VISITOR FACILITIES

We provide a wide range of healthy eating vending and retail outlet services across our sites.

ARROWE PARK HOSPITAL



CLATTERBRIDGE



VENDING MACHINES

We offer various vending facilities that include healthy snacks and hot and cold drinks across both sites

FOOD SAFETY



VISITORS BRINGING FOOD FOR PATIENTS



Relatives who bring food in for patients should be advised to inform nursing staff of what they have brought in. If it needs to be refrigerated, the item should be stored as follows:

- Patient's name
- Date food was brought into hospital
- It should then be covered and placed in the refrigerator.
- Items without use by/best before date should be kept for 24 hours only.



HIGH RISK ITEMS



'Ready to eat' high risk items such as sandwiches, yogurts or salads must be consumed or disposed of (if not kept refrigerated) within one hour once delivered to the ward.

JOHN'S CAMPAIGN



We welcome relatives to help at mealtimes for patients who may require assistance from their loved ones.

BREAST FEEDING



Wirral University Teaching Hospital fully supports all mothers to breastfeed their babies.

STAYING HYDRATED

If you are following a fluid restriction for medical reasons then this advice and information is not for you.

Being dehydrated can make you feel unwell. **Drinking plenty and staying** hydrated is very important and can help to keep you healthy.

Staying well hydrated can prevent or aid the treatment of:

- urinary tract infections and kidney stones
- constipation
- low blood pressure
- pressure sores
- falls

It can also improve concentration and reduce headaches.

All drinks count (with exception of alcohol) and you should aim to drink around 1.5 - 2 litres (around 6 - 8 glasses) of fluid per day to stay hydrated.

Did you know that foods can also contribute to your daily fluid intake, for example fruits such as melon and pineapple, vegetables such as cucumber and lettuce, soups and stews.









Welcome

to Wirral University Teaching Hospital Catering Services

We work closely with Dietitians and Speech therapists to deliver an appetising and nutritious menu with a wide range of choices for varying tastes and needs, in order to support better outcomes for patients.

MAIN MEALTIME SERVICE

- Breakfast at 8am 9am
- Lunch at 12pm 1pm
- Evening meal at 5pm 6pm
- Snacks, hot and cold drinks available during the day

You will recieve our daily menu cards, from which you can select food by simply filling in the box next to your choices. Each item has symbols next to them which help you to understand nutritional information.

NUTRITION SYMBOLS

- **Healthier choice** Lower in fat, sugar and salt, ideal if you have diabetes, are reducing cholesterol.
- **Higher energy** ligher in fat and sugar. Ideal if you are in recovery or aiming to gain weight.
- Vegetarian May contain milk, eggs & cheese.

ALLERGIES OR DIETARY REQUIREMENTS

If you have a food allergy or specific dietary requirements including gluten free, vegan, or maybe cultural/ethnic or religious needs please make this known to ward staff.

EXAMPLE DAILY MENU CARD

1 Orange Juice			
THE CHARLES DUILDS	0	000	
2 Apple Juice	000		
3 Mushroom Soup		000	
4 Lamb & Flageolet Bean Stew	(D)	0	
5 Cheese & Ham Omelette		•	
6 ☐ Vegetable Hotpot	00	0	
7 Jacket Potato	00	•	
8 Ham Sandwich White		•	
9		(1)	
10 🗆 -			
11 Creamed Potato	00	3 (1)	
12 Sauté Potato	90	(1)	
13 Coleslaw	00	0	
14 🗆 Plain Salad	00	(1)	
15 🗆 Baked Beans	00	(3	
16 Green Beans	00		
17 Raspberry Trifle		0	
18 Pears In Natural Juice	90	0	
19 Custard	00	90	
20 Sugar Free Fruit Jelly	(3)	3	
21 Vanilla Ice Cream	900	3	
22 Muller Light Yoghurt	00	3	
23 Muller Thick & Creamy Yoghurt	000		
24 Cheese & Biscuits	0	(1)	
25 🗆 Fresh Fruit	00		
26 Double Cream (HE only)		(1)	
27 🗆 -			
28 Cheese & Biscuits	0	(1)	
29 🗆 Iced Cherry Bakewell		0	
80 Egg Mayo Sandwich White	0	B B	
31 ☐ Plain Scone			
32 Milk (HE only)		(1)	
33 Cooked Breakfast		0	
34 Bread Roll Butter or Spread	@ Ø	(1)	
Diet Codes			
Healthier Choice			
▼ Vegetarian			
Easy Chew & Swallow			
(B) Higher Energy			
NAME			
	1		
WARD			

ASSISTED EATING

Patients who require assistance and have dementia and may require assistance when eating, will be identified by using **RED LABEL/RED TRAY SYSTEM. This will** alert staff to supply specially adapted equipment such as 'blue non slip plates' and/or if required 'Good Grip Cutlery'.



This will allow patients to hold and use the adapted cutlery who may struggle using conventional cutlery. Ward staff will be available at mealtimes to assist and support those patients on the RED tray system and/or have dementia.

FOR PATIENTS WITH CHEWING/ **SWALLOWING DIFFICULTIES**

If you have difficulty chewing or swallowing we can provide a range of texture modified foods. Please speak to the ward staff about this.



SNACK BAGS



'Patients' Snack Bags' include sandwiches, a slice of cake, juice drink, biscuit and fresh fruit. They are available from ward staff for patients who miss a meal due to treatment or tests.

ENHANCED RECOVERY PROGRAMME



Eating soon after surgery is proven to assist recovery. We offer a range of nutritious light snacks on speciality wards.

WARD KITCHEN SERVICE

If patients miss a meal or have a late admission - some wards may be able to offer additional catering facilities. Please ask your ward staff.

'Ward Kitchen Service' facilities are also available outside of regular meal times. The service will include some or all of the following:

HOT DRINKS

Tea Coffee **Hot Chocolate**

Cheese portions

Malted Drink Bovril



TOAST/BREAD (INC Gluten Free)

White or wholemeal with; Butter or low fat spread Jam (low sugar available) Marmalade (low sugar available) Marmite



Fruit Juice Soup **Biscuits** Water Milk Cereals Fruit Squash Fresh Fruit





