

HOSPITAL FOOD SERVICES SUPERVISORS

1. WHO ARE WE?

- Hospital Food Services Supervisors are products of the Ministry of Health and Childcare.
- Diploma holders in Food Services Management and registered with AHPCZ.
- Hospital Food Services is an essential part of patient care in the health care delivery system.

2. CALL AREAS

(where we are employed)

- Government ,mission and private hospitals
- Uniformed forces sector
- Local authorities
- Parastatals
- Food industries
- Non-government organisations

3.DOMAIN OF THE HFSS

- Food Services departments of all the organizations mentioned above.
- Hospital wards and community nutrition wards.

4. CORE FUNCTION

- Interpreting and implementing the dietician or doctors dietary prescription into nutritionally adequate and curative meals through quality Food Services management interventions.
- Giving dietary counselling or advice to patients with nutrition related issues in consultation with a registered dietician and/or nutritionist.

5 .SCOPE OF PRACTISE

- Plan meals.
- Analyse ,standardize recipes and implement portion control to meet the nutritional requirements of different clients.
- Interpret and implement doctors / dieticians dietary prescriptions using appropriate modifications.
- Provide health education in nutrition and counselling to patients/ clients with diet related illnesses.

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- Maintain patients counselling registers and dietary statistics.
- Prepare therapeutic formulas.
- Utilize standard nutrition care procedures following food services manuals or guidelines
- Manage food production and service of therapeutic diets and all other business operations of the food services department
- Specify standards and procedures for food preparation and monitor adherence to set standards

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- Maintain all food services and clinical nutrition registers
- Document nutrition data for patients management
- Conduct ward rounds and meals acceptance surveys
- Participate in client care workshops , surveys and researches with foods services and nutrition component

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- Manage a sanitary food services environment with reference to **Food Quality Management Systems**.
- Prepare departmental plans , budgets and budgetary control mechanisms.
- Prepare departmental purchase specifications for food and equipment.
- Order, purchase, store, receive and issue stocks.

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- Manage human and material resources.
- Participate in recruitment and selection food services department personnel.
- Conduct performance management for food services personnel.
- Continuously improve food services and patients care using quality management techniques.

6. Performance indicators

- Rate of recovery from nutrition related ailments.
- Rate of improvement in quality of life.
- Rate of recurrence on nutrition related diagnosed cases.
- Number of complains on food received.
- Number of cases of food poisoning.
- Wastages and pilferages incidences.
- Food shortage complains.

7. successes

We have successfully come up with the following;

- HFSS Scope of practice.
- Code of conduct for HFSS.
- Minimum standards for HFSS training which are yet to be ratified by the council. These are meant to improve the quality of the school product and HFSS profession as a whole.
- Have come up with a proposal for standardization of all processes and procedures in the food services department and clinical nutrition which is yet to be considered by the head of the Nutrition Dept.

8. CHALLENGES

- Critical shortages of staff across the board.
- Shortage of basic and essential equipment
- Shortage of basic and essential ingredients.
- Too many workshops, meetings and events that require the services of the food services staff at the expenses of patients.
- Further straining the already short staffed workers.
- Up skilling opportunities- nil to very few.

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- No funds for training workshops.

9. RECOMMENDATIONS

- We recommend that catering services for meetings, workshops and important events be outsourced in order to give food services staff ample time to work on patient issues or else food services staff be allowed to go on locum duties to cover the shortages.
- **Registration requirements**
the minimum requirements for one to be on HFSS register are;

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- i. Diploma in HFSS as awarded by the ministry of Health and Childcare
- ii. 2 testimonial letters
 - one from the HFSS school
 - another from a senior qualified HFSS practitioner who has mentored the registering practitioner during training.
 - Any other qualifications to be first approved by the HFSS ELC in liason with the Association Executive.

HFSS STUDENT REGISTRATION

ALL HFSS students are required to register with AHPCZ as soon as they start training.