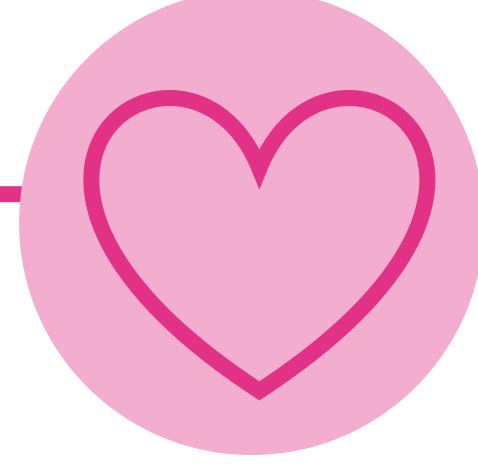


CO-CREATION OF PERSON CENTERED MEALS AT HOSPITALS IN REGION KRONOBERG

Hospital meals are an important part of all patient's well-being and a good nutritional status is a prerequisite for health, prevention, treatment and rehabilitation.



Person centered meals include a holistic perspective where the patient is involved and the staff has expertise and knowledge so that the meals can be adopted and nutrition became a part of integrated care.



Hospital meals involves all patients, almost all health care and service professionals, it demands a multisectoral management and work to reach it's fully potential for the patients.

AIM 2021

Create organizational conditions for person centred meals and bridging the gap to integrated nutritional care.

INTERVENTION

1. Create conditions for knowledge management in nutrition
2. Create a menu that provides conditions for health care professionals to offer person centered meals
3. Improved patient meals and patients health in forensic psychiatry by a customized dishes, health-promoting offerings and common routines.

EFFECTS

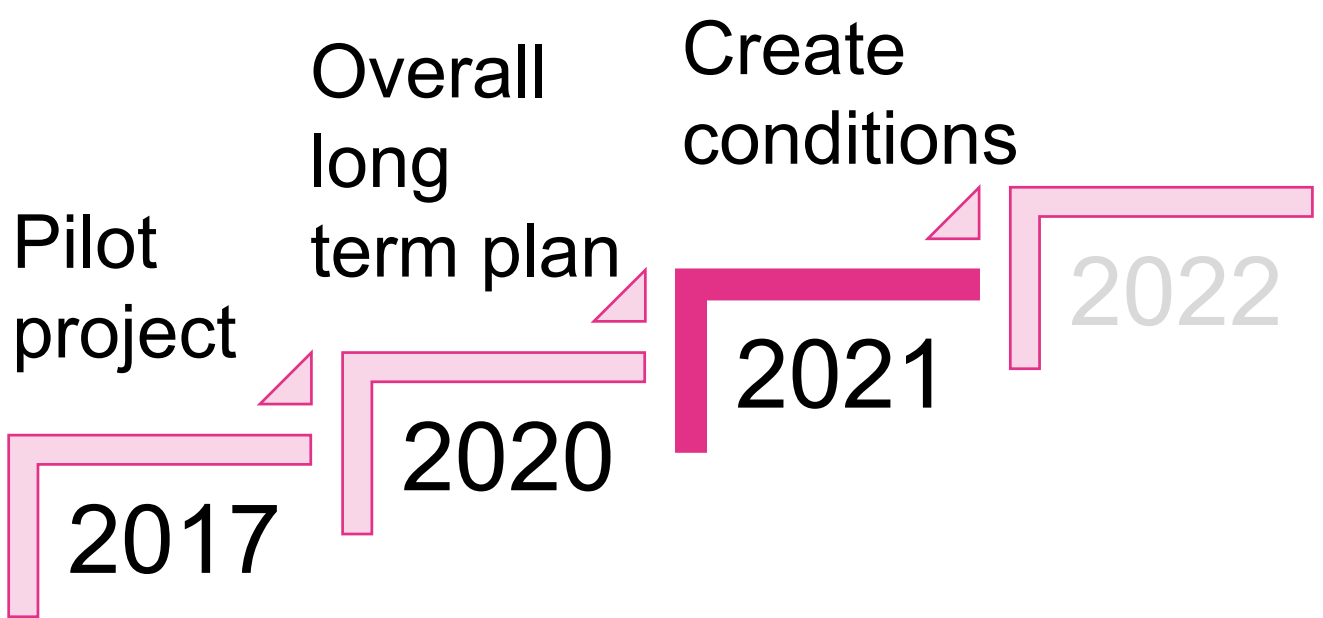
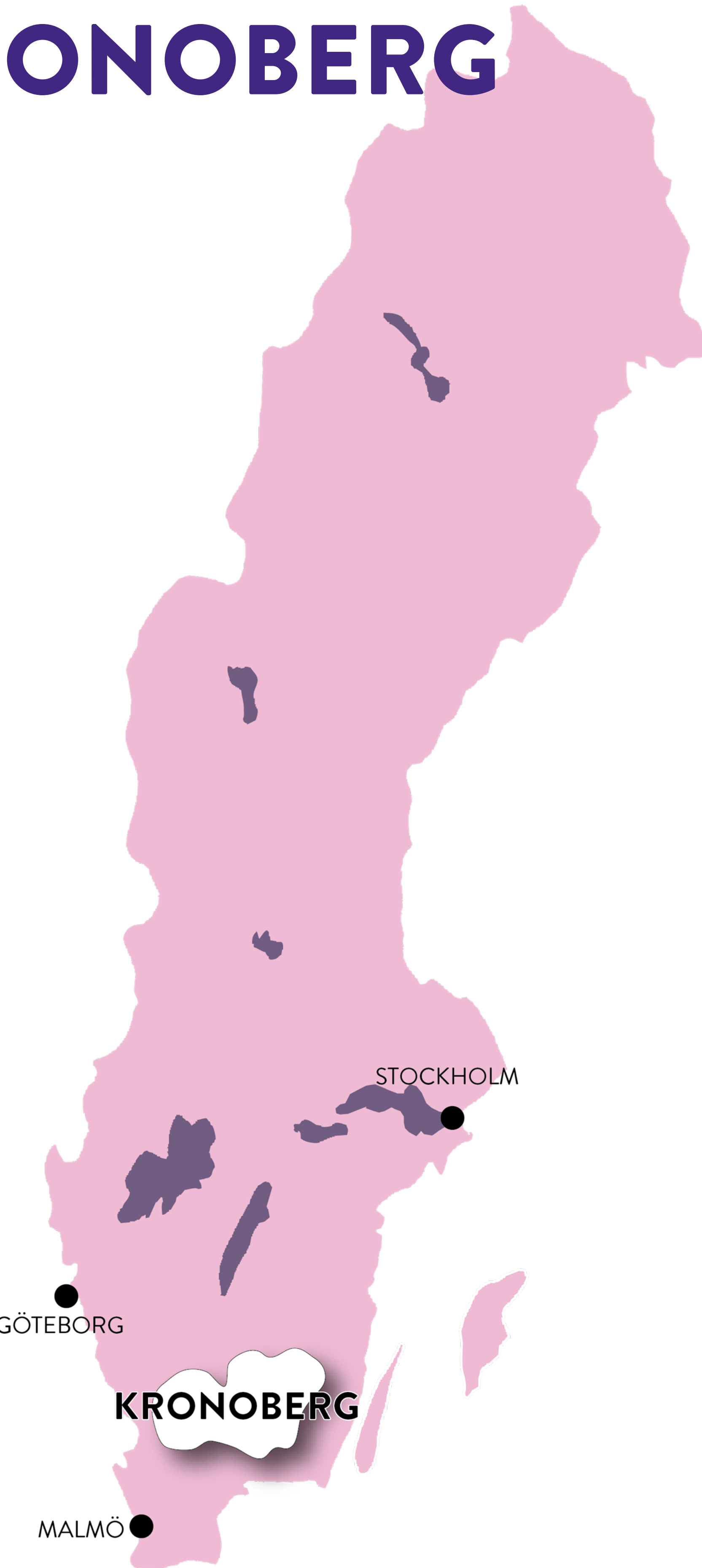
1. A medical guideline that clarifies nutrition in integrated care, includes nutrition screening, measures, documentation, follow-up and analysis

2..The meals can be adapted to the patient's wishes, nutritional needs, condition for eating and care occation. The new menu structure consists of various starters, main courses and desserts.

3. Patients in forensic psychiatry experience that the food is tastier and that the amount of vegetables and legumes has increased. Food waste has decreased. Patients' weight has not continued to increase to the same extent as before.

CO-CREATION

1. Co-created by interprofessional teamwork within a knowledge management organization
2. Co-created through patient participation (dialogue forums and surveys) as well as interprofessional and cross-sectoral work between food service and health car organization.
3. Great commitment and high participation among patients and the interprofessional cross-sectoral working group on the development of the dinner menu.
Collaboration between all relevant units for routine development and consensus.



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