

23rd March 2012

Abertillery dietitian takes UK hospital menu standards down under

Dietetic Services Manager at Abertillery-based food firm, Tillery Valley, has been invited to speak at the International Congress of Dietetics in Sydney, Australia, in September of this year. Anne Donelan will lead a workshop on the latest developments of menu standards for hospitals in the UK.



Mrs Donelan is an active member of the British Dietetic Association's working group which is currently revising the guidance on menu standards for UK hospitals. The final document will be published by the British Dietetic Association this spring and will be the 'gold standard' for dietetic foodservice practice in UK hospitals for the next five years.

Mrs Donelan will run a workshop alongside Australian colleague, Jackie Krassie, whom she met at a previous international conference. Together, they will relay the changes in UK standards to professionals from around the world.

The British guidance for dietitians is reviewed every five years and Mrs Donelan led the team that produced the previous 2006 edition. The review team is a collaboration between the British Dietetic Association, the Hospital Caterers Association and a range of representatives from the Royal College of Nursing, the National Association of Care Caterers, specialist dietetic groups and charities such as Anaphylaxis UK, Age UK and Coeliac UK.

Mrs Donelan has spent 17 years of her 43 year career at Tillery Valley, which delivers prepared meals to almost one million people each week in hospitals, care homes and through its home delivery service. She and her colleague, fellow dietitian Julie Lardie, work closely with the company's catering consultants to ensure that Tillery Valley's food and advice to clients is up to date, in line with the latest Government legislation and sensitive to individual patients' nutritional needs.

Mrs Donelan said: "A healthy relationship between dietitians and hospital caterers is critical if we are to improve the patients' meal experience in care settings across the UK. By working together professionally, we can continue to develop choice and nutritional value in hospital food and strive to make mealtimes a positive experience for individuals.

"The revised menu standards for UK hospitals will provide an excellent up to date tool for dietitians to use. I am very much looking forward to discussing the impact of these changes with professionals from a range of countries at the conference in Sydney later this year."

Site Director at Tillery Valley, Phillip Hall, said: "We provide up to 600,000 meals per week for public sector catering departments across the UK. Many of these are in hospitals and care homes and Anne and the rest of her team work closely with clients to build appropriate menus around what is required.

"I am delighted that Anne will be communicating the British Dietetic Association's new standards at the International Congress of Dietetics in Sydney. She has a huge amount of knowledge and experience in her field and we truly value her work here at Tillery Valley."