

# Progress in Practice

**Nottingham University Hospitals NHS Trust's City Hospital Campus' Sustainable Catering Project** is redeveloping their catering to utilise local markets, personnel and seasonal food.

## Summary

Nottingham University Hospitals NHS Trust is one of the largest in the country and the City Hospital Campus caters for a 1,100 bed capacity and a full staff. In 2004 the City campus began to undertake a major redevelopment in its catering plan in the adoption of the Public Sector Food Procurement Initiative (PSFPI). In realigning the catering plan with the PSFPI the campus opened the entire catering menu to local and regional suppliers as well as drawing employees from the community.

Opening the menu required two steps:

1) Redesigning the menu to allow for seasonal food supply and changing the menu language to allow for flexibility, for example, moving towards 'seasonal vegetables.' The City Hospital campus found it also needed to add a 'Chef's Special' which could change weekly to react to local availability of food stuffs.

2) Engaged with the local and regional suppliers through an open day in partnership with organisations such as The Food and Drink Forum, Nottingham City Primary Care Trust and The Government Office East Midlands. All local suppliers had to become NHS Purchasing and Supply Agency (PASA) certified to be contracted suppliers.

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## Coffee City

This successful City Hospital campus coffee shop chain now has four units that employs from the local community and uses Fair Trade coffee. In partnership with Nottingham City Primary Care Trust, the Trust's City Hospital Campus has given Coffee City to the Social Enterprise East Midlands company – 'given'? sounds a bit generous. Perhaps expand on this. With the Trust overseeing the project, the company is setting up four more coffee shops in Local Improvement Finance Trust sites. These coffee shops are projected to turn over up to £300,000 a year. This project is a good example of social inclusive wealth generation in the local Nottingham community.



**Links and organisations involved:** Nottingham University Hospital Trust ([www.nuh.nhs.uk](http://www.nuh.nhs.uk)). NHS Purchasing & Supply Agency ([www.pasa.doh.gov.uk](http://www.pasa.doh.gov.uk)). Defra's Strategy for Sustainable Farming & Food ([www.defra.gov.uk/farm/policy/sustain/index.htm](http://www.defra.gov.uk/farm/policy/sustain/index.htm)).

## Contact:

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The Trust's City Hospital campus sees its role as one that pursues innovative and sustainable projects and continues to improve existing projects. In the process of aiding in community development they are looking to use current and future technologies to design a Central Production Kitchen for the hospital which will put £2m into the local and regional economy, reduce up to 30,000 food miles per year and eliminate food packaging for over 320,000 patients a year. The City Campus hospital further looks to the future for ways to positively contribute to the region as a good corporate citizen.



### Catering Changes

**Milk:** The Trust's City Hospital campus is completely supplied, nearly 1000 pints per day, from a farm 11 miles from the hospital.

**Meat:** The campus gets 95% of its meat from a local supplier, guaranteeing traceability.

**Fruits and Vegetables:** The site is working with local suppliers to use seasonal surpluses to feed patients.

**Packaging:** Using larger containers from the milk supplier, reusable food containers in the canteen and biodegradable sandwich boxes in the retail shop helps to reduce, reuse and recycle waste.

**Employment:** Providing recognisable skills, such as Basic Food Hygiene, to new and current staff through a five week programme. New staff taken from programs such as Headway, the brain injury association, enabling them to join the team while being supported by their case worker.

### Key Learning Points

- ✓ Be open to change and be imaginative to accommodate local food suppliers.
- ✓ Help local suppliers become NHS PASA certified.
- ✓ Bridge the gap between the NHS and local suppliers by making tenders accessible and available.

"I do it because I have a personal commitment to build a long-term future," says **John Hughes**, Catering Manager for the City Hospital campus. "I think we're duty-bound for the good of the economy and the environment."

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