



CASE STUDY University Hospital Galway

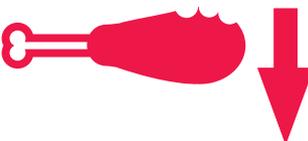
Food Waste Reduction Programme



University Hospital Galway (UHG) is a large acute hospital providing a comprehensive range of services to emergency and elective patients on an inpatient, outpatient and day care basis. The hospital has 558 inpatient and 106 day case beds. UHG is part of Galway University Hospitals.

The hospital joined the Green Healthcare Programme (GHCP) in 2010. The GHCP undertook detailed survey work in the hospital, which generated a number of waste reduction recommendations. A food waste survey was repeated in 2013 to identify savings achieved.

This case study outlines the waste reduction measures implemented by University Hospital Galway and the associated savings achieved.



Reduced food waste:

Comparing the first 7 months of 2013 with the same period in 2012:
2.8 Tonnes Decrease

When scaled for the year this indicates savings of
5 TONNES PER ANNUM DECREASE



Reduced condiment provision:

70% REDUCTION IN THE WASTAGE OF UNOPENED CONDIMENTS

UHG has implemented a number of measures to reduce the quantity of food waste generated onsite, with the main measures including:

- Use of new food containers or scan boxes
- Ordering of meals the night before to better predict the required quantity of each meal option
- Recording of the number of unserved meal portions, to identify unpopular meal options
- Greater interaction with medical staff, to identify those patients not present at meal time (absent for procedure, fasting, etc.) or those patients with special dietary requirements that require higher assistance
- Reduction in the number of condiments automatically provided on trays



Use of new food containers or scan boxes:

In the original survey the hospital outlined that the type of scan boxes in use had to be filled to near full, regardless of the amount of food required, to ensure even heating of the food contained within. The hospital invested in new scan boxes that allowed them to send smaller quantities of food to the wards, in line with the quantity of food actually required, reducing the quantity of excess food.

Ordering of meals the night before to better predict the required quantity of each meal option:

Previously the patients ordered in the morning, the meals they required that day. Food preparation starts early in the morning and as the catering team was not aware of the number of portions of each meal option required, they generally prepared high quantities of each option to ensure that each patient was provided with what they ordered.

By ordering the food the night before, the catering department can prepare the quantity of each option that is actually required, reducing the quantity of excess food.

Recording of the number of unserved meal portions to identify unpopular meal options:

As policy, the hospital now records the number of portions of each meal option that is unserved at lunch and tea. This information is used to determine the unpopular meal options. For unpopular meal options



the catering department will review and improve the recipe, or replace the meal option with one of a similar or greater nutritional content.

For example, the original GHCP survey observed a significantly high level of wastage at the soup round. In addition this meal had a relatively low calorific content. The catering contractor's dietician reviewed the average nutritional content of a full days standard menu, and found that by replacing the soup round with milk and a snack that the average energy, protein and fat content increased by 10%, 9% and 16% respectively. Thus by removing the soup the hospital reduced wastage and increased the nutritional intake of patients.



Condiments recorded to be automatically placed on a tray before the commencement of the waste reduction programme

Reduction in the number of condiments automatically provided on trays:

The hospital reduced the number of condiments automatically placed on trays. Patients still have enough condiments and the number of unused condiments, which must be disposed of, was reduced by 70%.

Review of the provision of perishable ward provisions to the wards:

The hospital has reviewed the quantity of perishable foods (e.g. bread, milk, etc.) that is provided to and stored in the ward kitchens, to ensure proper stock rotation and reduce the quantity of 'out-of-date' food waste generated.

RESULTS OF THE WASTE REDUCTION PROGRAMME

Comparing the quantity of food waste recorded by the waste contractor in the first 7 months of 2013 with that generated in 2012, the hospital generated **2.8 tonnes less food waste. Scaled for a year that is 4.9 tonnes less food waste, a reduction of 6%.** These food waste reduction measures have achieved savings in the cost of purchasing and preparing the food.

These waste reduction measures have resulted in notable cost savings for the hospital. The hospital continues to work on measures to reduce the quantity of waste it produces even further.

