

Hospital Food Standards: Revitalising Your Food and Drink Strategy

Taking place in Central London (venue tbc) | Thursday 23 May 2019

10.15	Registration & Morning Refreshments
11.00	Chair's Introduction
11.05	Morning Session: Understanding & Meeting the Hospital Food Standard <ul style="list-style-type: none">• Comprehensive overview of new and existing standards and policy on hospital food• Improving your Food & Drink Strategy to exceed these standards• Providing quality catering for both staff and patients• Making the most with what you have: tackling waste and financial constraints• Using data effectively: the role of technology in assessing your catering service• Maintaining a productive and beneficial relationship with providers ⇒ Caroline Bovey , <i>Chairman, BDA</i> ⇒ Clare Clark , <i>Development Manager, Soil Association, Food for Life</i>
13.15	Networking Lunch
14.00	Afternoon Session: The Future for Hospital Food Standards <ul style="list-style-type: none">• Assessing your service against the standard: examples of innovation in the provision of quality hospital food• Looking forward: where are hospital food standards heading?• Good practice examples how Food & Drink strategies are being improved• Selecting appropriate success criteria and timeframes• Procuring sustainable food and catering services ⇒ Emma Brookes , <i>Senior Strategy and Policy Lead, NHS Improvement</i> ⇒ Chris Neale , <i>Assistant Head of Facilities, Nottingham University Hospital NHS Trust</i> ⇒ Geoff Moyle , <i>Trust Catering Manager</i> and Amy Johnston , <i>Sustainability Officer, Newcastle upon Tyne Hospitals NHS Foundation Trust</i>
15.30	Chair's Summary & Event Close

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