

Checklist:

Do you offer these dietary options

- Gluten Free
- Halal
- Kosher
- Pureed
- Vegan
- Vegetarian

What dining locations are available:

- Bedroom Dining
- Bistro
- Café
- Lounge/Diner
- Restaurant

What dining style do you offer:

- A la carte
- Hot Trolley
- Room service

Are guests welcome for dinner?

Health Nutrition:

- Attractive drinks and adaptive cups/glasses are available and accessible where needed?
- Are Individual dietary needs person centred?
- Do Meals reflect the nutritional needs of the residents?
- Has the menu been verified by a registered nutritional therapist or dietitian?]
- Is your menu balanced?

Nutrition outside of mealtimes:

- Are Snacks are provided for residents that require texture-modified food?
- Are Sweet and savoury foods provided between meals (this does not just include cakes and biscuits)?

What is your FHRS (Your organisation's Food Hygiene Ratings Scheme ID) id:

Do you follow best practices including NICE guidelines as a standard?

Are you conducting internal or 3rd party food safety audits?

Do you have an allergen management policy in place?

Dining Settings:

- Do you have a private room, bookable for residents and their families?
- Are Families invited for meals [Covid permitting].
- Do Residents dining in their own room have the same food options as elsewhere?
- Do Residents dining in their own room have their food presented to same standard as elsewhere?
- Do Residents have access to a Bistro?
- Do Residents have access to a Restaurant?
- Do Residents have access to Dining Room?
- Do Residents have the option of dining in their own room?
- Do Staff also dine with the residents they support?
- Do Staff sit with the residents they support when they dine?

Can residents order food not on the menu, or have access to an 'evergreen menu'?

Do residents have access to a flexible meal service beyond defined times?

Is more than one option available at meal times for all residents, including those with special and therapeutic diets?

Are Residents with dementia shown food or visual menus to help them decide?

Is there a weekly menu?

Do you offer catering for special events?

Are residents involved in the creation of the menu?

Are the best interest choices made for residents unable to make their own choices?

Are residents given appropriate and dignified crockery / glassware and cutlery?

Are staff hospitality trained to present/serve meals?

Are tables well laid?

Do you have food theme day/nights?

Do staff understand and pre-empt potential meal-time behaviours which can impact nutritional intake?

Do staff always use appropriate and dignified language (e.g. it's an apron and not a 'bib')?

Do you promote an inclusive dining experience?

Do you ensure there are no unnecessary disruptions during mealtimes?



Environment:

- Do you correctly dispose of waste?
- Do you have a waste management system?
- Do you monitor your food waste?
- Do you grow some food/ingredients on site?
- Do residents get involved in the growing of food/ingredients on site?
- Do you use locally source and locally grown/reared food?
- Do you use organically grown food?
- Is your energy usage well maintained?
- Are you actively working to reduce food mileage?