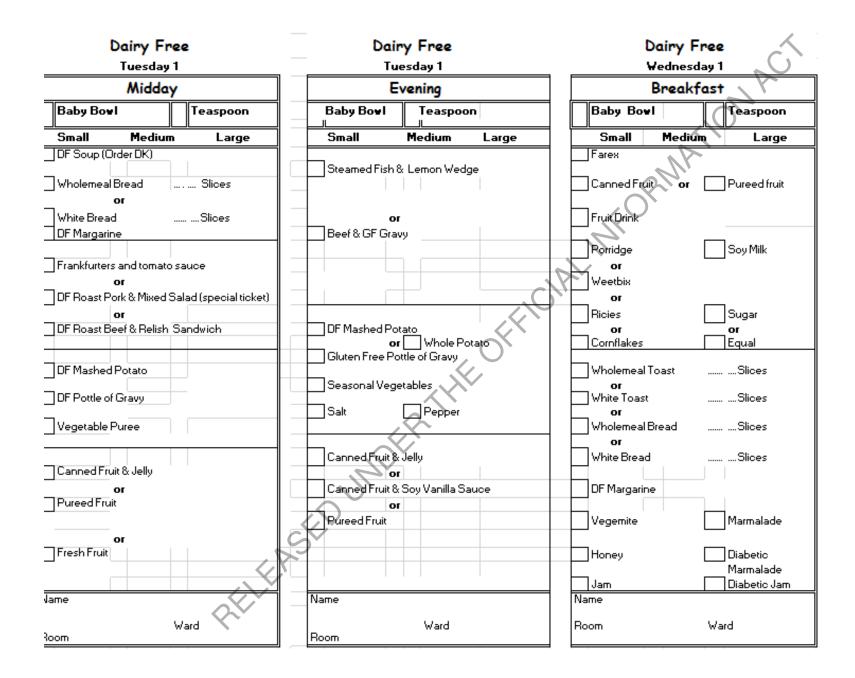


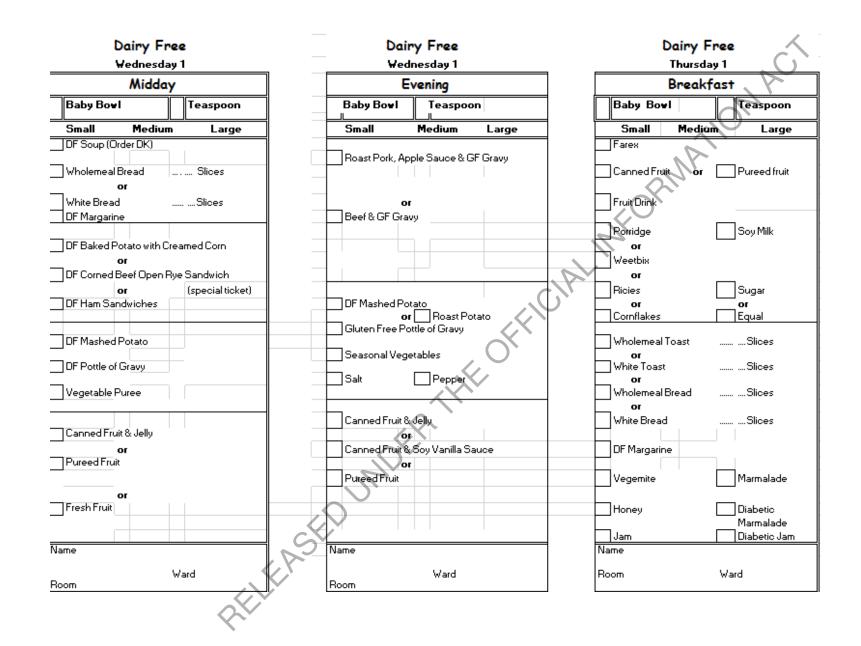
Te Poari Hauora Ō Waitaha

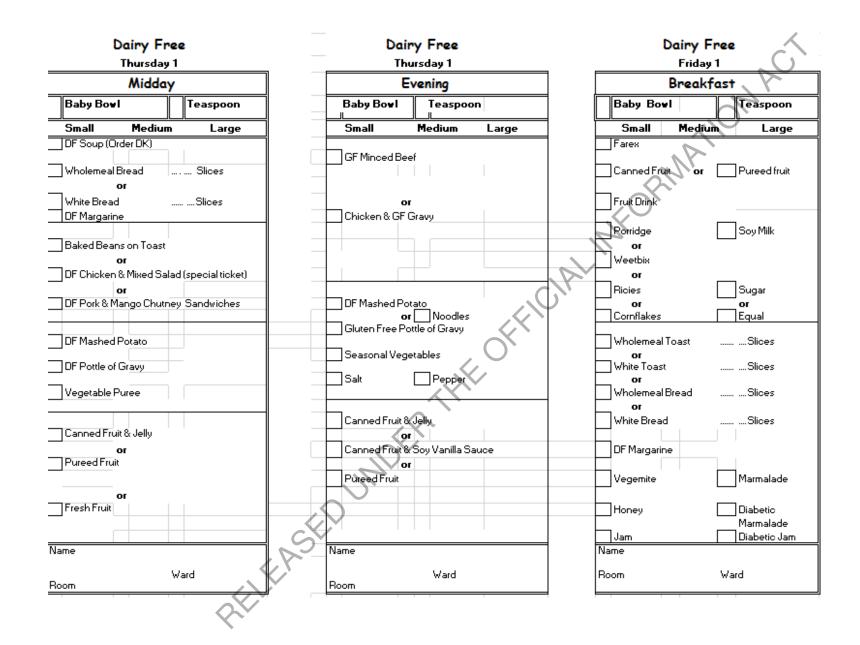


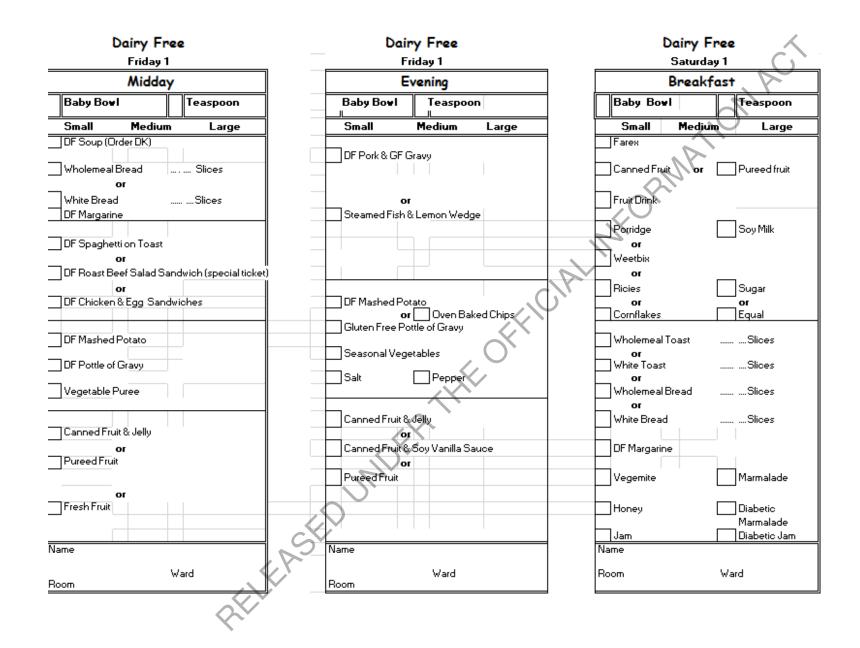
		• •	please choose an tell you what week		the correct day an ask your Catering		
			Toasted Sandw	ich – Lunch only			
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH ONLY	Cheese & Tomato	Cheese & Pineapple	Cheese & Bacon	Cheese & Creamed Corn	Cheese & Spaghetti (*tomato if GF)	Cheese & Pineapple	Cheese & Creamed Corn
			WEEK 1 – Addi	tional Hot Item			
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH ONLY	Pizza	American Hot Dog	Macaroni Cheese	Hamburger	Mousetraps	Mince Nachos	Cheerios & Bread with Tomato Sauce
DINNER ONLY	Chicken Nibbles	Potato Top Party Pies	Roast Pork, Apple Sauce & Gravy	Baked Chicken	Fish & Chips with Tomato Sauce	Chicken Drumsticks	Roast Beef served with Gravy
			WEEK 2 – Addi	tional Hot Item			
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH ONLY	Mousetraps	Mince Pies	Macaroni Cheese	Bacon & Egg Pie	Lasagne	Mini Hot Dogs with Tomato Sauce	Fish & Chips with tomato sauce
DINNER ONLY	Chicken Nibbles	Hamburger	Roast Beef served with Gravy	Cottage Pie	Fish & Chips with Tomato Sauce	Chicken Nibbles	Roast Pork, Apple Sauce & Gravy
	-			tional Hot Item			-
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH ONLY	Cheerios & Bread with Tomato Sauce	Bacon & Egg Pie	Mince Nachos	Pizza	Macaroni Cheese	Bread Cases	Sausages & Tomato Sauce
DINNER ONLY	Hamburger	Chicken Fried Rice	Cottage Pie	Baked Chicken	Fish & Chips with Tomato Sauce	Meatballs in a tomato sauce with Noodles	Roast Chicken served with Gravy

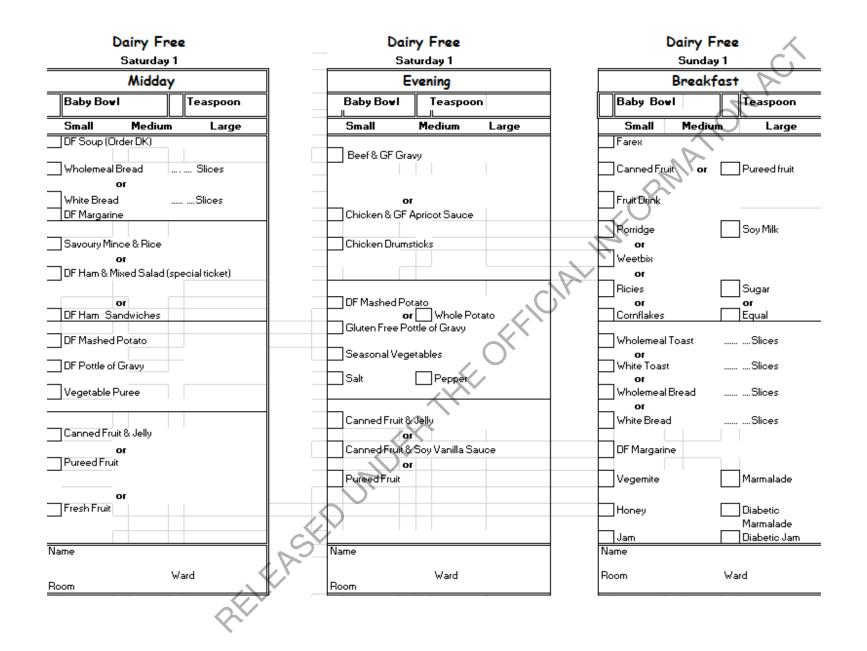


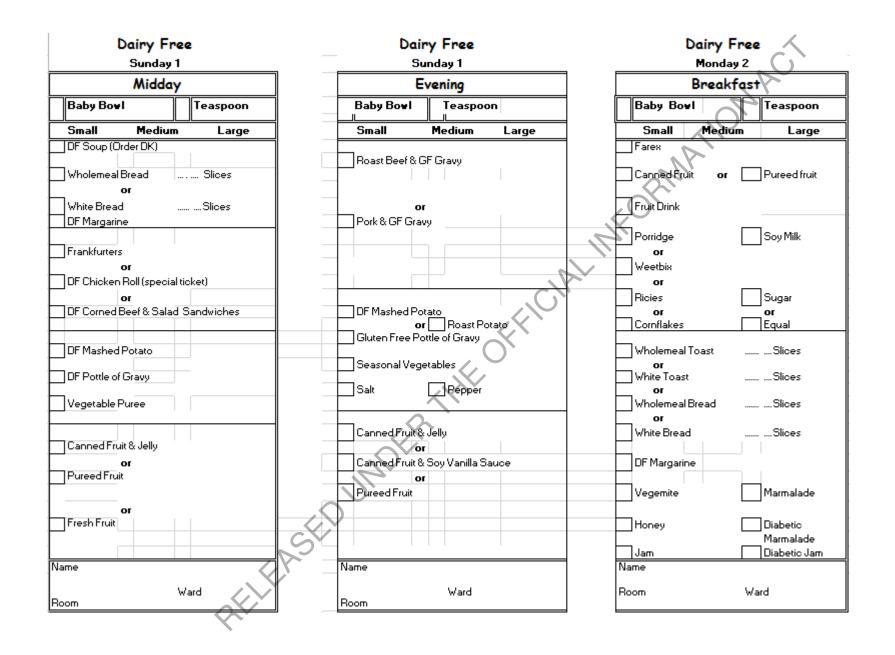




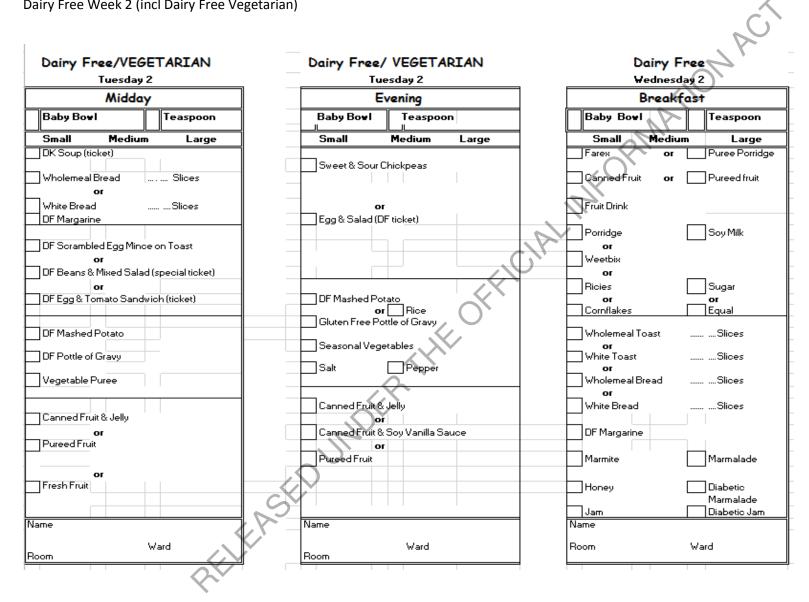


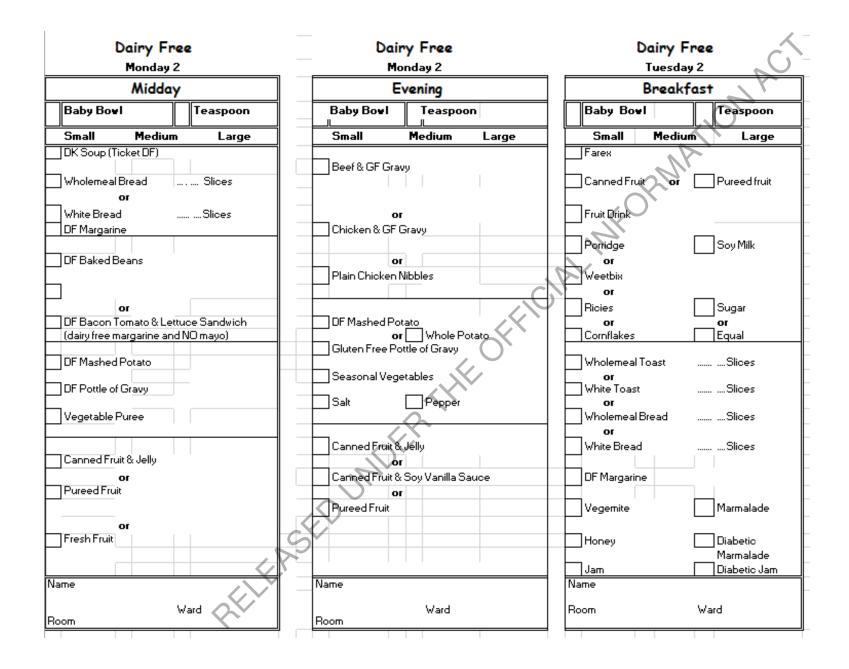


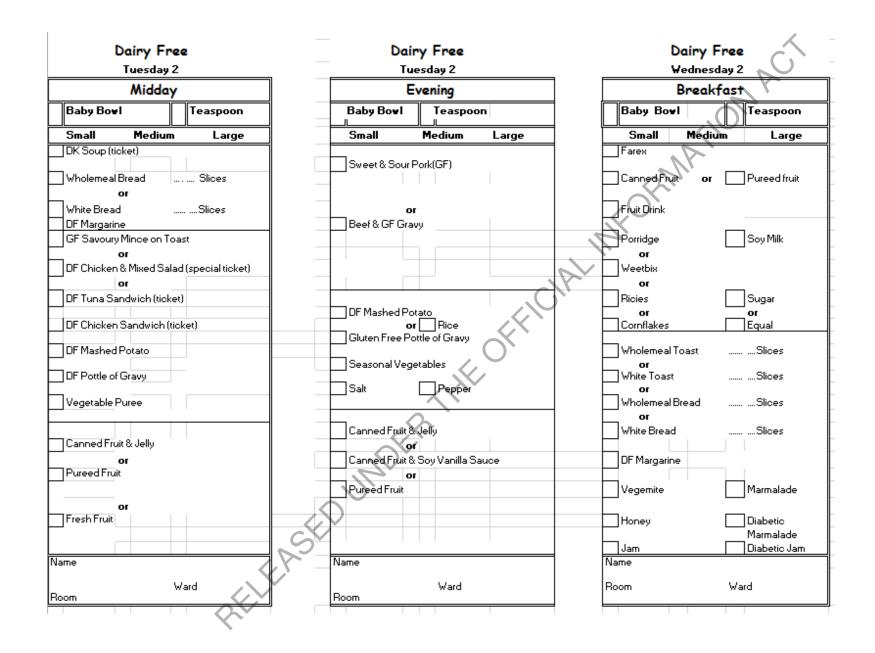


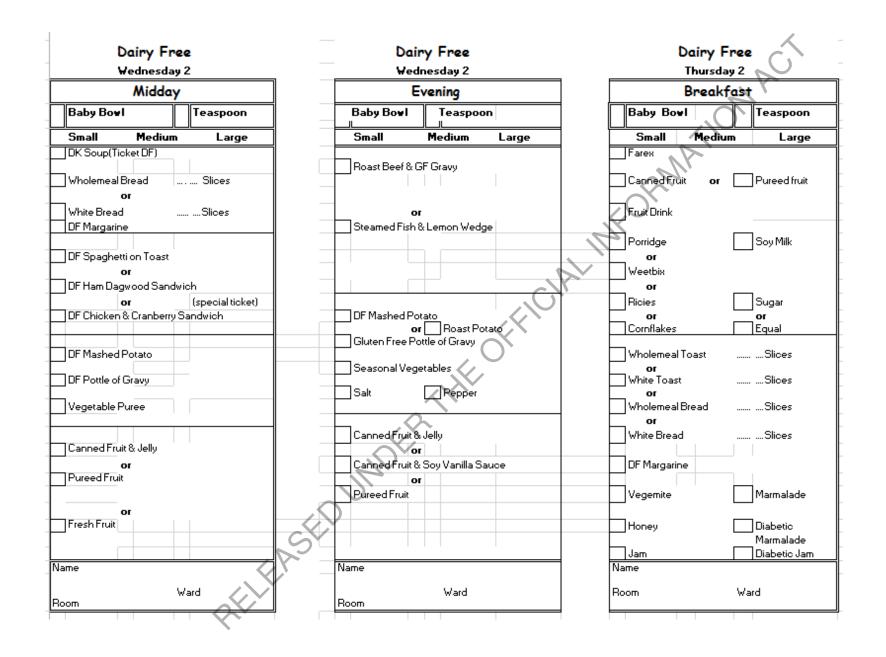


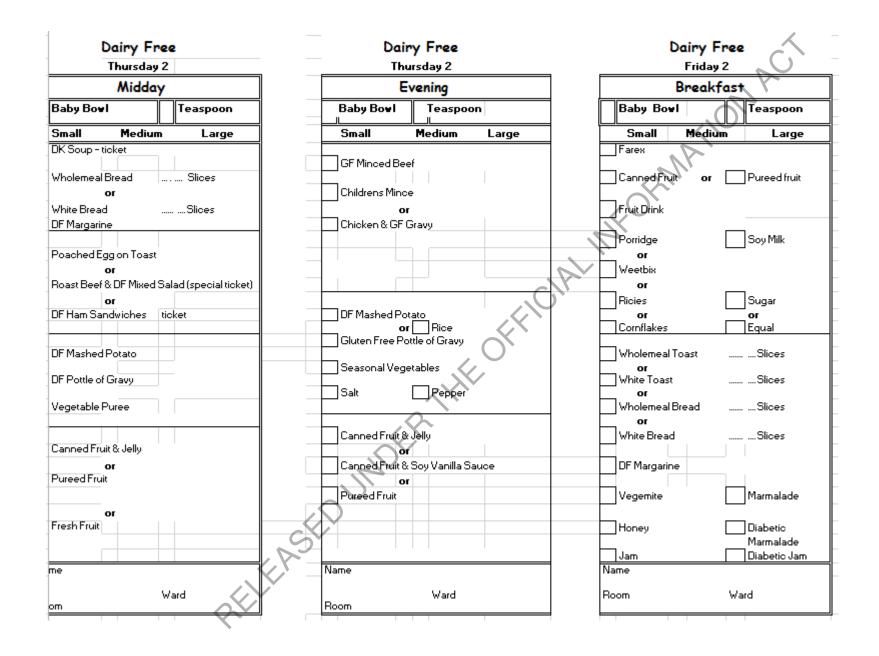
Dairy Free Week 2 (incl Dairy Free Vegetarian)

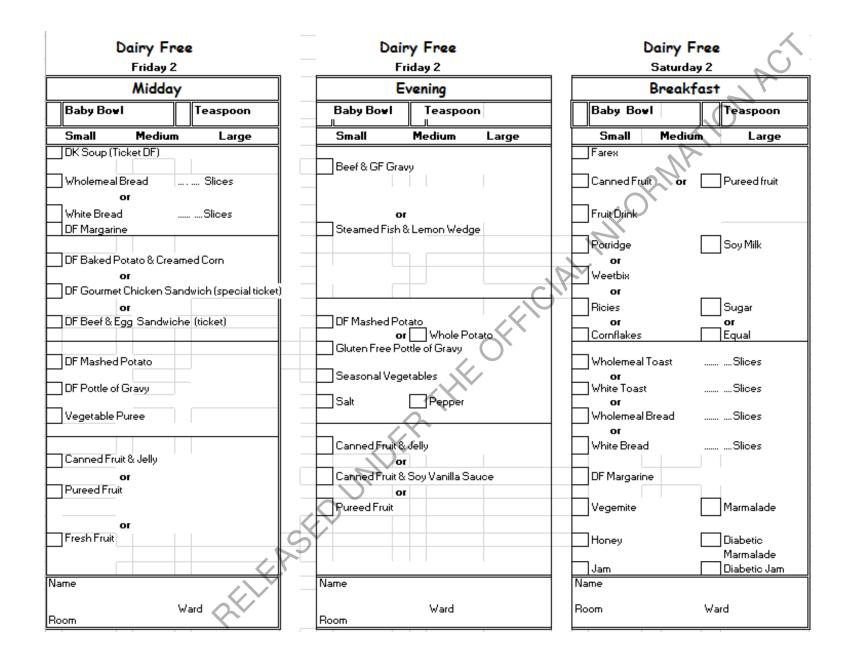


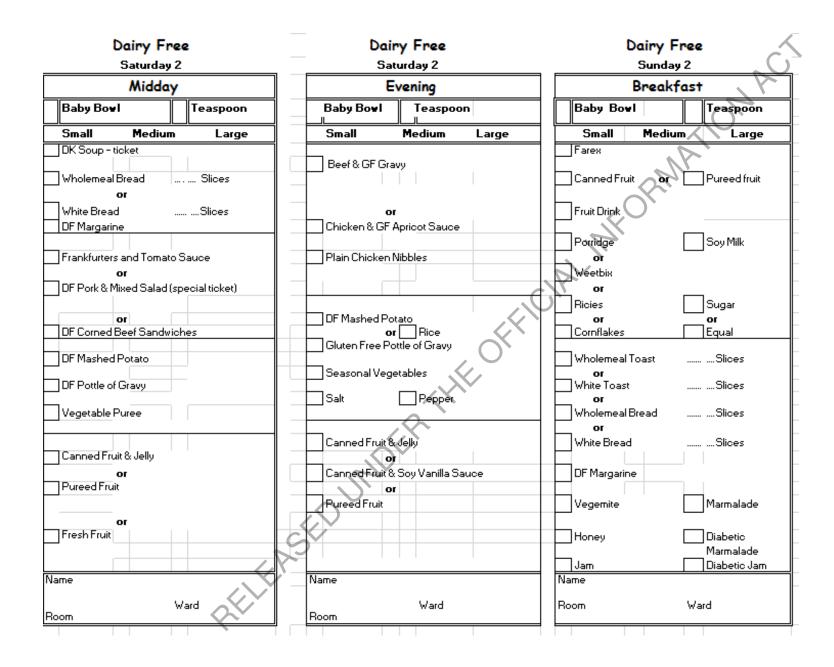


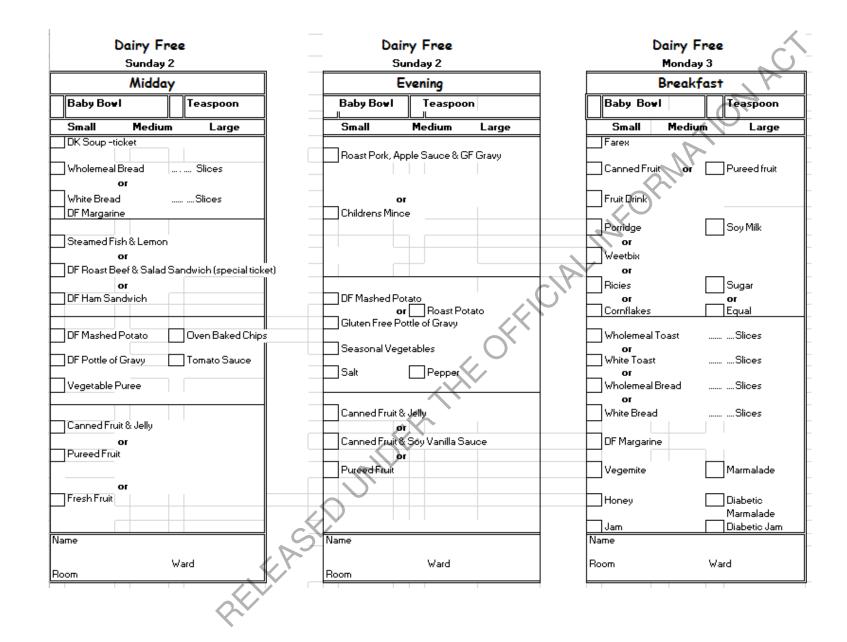




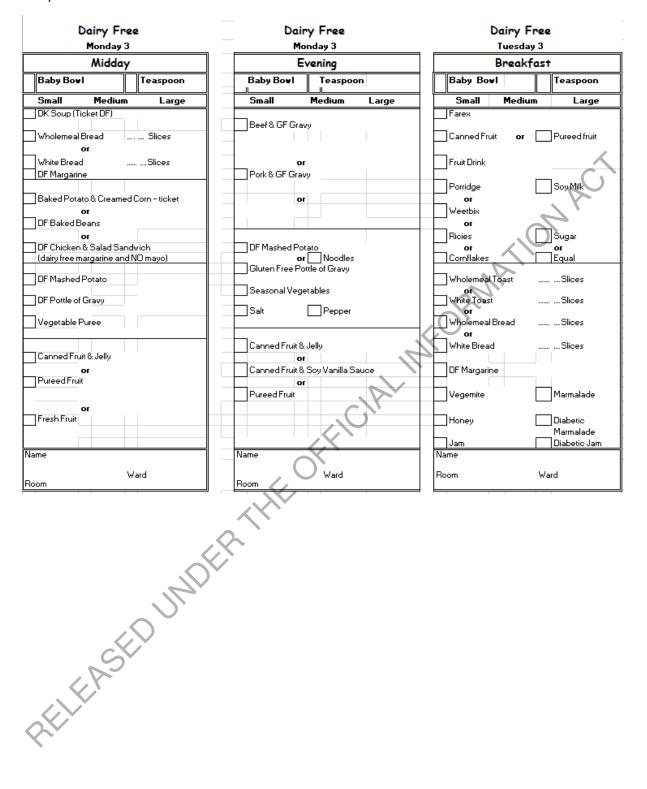


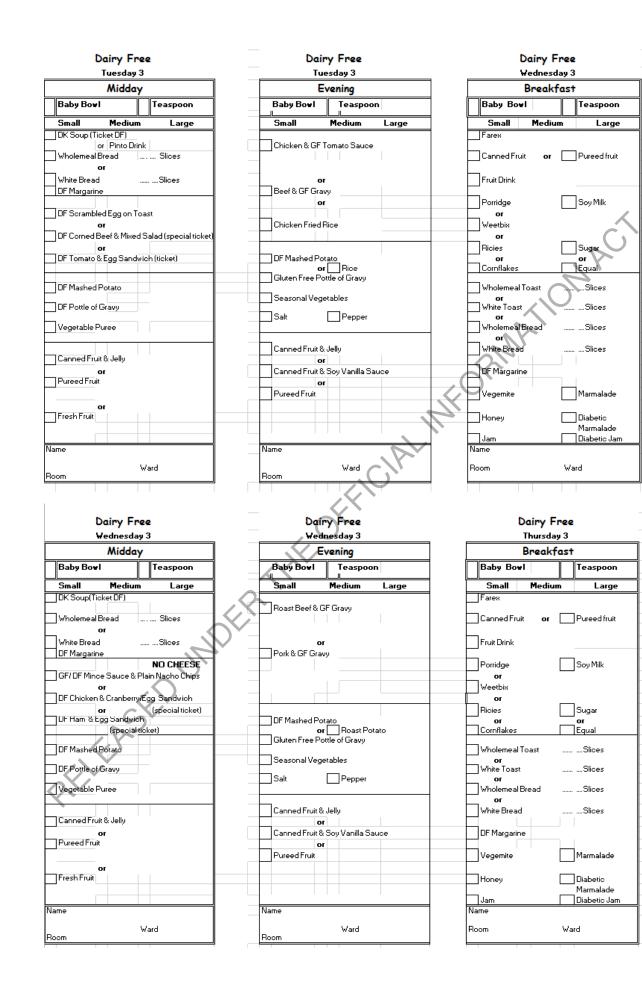




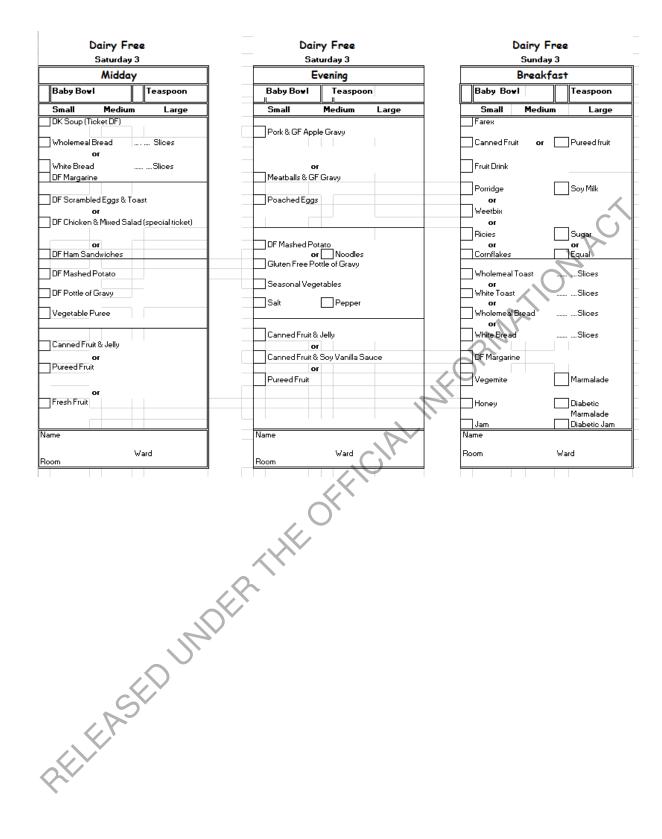


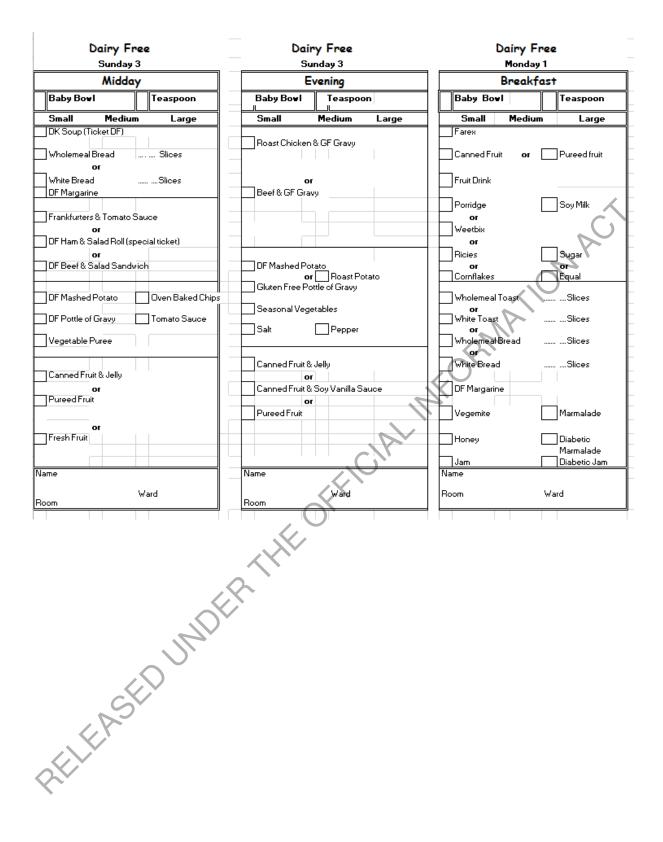
Dairy free week three



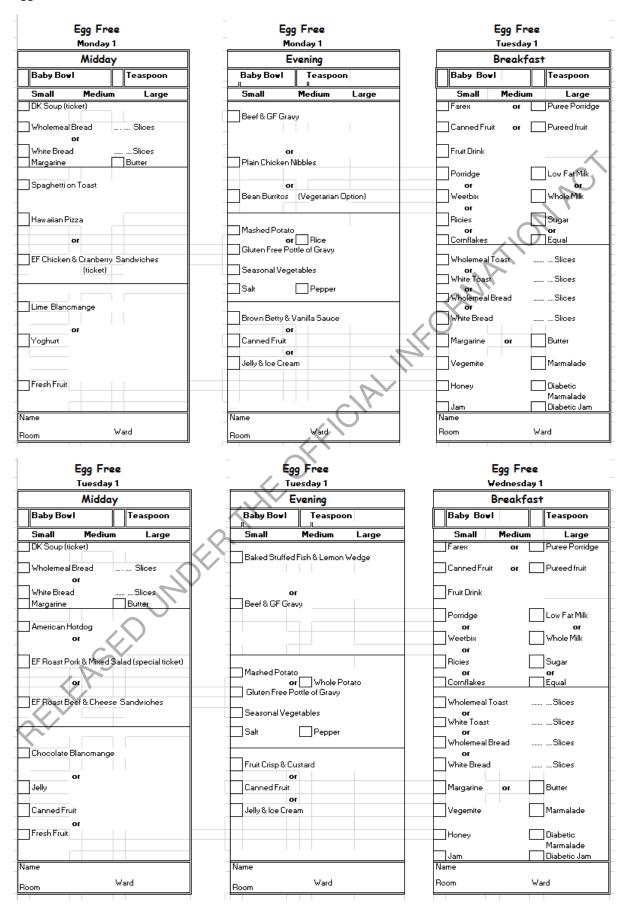


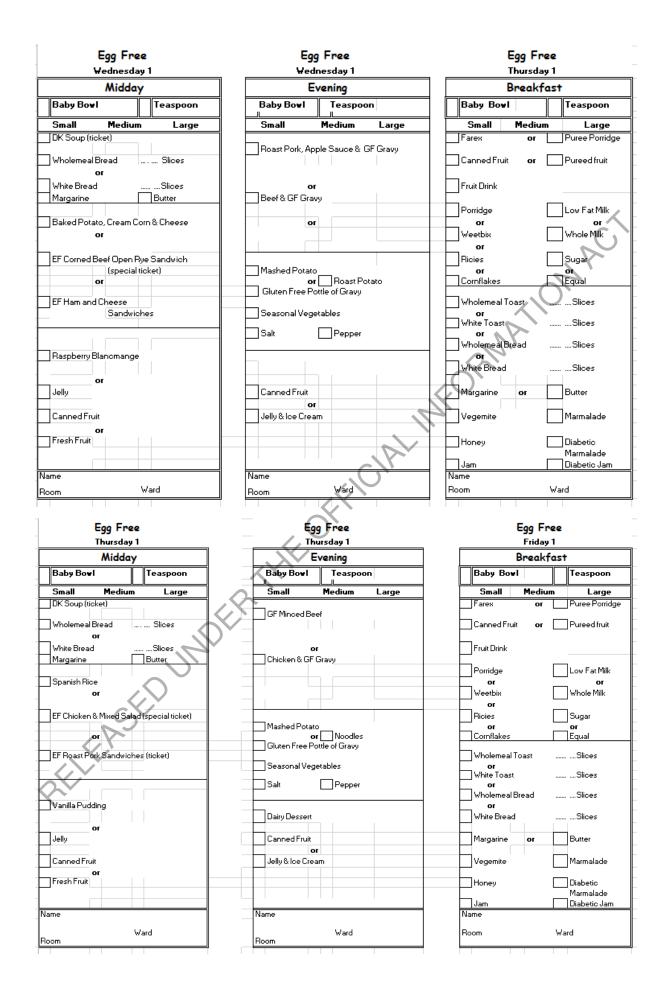


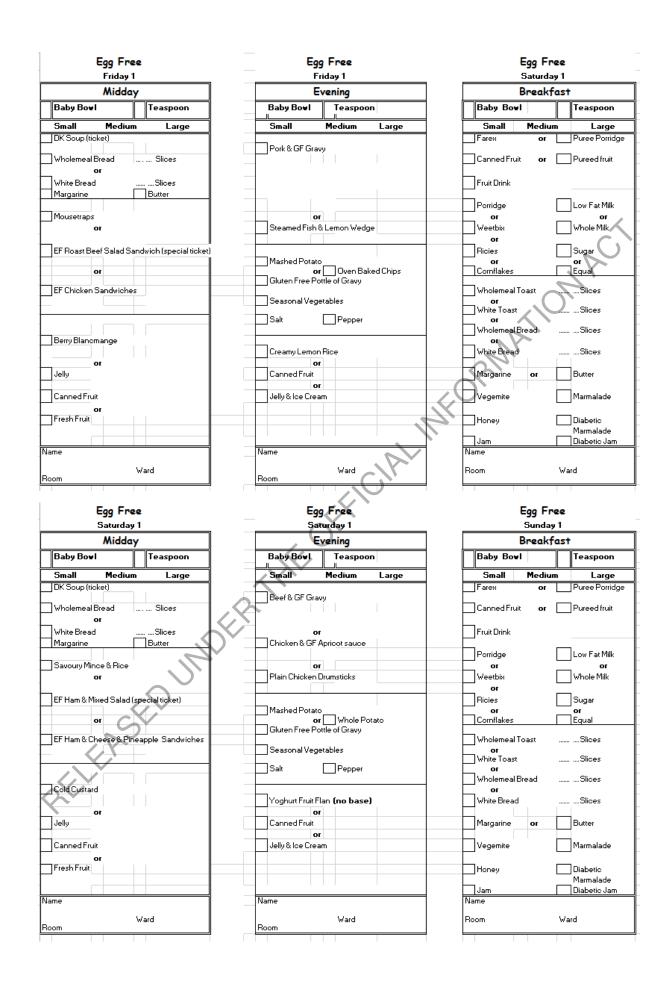


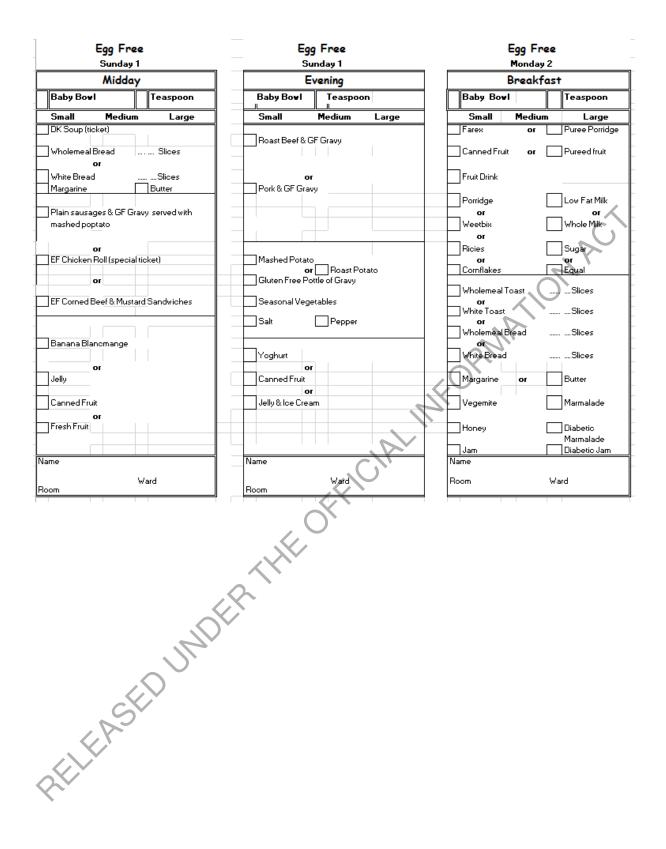


Egg Free Week 1

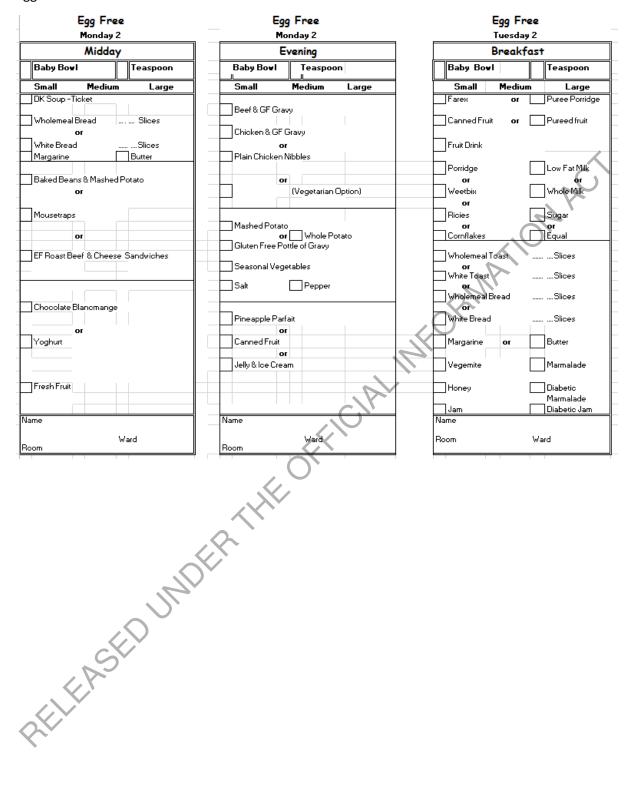


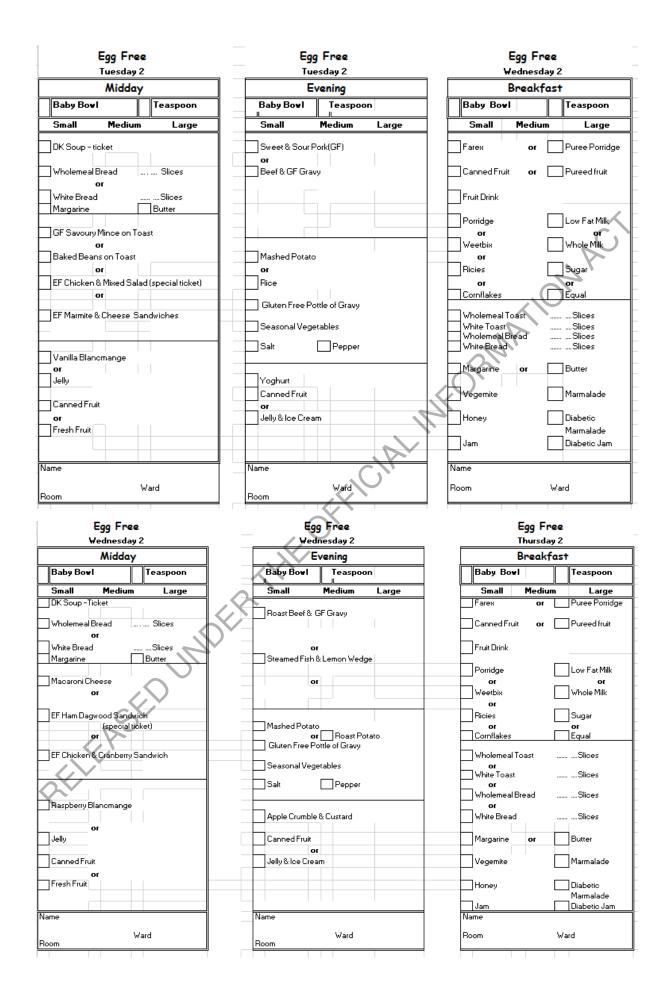


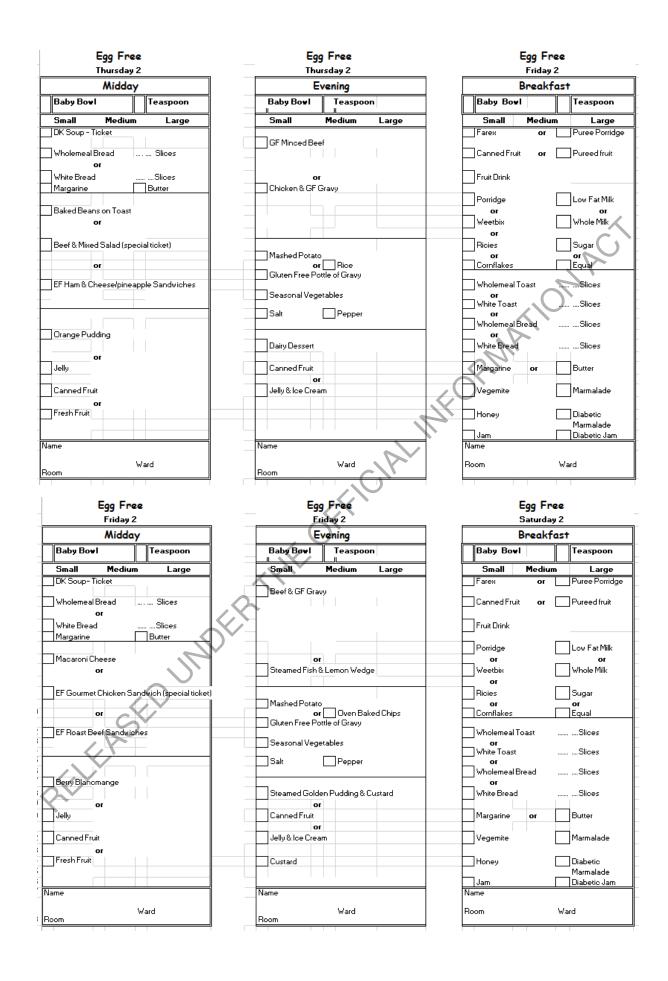


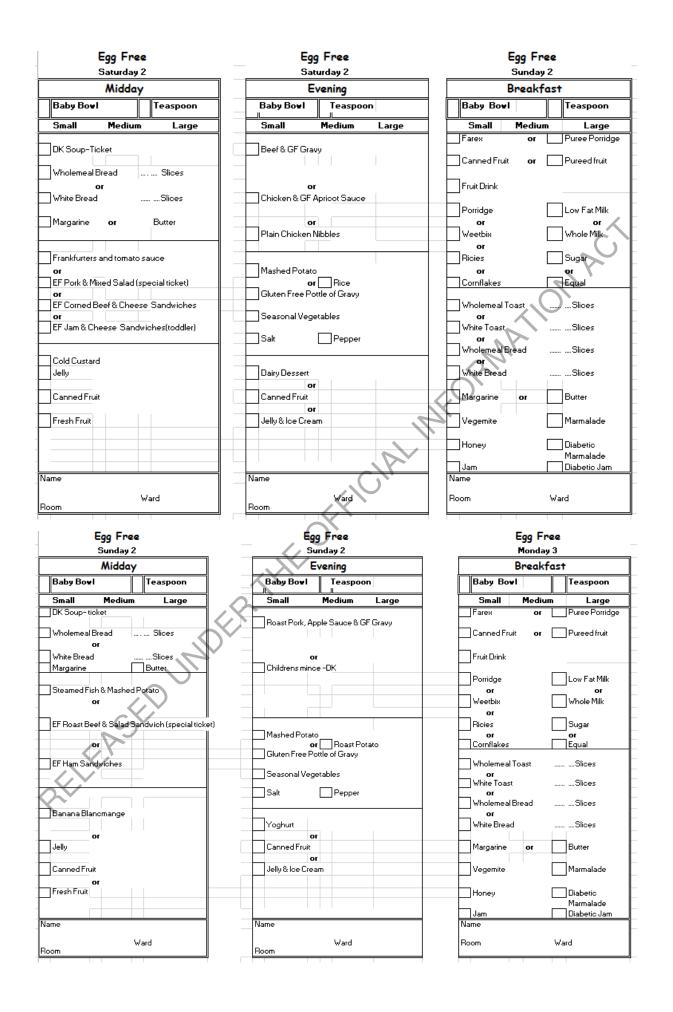


Egg Free Week 2

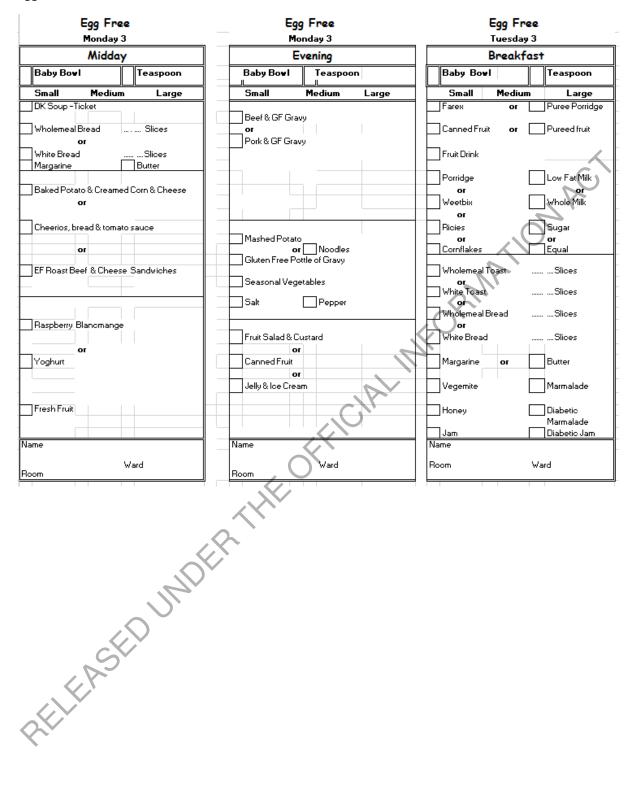


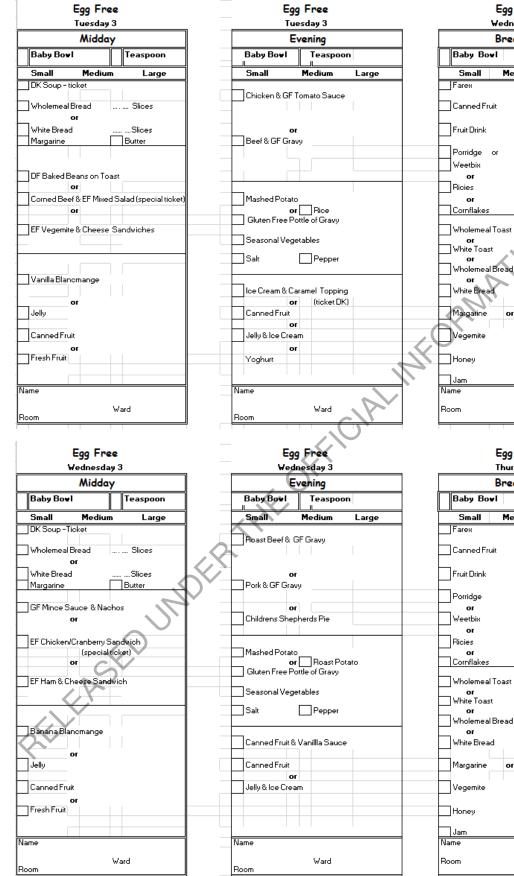






Egg Free week 3





Egg Free					
Wednesday 3					
Breakfast					
Baby Bowl			Teaspoon		
	Mediu	m	Large		
Farex	or		Puree Porridge		
Canned Fruit	or		Pureed fruit		
Fruit Drink					
Porridge or			Low Fat Milk		
Weetbix			Whole Milk		
or			\sim		
Ricies			Sugar		
or		_	or		
Cornflakes		-	Equal		
Wholemeal To: or	ast		Slices		
White Toast	\mathcal{A}		Slices		
or Wholemeal Bread Slices					
or White Bread			Slices		
Margarine	or		Butter		
Vegemite			Marmalade		
Honey			Diabetic		
		_	Marmalade		
Jam Name			Diabetic Jam		
Room		Wa	rd		
		1			
-	-				
Egg Free Thursday 3					
_	reakf				
Baby Bowl			Teaspoon		
Small	Mediu		Large		
Farex	or		Puree Porridge		
Canned Fruit	or		Pureed fruit		

Low Fat Milk

Whole Milk

Sugar

or Equal

......Slices

.....Slices

.....Slices

.....Slices

Butter

Marmalade

Diabetic Jam

Diabetic Marmalade

Ward

or

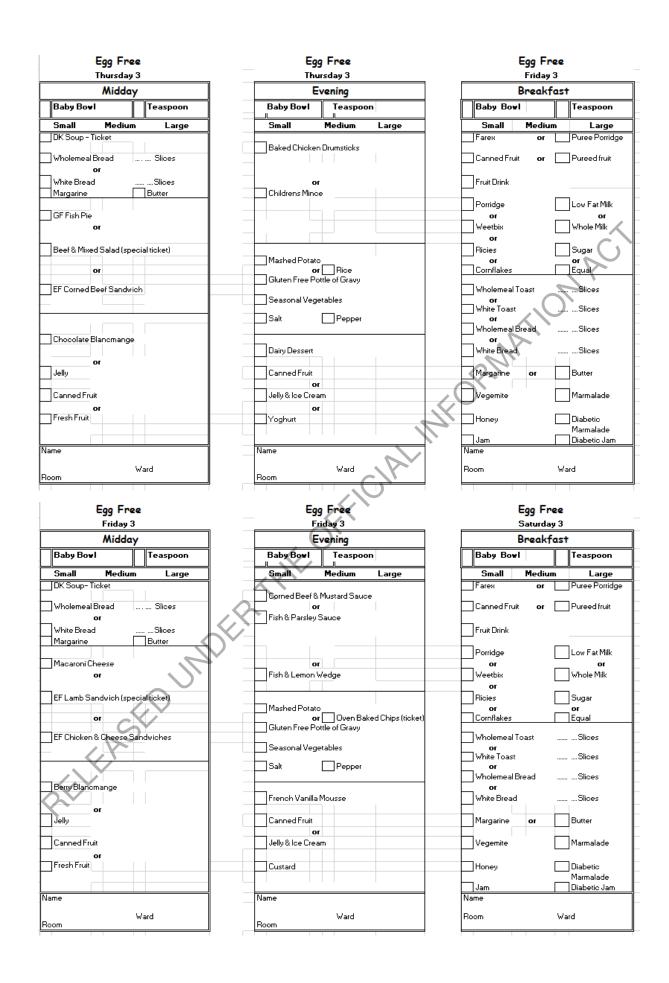
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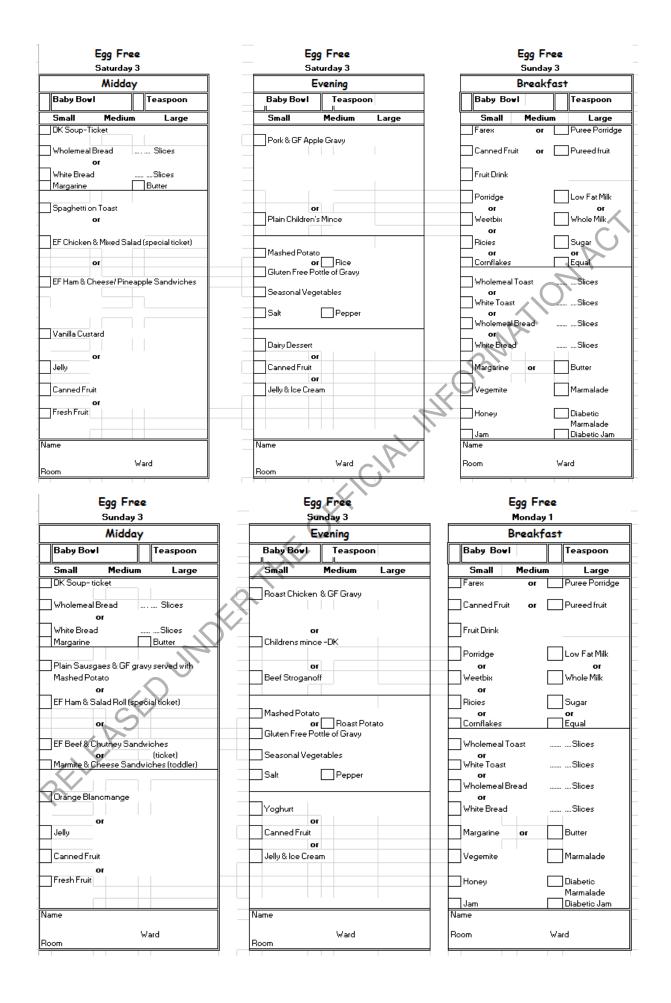
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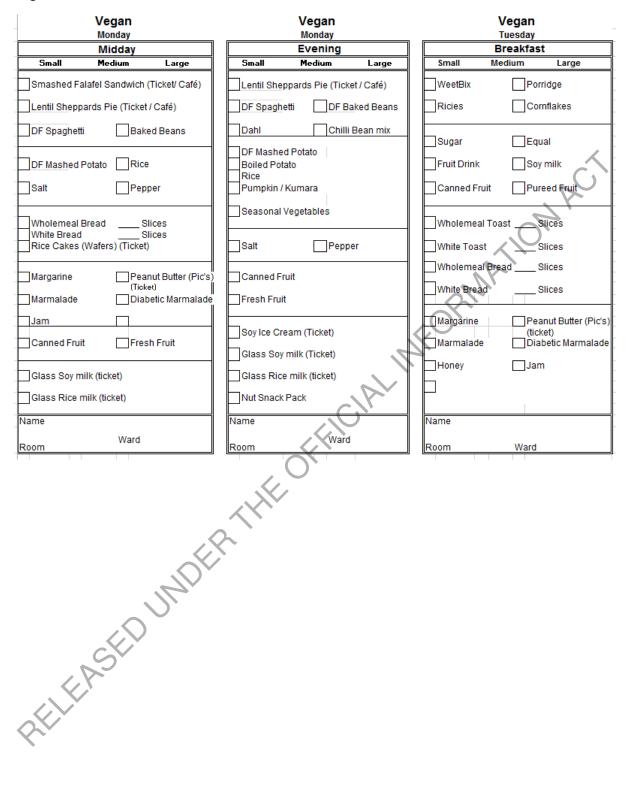
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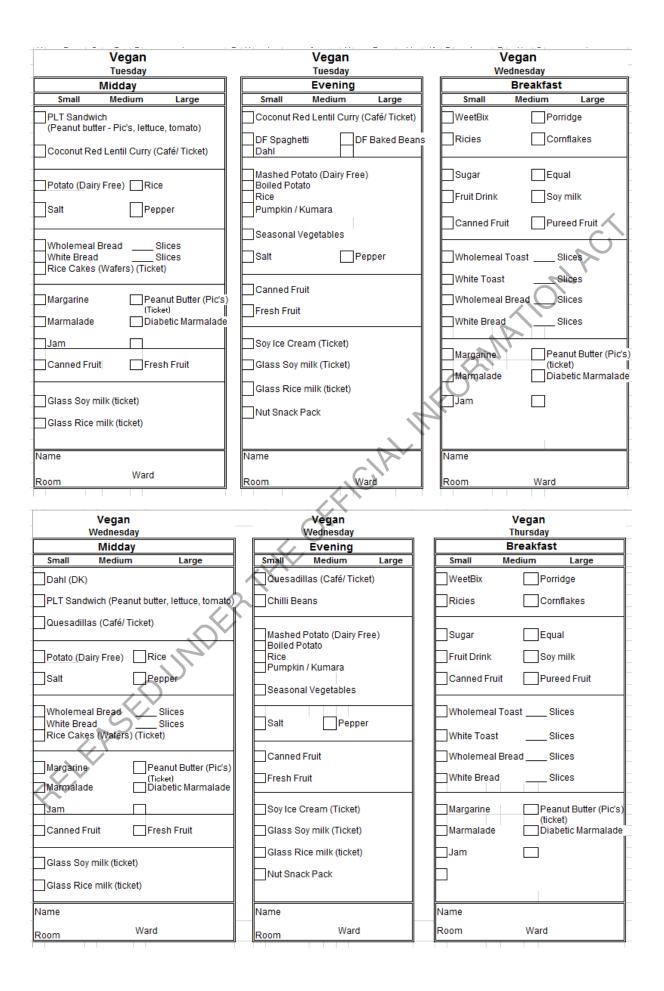
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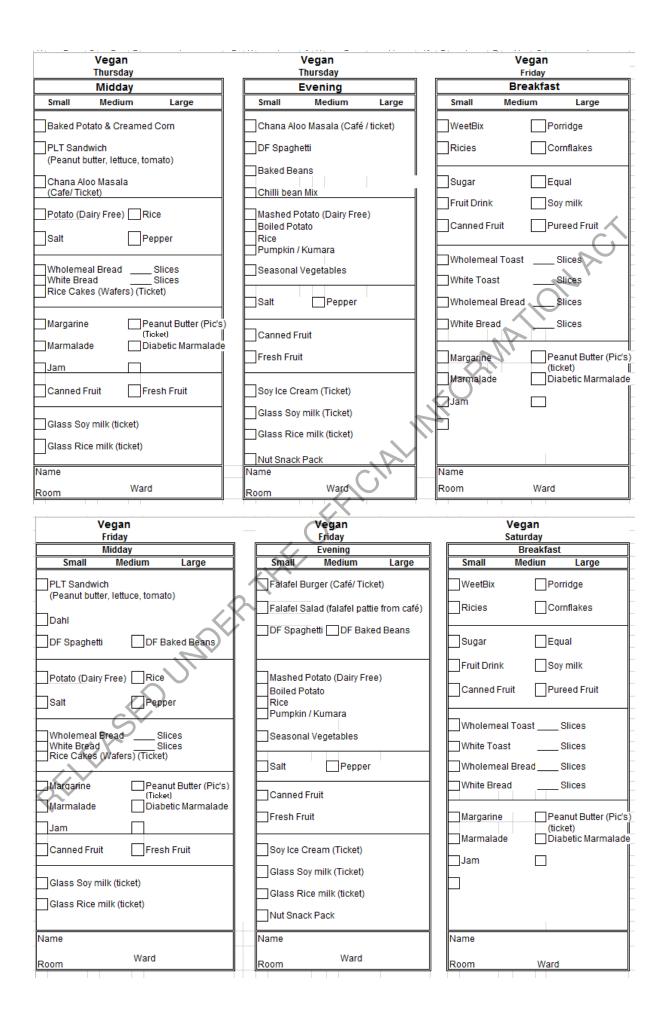




Vegan menu







Vegan Saturday	Vegan Saturday	Vegan Sunday
Midday	Evening	Breakfast
Small Medium Large	Small Medium Large	Small Medium Large
PLT Sandwich (Peanut butter, lettuce, tomato)	Thai Curry (Café/ Ticket)	WeetBix Porridge
Falafel	DF Spaghetti Baked beans	Ricies Comflakes
Thai Curry (Café/ Ticket)	Mashed Potato (Dairy Free) Boiled Potato	Sugar
Potato (Dairy Free) Rice	Rice Pumpkin / Kumara	Fruit Drink Soy milk
Salt Pepper	Seasonal Vegetables	Canned Fruit Pureed Fruit
Wholemeal Bread Slices White Bread Slices Rice Cakes (Wafers) (Ticket)	Salt Pepper	Wholemeal Toast Slices
Margarine Peanut Butter (Pic's	Canned Fruit	Wholemeal Bread Slices
(Ticket) Marmalade	Fresh Fruit	White Bread Slices
Jam	Soy Ice Cream (Ticket)	Margarine Peanut Butter (Pic's)
Canned Fruit Fresh Fruit	Glass Soy milk (Ticket)	(Ticket) Marmalade Diabetic Marmalade
Glass Soy milk (ticket)	Glass Rice milk (ticket)	Jam
Glass Rice milk (ticket)	Nut Snack Pack	
Name	Name	Name
Room Ward	Room Ward	Room Ward
Vegan	Vegan	Vegan
Sunday	Sunday	Monday
Sunday Midday	Sunday Evening	Monday Breakfast
Sunday	Sunday	Monday
Sunday Midday Small Medium Large DF Spaghetti DF Baked Beans	Sunday Evening	Monday Breakfast Small Medium Large WeetBix Porridge
Sunday Midday Small Medium Large DF Spaghetti DF Baked Beans Pumpkin Balls w Satay Sauce (Café/ Ticket)	Sunday Evening Small Medium Large Pumpkin Balls w Satay Sauce	Monday Breakfast Small Medium Large
Sunday Midday Small Medium Large DF Spaghetti DF Baked Beans Pumpkin Balls w Satay Sauce	Sunday Evening Small Medium Large Pumpkin Balls w Satay Sauce (Cafét Ticket) Dahl (DK)	Monday Breakfast Small Medium Large WeetBix Porridge
Sunday Midday Small Medium Large DF Spaghetti DF Baked Beans Pumpkin Balls w Satay Sauce (Café/ Ticket)	Sunday Evening Small Medium Large Pumpkin Balls w Satay Sauce (Café/ Ticket)	Monday Breakfast Small Medium Large WeetBix Porridge Ricies Cornflakes
Sunday Midday Small Medium Large DF Spaghetti DF Baked Beans Pumpkin Balls w Satay Sauce (Café/ Ticket) PLT Sandwich (Peanut butter, lettuce) tomato)	Sunday Evening Small Medium Large Pumpkin Balls w Satay Sauce (Caféł Ticket) Dahl (DK) Mashed Potato (Dairy Free) Boiled Potato Rice Pumpkin / Kumara	Monday Breakfast Small Medium Large WeetBix Porridge Ricies Cornflakes Sugar Equal
Sunday Midday Small Medium Large DF Spaghetti DF Baked Beans Pumpkin Balls w Satay Sauce (Café/ Ticket) PLT Sandwich (Peanut butter, lettuce) tomato) Potato (Dairy Free) Rice Salt Pepper Wholemeal Bread Slices	Sunday Evening Small Medium Large Pumpkin Balls w Satay Sauce (Café/ Ticket) Dahl (DK) Mashed Potato (Dairy Free) Boiled Potato Rice	Monday Breakfast Small Medium Large WeetBix Porridge Ricies Cornflakes Sugar Equal Fruit Drink Soy milk
Sunday Midday Small Medium Large DF Spaghetti DF Baked Beans Pumpkin Balls w Satay Sauce (Cafél Ticket) PLT Sandwich (Peanut butter, lettuce: tomato) Potato (Dairy Free) Rice Salt Pepper	Sunday Evening Small Medium Large Pumpkin Balls w Satay Sauce (Caféł Ticket) Dahl (DK) Mashed Potato (Dairy Free) Boiled Potato Rice Pumpkin / Kumara	Monday Breakfast Small Medium Large WeetBix Porridge Ricies Cornflakes Sugar Equal Fruit Drink Soy milk Canned Fruit Pureed Fruit Wholemeal Toast Slices White Toast Slices
Sunday Midday Small Medium Large DF Spaghetti DF Baked Beans Pumpkin Balls w Satay Sauce (Café/ Ticket) PLT Sandwich (Peanut butter, lettuce) tomato) Potato (Dairy Free) Rice Salt Pepper Wholemeal Bread Slices White Bread Slices Rice Cakes (Wafers) (Ticket) Margarine Margarine Peanut Butter (Pic's) (Ticket)	Sunday Evening Small Medium Large Pumpkin Balls w Satay Sauce (Café/ Ticket) Dahl (DK) Mashed Potato (Dairy Free) Boiled Potato Rice Pumpkin / Kumara Seasonal Vegetables	Monday Breakfast Small Medium Large WeetBix Porridge Ricies Cornflakes Sugar Equal Fruit Drink Soy milk Canned Fruit Pureed Fruit Wholemeal Toast Slices
Sunday Midday Small Medium Large DF Spaghetti DF Baked Beans Pumpkin Balls w Satay Sauce (Café/ Ticket) PLT Sandwich (Peanut butter, lettuce*tomato) Potato (Dairy Free) Rice Salt Pepper Wholemeal Bread Slices White Bread Slices Rice Cakes (Wafers) (Ticket) Nlargarine Margarine Peanut Butter (Pic's) (Ticket) Marmalade Diabetic Marmalade	Sunday Evening Small Medium Large Pumpkin Balls w Satay Sauce (Cafét Ticket) Dahl (DK) Mashed Potato (Dairy Free) Boiled Potato Rice Pumpkin / Kumara Seasonal Vegetables Salt Pepper	Monday Breakfast Small Medium Large WeetBix Porridge Ricies Cornflakes Sugar Equal Fruit Drink Soy milk Canned Fruit Pureed Fruit Wholemeal Toast Slices White Toast Slices Wholemeal Bread Slices Wholemeal Bread Slices
Sunday Midday Small Medium Large DF Spaghetti DF Baked Beans Pumpkin Balls w Satay Sauce (Café/ Ticket) PLT Sandwich (Peanut butter, lettuce) tomato) Potato (Dairy Free) Rice Salt Pepper Wholemeal Bread Slices White Bread Slices Rice Cakes (Wafers) (Ticket) Margarine (Ticket)	Sunday Evening Small Medium Large Pumpkin Balls w Satay Sauce (Caféł Ticket) Dahl (DK) Mashed Potato (Dairy Free) Boiled Potato Rice Pumpkin / Kumara Seasonal Vegetables Salt Pepper Canned Fruit Fresh Fruit Soy Ice Cream (Ticket)	Monday Breakfast Small Medium Large WeetBix Porridge Ricies Cornflakes Sugar Equal Fruit Drink Soy milk Canned Fruit Pureed Fruit Wholemeal Toast Slices Wholemeal Bread Slices
Sunday Midday Small Medium Large DF Spaghetti DF Baked Beans Pumpkin Balls w Satay Sauce (Café/ Ticket) PLT Sandwich (Peanut butter, lettuce) tomato) Potato (Dairy Free) Rice Salt Pepper Wholemeal Bread Slices White Bread Slices Rice Cakes (Wafers) (Ticket) (Ticket) Margarine Peanut Butter (Pic's) (Ticket) Marmalade Diabetic Marmalade Jam Canned Fruit	Sunday Evening Small Medium Large Pumpkin Balls w Satay Sauce (Cafél Ticket) Dahl (DK) Mashed Potato (Dairy Free) Boiled Potato Rice Pumpkin / Kumara Seasonal Vegetables Salt Pepper Canned Fruit Fresh Fruit Soy Ice Cream (Ticket) Glass Soy milk (Ticket)	Monday Breakfast Small Medium Large WeetBix Porridge Ricies Cornflakes Sugar Equal Fruit Drink Soy milk Canned Fruit Pureed Fruit Wholemeal Toast Slices White Toast Slices Wholemeal Bread Slices White Bread Slices Margarine Peanut Butter (Pic's)
Sunday Midday Small Medium Large DF Spaghetti DF Baked Beans Pumpkin Balls w Satay Sauce (Café/ Ticket) PLT Sandwich (Peanut butter, lettuce) tomato) Potato (Dairy Free) Rice Salt Pepper Wholemeal Bread Slices White Bread Slices Rice Cakes (Wafers) (Ticket) Nargarine Margarine Peanut Butter (Pic's) (Ticket) Marmalade Diabetic Marmalade Jam	Sunday Evening Small Medium Large Pumpkin Balls w Satay Sauce (Caféł Ticket) Dahl (DK) Mashed Potato (Dairy Free) Boiled Potato Rice Pumpkin / Kumara Seasonal Vegetables Salt Pepper Canned Fruit Fresh Fruit Soy Ice Cream (Ticket)	Monday Breakfast Small Medium Large WeetBix Porridge Ricies Cornflakes Sugar Equal Fruit Drink Soy milk Canned Fruit Pureed Fruit Wholemeal Toast Slices White Toast Slices Wholemeal Bread Slices White Bread Slices Margarine Peanut Butter (Pic's) (ticket) Diabetic Marmalade
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