"Food - Medicine for the Soul"

Holy Family Hospital LTC Food QI Project

Dr. Eileen Wong (Medical Coordinator); Enrique Fernandez-Ruiz (Project Advisor & Data Analyst)

30%

20%

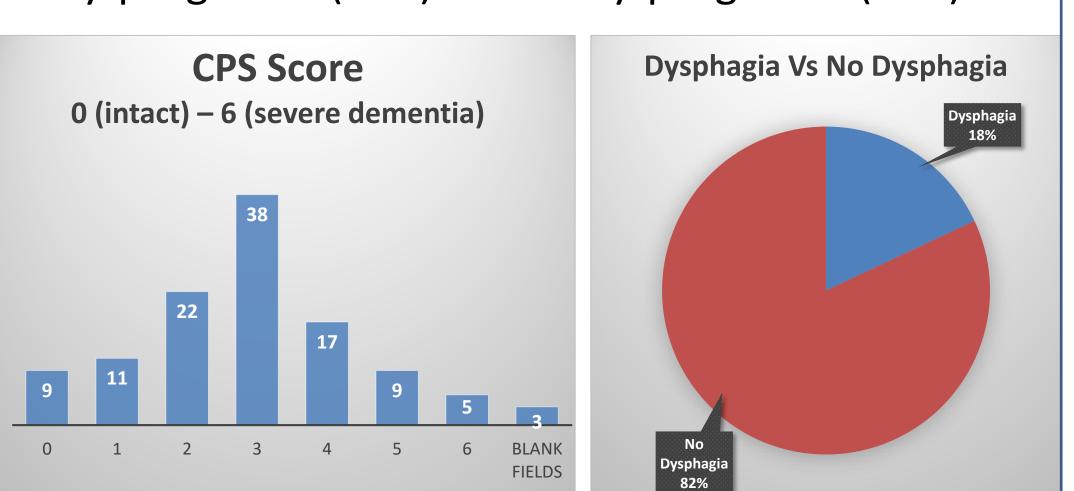
22%

IMPAIRED

(203)

Setting

- Long Term Care (LTC) ~ 126 beds
- Providence Health Care (PHC) Vancouver, BC
- Average age 86; mostly female (81%); frail elderly
- Cognitive Performance Scale (CPS): mod-severe 3-6 82%
- Dysphagia Diet (18%) vs. Non-dysphagia Diet (82%)



Problem or Issue

At annual Family/Team conferences, **food was a common issue found** through chart audit showing 12% of dietitian referrals (July 2017-2018) vs. 19.3% (July 2018-June 2019) highlighting residents' concerns, usually around food preferences. **Quality of life is an issue.**



BC: Average raw food expenditure \$8.38/day/LTC resident
HFH: \$8.58/day/LTC resident
Source: Seniors
Advocate Report 2020

Effects of change

- 1. Aim Statement not achieved as number of complaints/concerns increased (not statistically significant) but due to increased awareness and avenue to give feedback and we learned:
- 2. Food Experience Survey results: "food taste" & "eating with others" most important to residents
- 3. Food Waste Measurements (entrées):

10%

Breakfast

INTACT

(41)

IMPAIRED

(241)

- ALL residents lunch most wasted meal (38.4%) vs. breakfast (19.6%)
- COGNITIVELY INTACT: food waste reduction during Dinner from 48% (Dec 2018) to 24% (Sept 2019), and also overall from 40% to 25%

Sep-2019 data for ALL residents disaggregate by meal type as follows:

26%

INTACT

(67)

IMPAIRED

(242)

Dinner

25%

IMPAIRED

(686)

Overall

INTACT

(154)

Sep 2019 - Percent entree wasted at different meal times, by cognitive state

Aim statement: Reduce number of food complaints by 20% by March 2019

Measures of improvement

Chart Audit: gather study population demographics and food concerns July 2017-July 2018. Repeated July 2018 – June 2019.

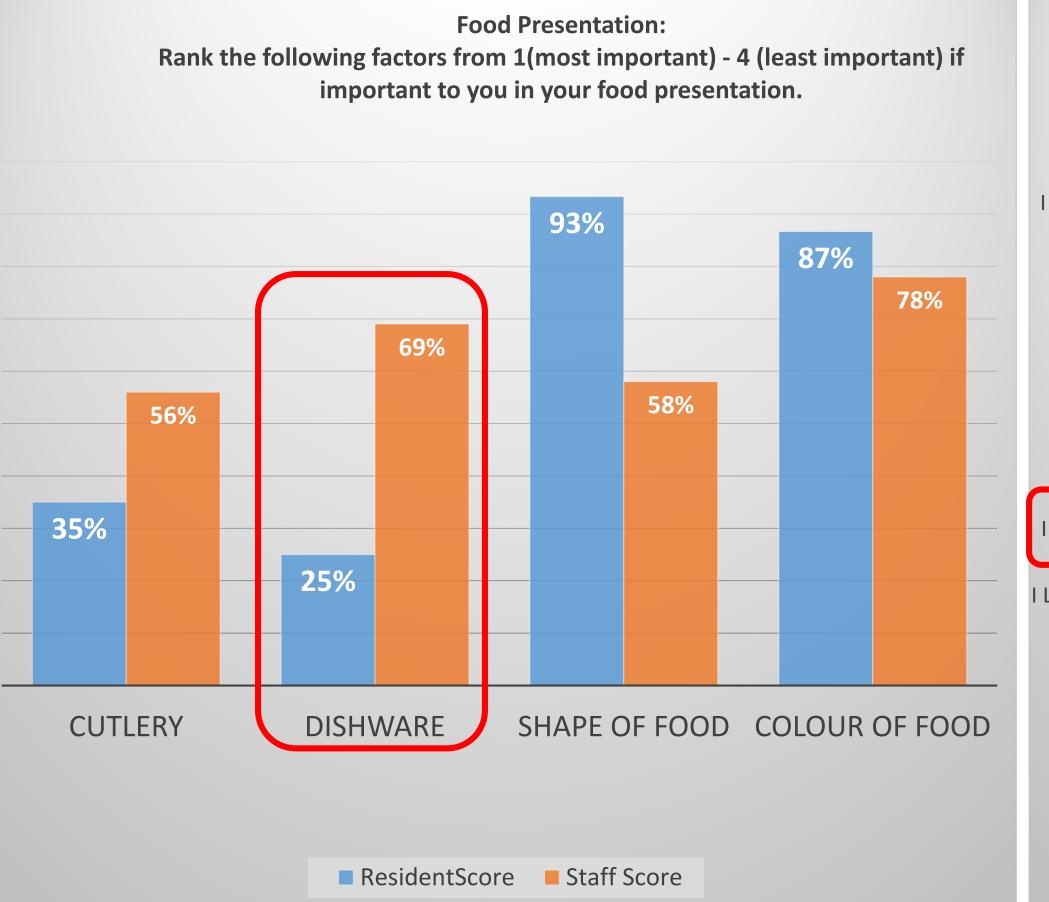
Patient Survey: gather residents' attitudes towards food and food experience: baseline Nov 2018 on residents with CPS 0-1 and random staff for comparison.

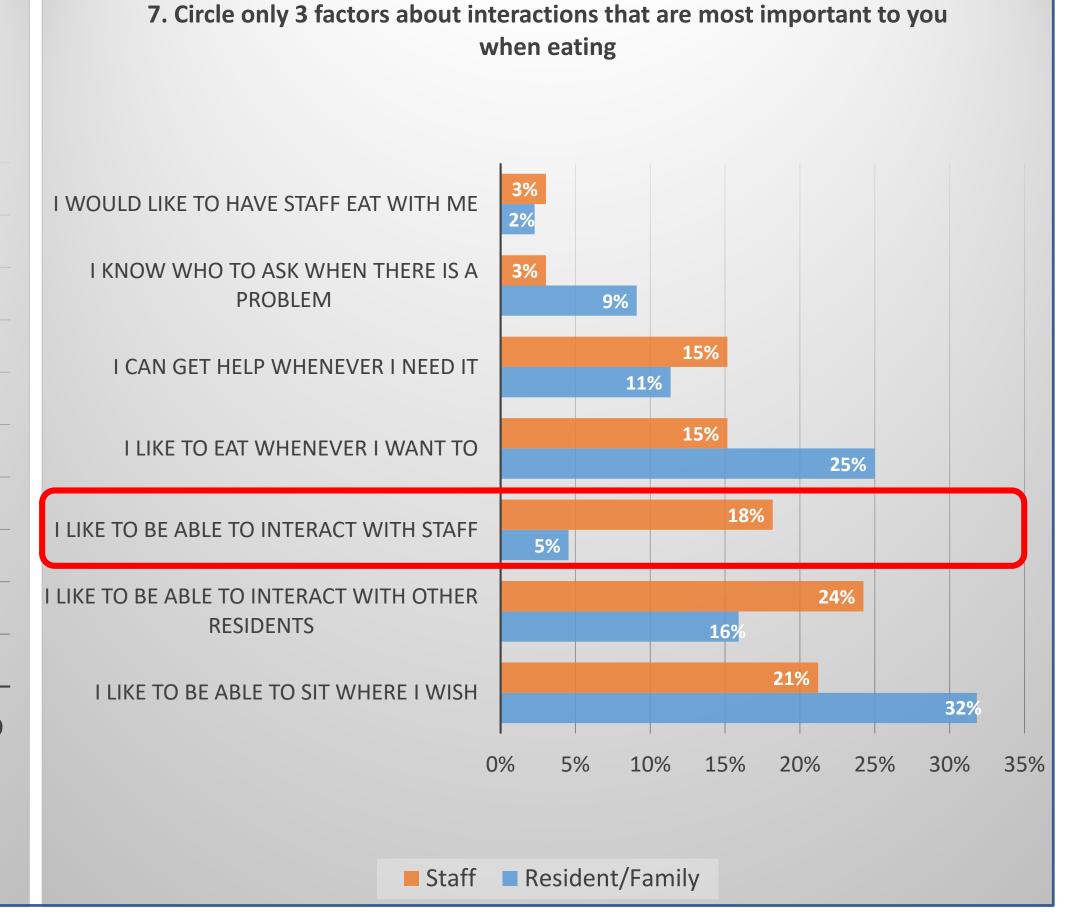
Repeated with all residents Sept 2019.

Food Waste Audit – amount eaten recorded on food slips (Dec 2018 & Sept 2019) over three different days for all residents



Meal type	% wasted
Breakfast	21.6% wasted
Lunch	36.7% wasted
Dinner	34.9% wasted
Average	31.5% wasted



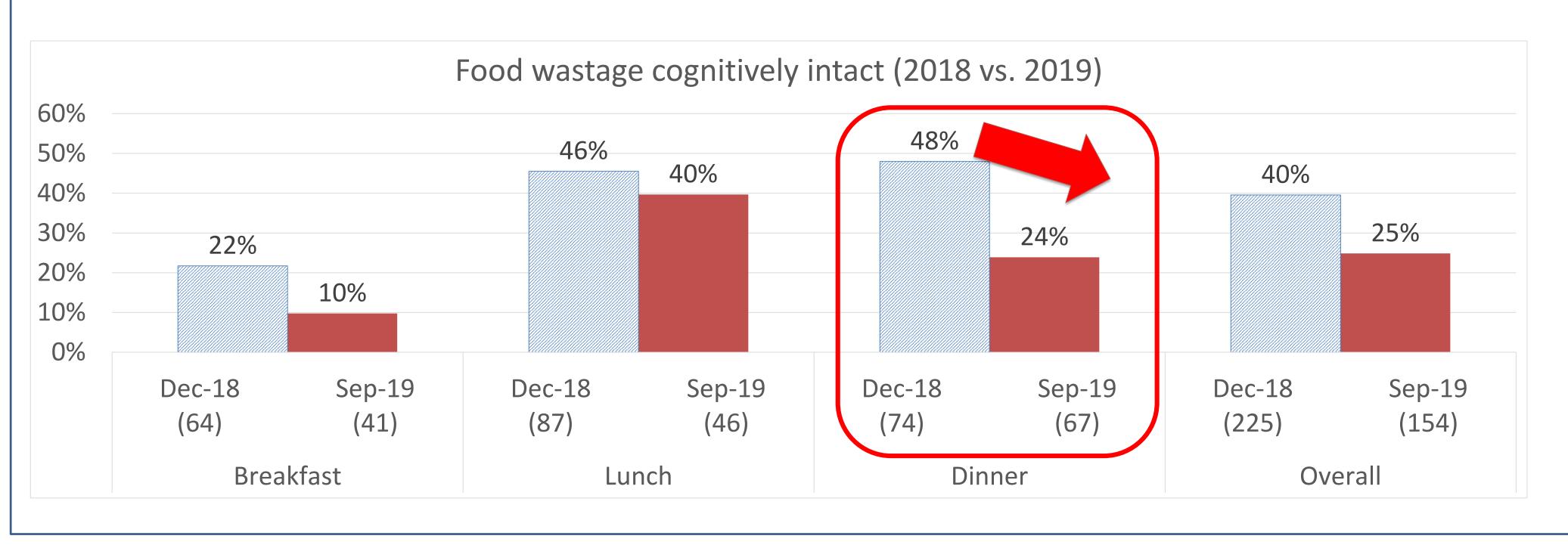


Significant difference in Cognitively Intact, comparing year to year:

INTACT

(46)

Lunch



Lessons learned - PATIENCE

- Food experience can be measured!
- What caregivers think residents want is often different from what they actually want e.g. survey findings
- Cognitively impaired residents may not have reduced their wastage, but their needs should not be overlooked
- QI is a science improving current processes and data is important as is TEAM building!
- Complex systems change takes patience and time need to engage all stakeholders early and often.
- Education of staff, residents/patients and families about complexity of food production system is important to gain understanding of why changes can be slow and/or difficult but not impossible.

Intervention or strategies for change

First PDSAs started in April 2019:

- Lipped plates for residents who were still feeding themselves
- Switching to smaller lunch portion size with larger dinner portion size to reduce food waste



Scan QR Code to download this poster and get further details



Sustainability

- Advocacy for LTC resident, RN, RCA input into Holy Family Hospital's **Food Committee** on a permanent basis to continue to work with Food Production to improve food experience of the residents at HFH LTC
- Working through **Environmental Sustainability Committee** (PHC) to address food wastage as a part of Planetary Health

Acknowledgements

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Holy Family Hospital LTC residents
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