

NOTICE OF MOTION**CONSERVATIVE GROUP****PROVIDING LOCALLY SOURCED HOSPITAL FOOD**

“This Council recognises the vital importance of providing patients with nutritious and healthy food during their stay in hospital and endorses the philosophy of the Brighton and Sussex University Hospitals NHS Trust that “food is treatment”. Patients who receive good nutrition in hospital are likely to have shorter hospital stays, fewer post-operative complications and less need for drugs and other interventions.

High quality, locally-sourced hospital food can also deliver other benefits such as supporting and promoting local businesses and suppliers and reducing food miles. For example, more than 80% of the Royal Cornwall Hospitals Trust’s food budget is spent with local Cornish companies, and sourcing food locally has also cut carbon emissions from road transport by two-thirds.

Therefore, this Council notes with concern that the Campaign for Better Hospital Food has estimated that: one in every ten hospital meals in England is returned to the kitchen uneaten; six out of ten patients rely on their families to bring them food due to the poor quality of hospital food; and three quarters of hospital meals would be given a red traffic light for saturated fat by the Food Standards Agency.

This Council welcomes the excellent campaign – Operation Hospital Food - led by celebrity chef James Martin to highlight poor practice in the production of hospital food and how its quality and variety can be transformed by using locally sourced, sustainable and nutritious ingredients.

Further, this Council welcomes the new Department of Health standards for NHS hospital food which are to be backed up by new patient-led assessments, the results of which must be published online. This is a positive step forward in addressing some of the concerns raised by patients and campaigners.

Therefore, this Council requests that the Chief Executive writes to the Chief Executives of the Brighton and Sussex University Hospitals NHS Trust and the Sussex Community NHS Trust requesting:

1. Details of where the Trusts and their contractors currently source their ingredients for patient meals at the Royal Sussex County and Brighton General Hospitals and details of any plans they have to improve local sourcing;

2. Details of, and progress on, the new patient-led food assessments, including when information will be made available to members of the public;
3. In relation to the 3Ts Royal Sussex County Hospital redevelopment, consideration be given to the option of providing an on-site kitchen as part of the plans;

Proposed by: Cllr C. Theobald

Seconded by: Cllr K. Norman

Supported by: Cllrs G. Theobald, Peltzer Dunn, Cobb, A Norman, Janio, Cox, Brown, Simson, Mears, Hyde, Smith, Wealls, Barnett, Wells, Pidgeon and Bennett.