**LOUIS BRIER HOME AND HOSPITAL – FOOD AND DINING ADVISORY COMMITTEE MEETING MINUTES**

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| **Food Committee** | **Date:** | May 14 2024 – 1PM |  |  |  | |
| **Attendees: Stephanie O., Fran H., Lisa D., Aubrey S., Ian M.** | | | | | | |
| **Regrets:** | | | | | | |
| **Decision** | | | **Action** | **Lead** | | **Target Date** |
| **I – Standing Items** | | | | | | |
| * “**Blue Sky” Question:** The BC Ministry of Health is working on systemic issues in long term care and working on a new funding model. If you were able to say one thing to our MOH, what would you ask for and why? * Kitchen Reorganization, New Job Descriptions, Streamlined Roles * Food Concerns- Inform Nursing units or care aide if any concerns | | | Increase the $$ Per diem for food. This would have to be accompanied by an increase in staff to prepare and serve the food. Food quality is part ingredients but also the preparation and dining experience. Residents lack the individual attention they need to enjoy eating their meal.  Support a more relaxed breakfast. Allow and support residents to eat when they are ready to in the morning. Forcing someone out of bed just to eat does not make them eat and does make them upset. Logistics in serving a more relaxed breakfast: Need smaller neighborhoods serviced by specific care staff whose job it is to serve food.  At Louis Brier, there is always something in the fridge at the nurses station in case a resident sleeps through breakfast.  New job routines are really improving the flow of the food line and less mistakes result in better outcomes.  Passover complete  New meat slicer and cheese slicer – big difference  New toaster Plate warmers really help keep temps during delivery Suzie Q Trolleys a game changer and will be used to provide table service soon to the dining room  Same: Any concerns related to Food Services please contact Stephanie at [sovsenek@louisbrier.com](mailto:sovsenek@louisbrier.com) and/or Andrew at [amcivor@louisbrier.com](mailto:amcivor@louisbrier.com) Inform Nursing units and care aides so that they can convey message to Stephanie and kitchen staff. |  | |  |
| **Food Quality**   * Menu review | | | Spring/Summer menu now in place  Conversation focus on improved pureed foods, recognizing there are various levels of textures assigned to residents based on their ability to serve themselves and health restrictions  **TIPS:** ● Care staff are supposed to open containers (juice, milk, ice cream, cream, etc) if the resident wants. ● ALL items on trays are not recycled but are considered waste after they leave the resident. UNLESS you ask the staff to place it in the nursing station fridge.  ● Staff are supposed to check trays for items that can be placed in their fridge for residents to access at a later time of day  ● There is a pureed menu – ask for it from dieticians. Residents can have a regular menu but request “cut up” to make it easier to feed themselves |  | |  |

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| **Next meeting date: Tuesday July 16 2024 at 4:00-5:00PM** | ***Topic: Food Advisory Committee Meeting***  ***Time: Jul 16, 2024 04:00 PM Pacific Time (US and Canada)***  ***Join Zoom Meeting***  [*https://us06web.zoom.us/j/88532198332?pwd=6nWGksimPDAI4qLw4YsMdx2adSv31h.1*](https://us06web.zoom.us/j/88532198332?pwd=6nWGksimPDAI4qLw4YsMdx2adSv31h.1)  *Meeting ID: 885 3219 8332*  *Passcode: 491947*  ***Join by phone****:*  *Meeting ID: 885 3219 8332*  *Passcode: 491947*  *Find your local number:* [*https://us06web.zoom.us/u/kriElvdya*](https://us06web.zoom.us/u/kriElvdya) |  |  |