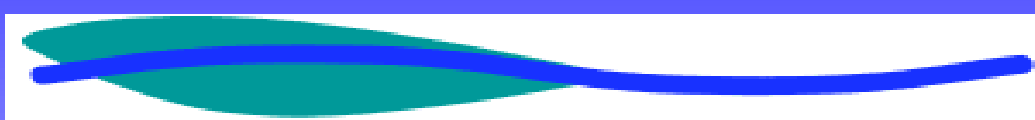




Hospital Meals Services Policy in Kure Medical Center and Chugoku Cancer Center



Kazumi Tsuboi, RD¹⁾, Yoko Hakuno, RD¹⁾, Tomomi Okawachi, RD¹⁾, Chisako Usuki, RD¹⁾, Yusuke Minamoto, RD¹⁾, Mika Inoue, RD¹⁾, Kiyomi Taniyama, MD, PhD²⁾, Takashi Sugita, MD, PhD³⁾ and Wataru Kamiike, MD, PhD⁴⁾.



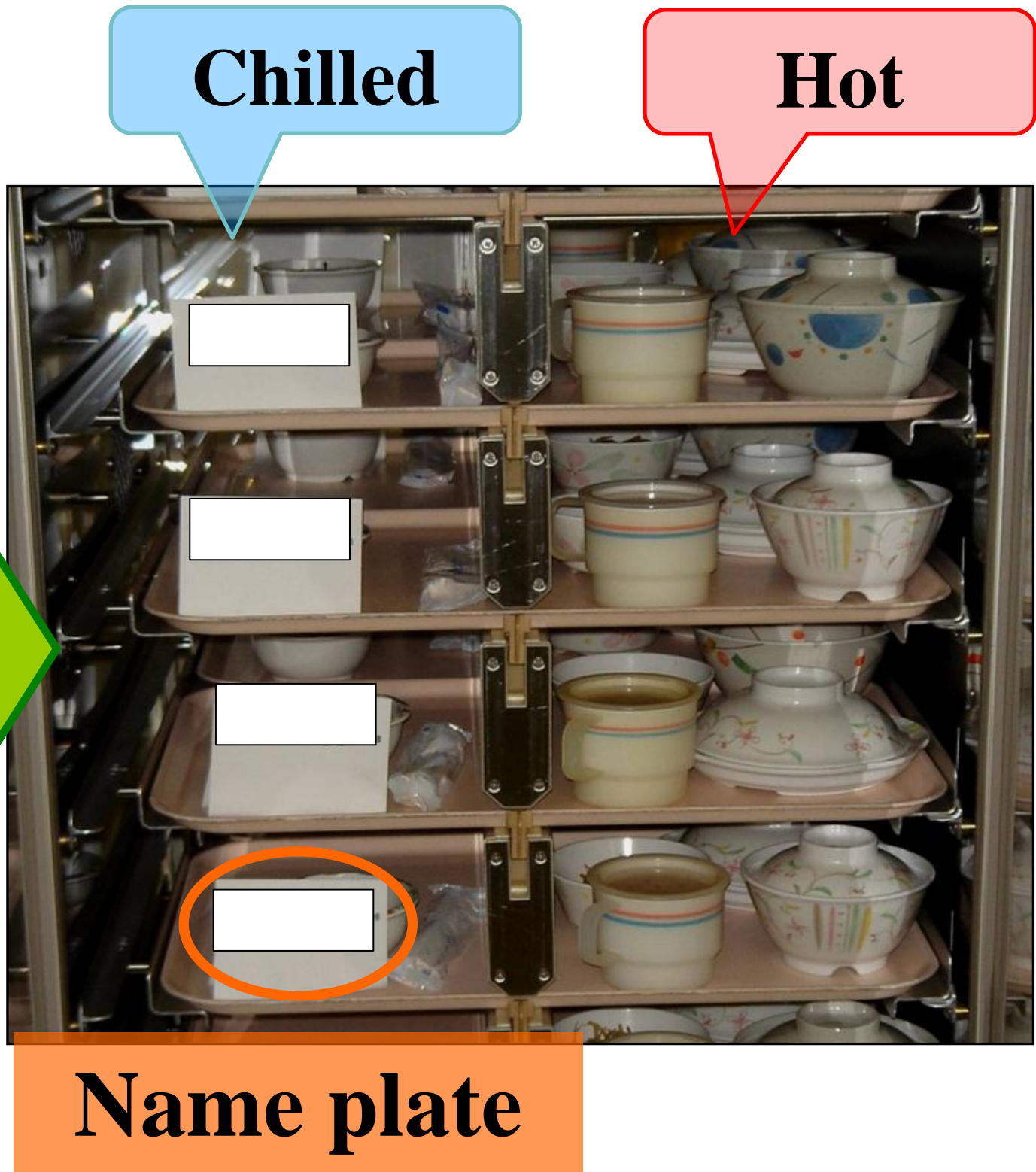
¹⁾ Nutritional Management Room, ²⁾ Institute for Clinical Research, and ³⁾ Vice-President and ⁴⁾ President, National Hospital Organization Kure Medical Center and Chugoku Cancer Center, Kure, Japan.

Our new way of cooking has been developed with the patient in mind. It maintains the freshness and flavor of food and has undoubtedly improved upon the quality of food served. Every patient enjoys hygienic, safe meals. We have six policies to assure patient' satisfaction- **“3S3C”**

Suitable Temperature

With the thermal insulation wagon, meals are delivered at suitable temperatures, both hot and chilled.

Thermal Insulation Wagon



Easy Swallowing

Patients with neural disease or brain damage may have difficulty swallowing. Several recipes have been prepared for them.



Soft
(puree meat in a blender)



Bite sized
(spinach with miso dressing)



Mashed
(potato puree)

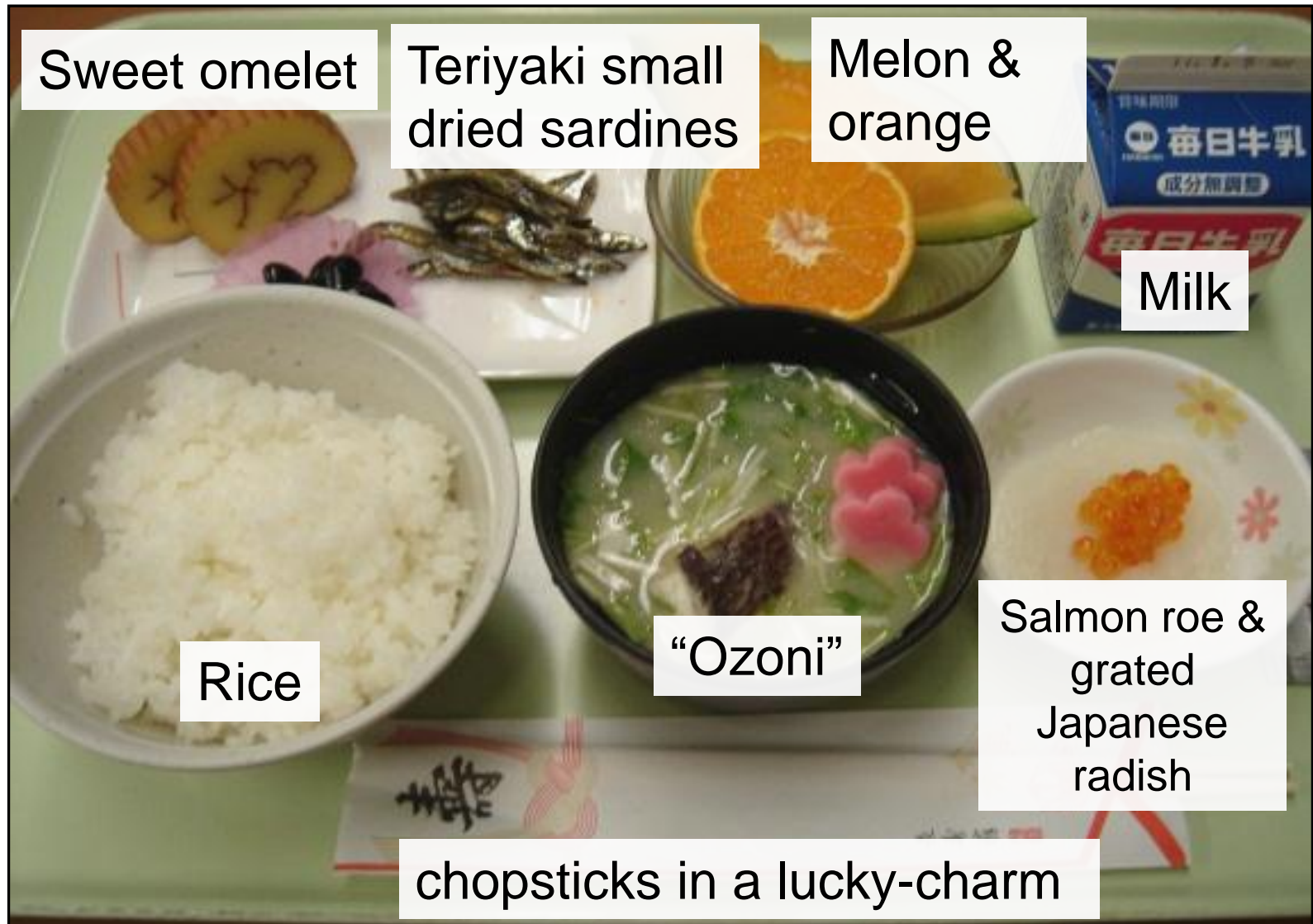
Seasonal Recipes

New Year Holiday, Girls' Festival, Boys' Festival, Cherry Viewing, Christmas, and so on. Japanese traditional and major Western holidays are celebrated with special recipes for patients.

New Year Holiday

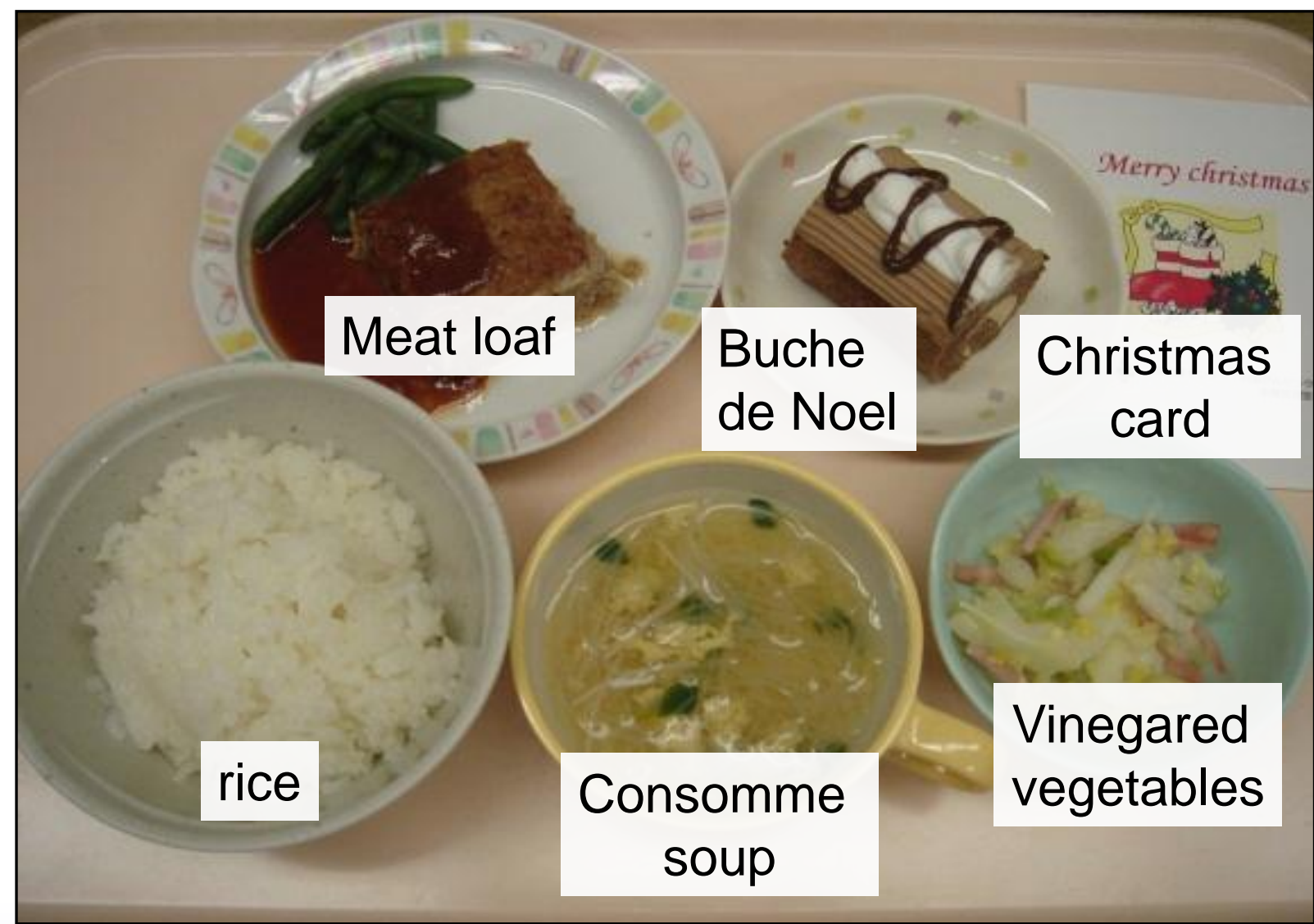
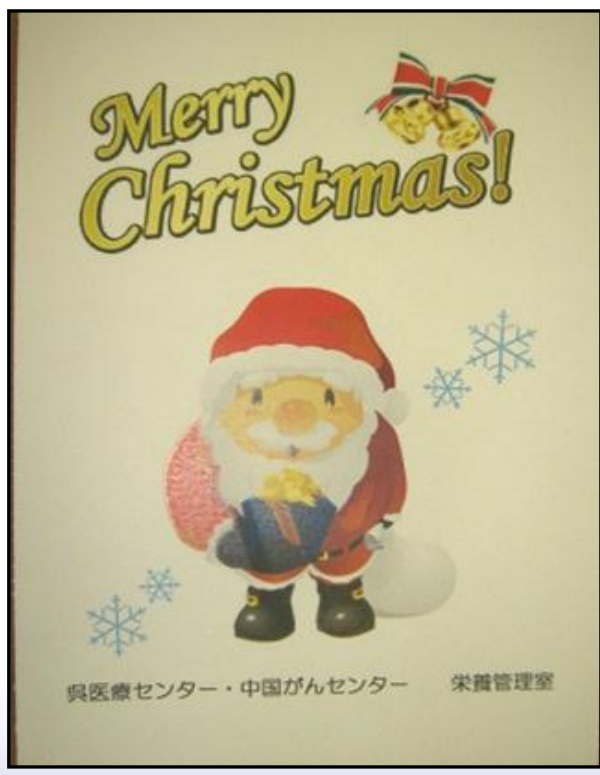
“Ozoni” is a special soup with rice cakes, vegetables and chicken or fish soup.

“Ozoni” recipe	
• sea bream (fish)	30g
• turnip	20g
• dried bread-like pieces of wheat gluten	10g
• leaf vegetable	15g
• mushroom	10g
• miso	20g
• soup stock	200ml
* in the home, put rice cakes in “Ozoni”.	



Christmas

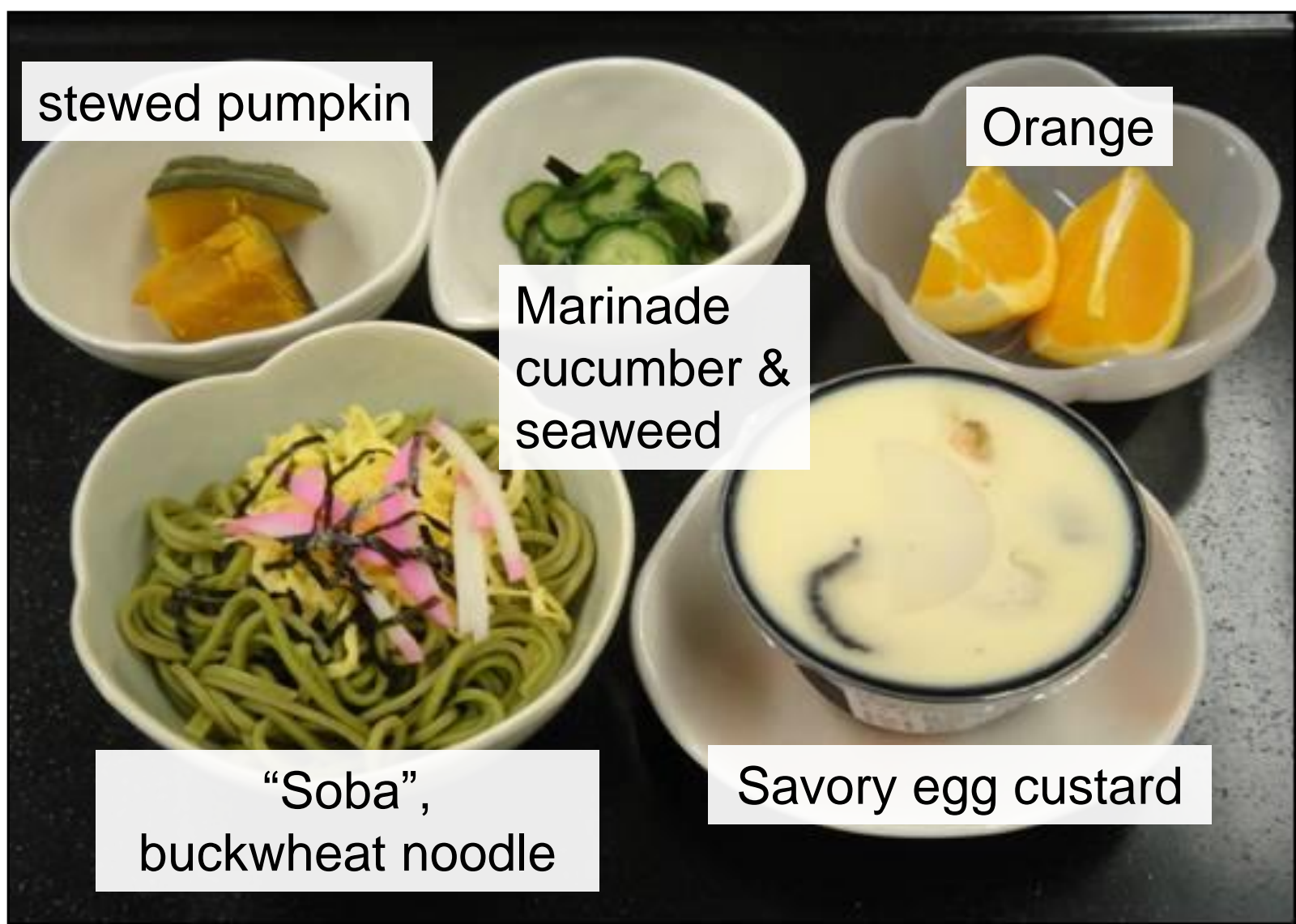
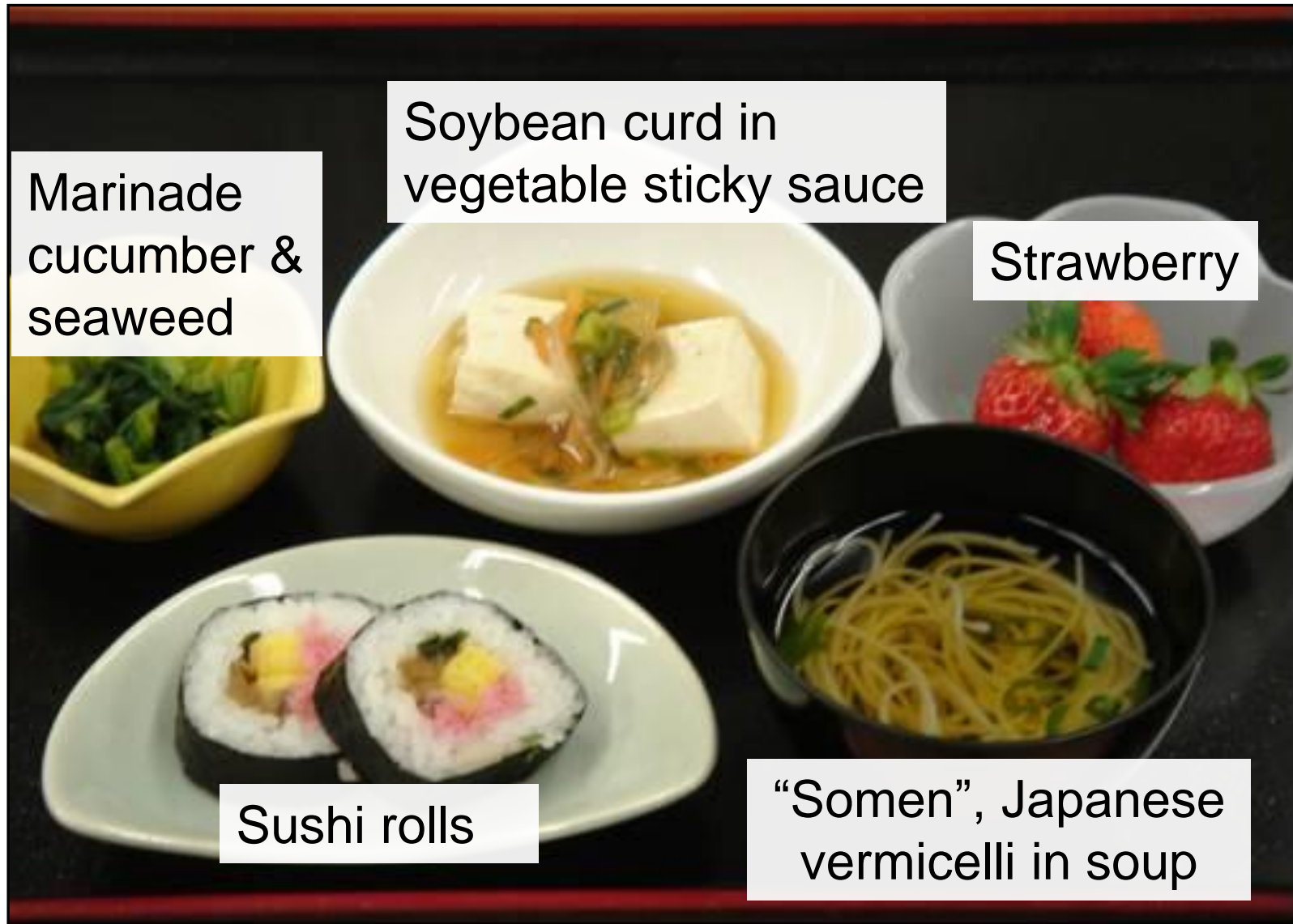
Christmas card sets the mood with seasonal menu.



Meals for general diet patients

Meals for Chemotherapy Patients

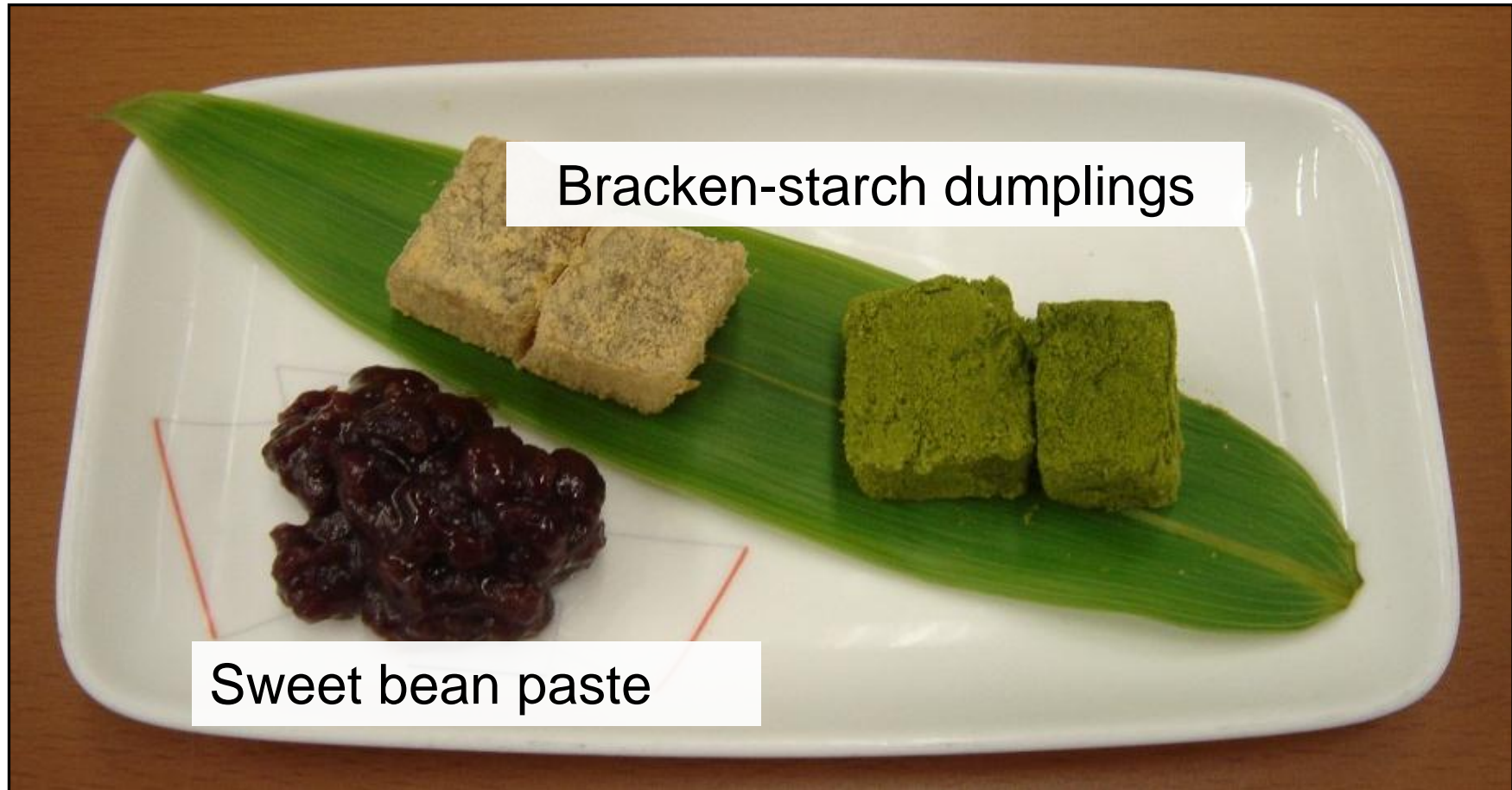
As chemotherapy patients' bodies may be overly sensitive, we prepare meals for them that avoid seasonings, spices and strong smell foods.



Catering in Palliative Care Unit

Palliative care is an approach that improves the quality of life of patients with life-threatening illness. Special delivery of dessert using a wagon is served to patients once a month.

Bracken-Starch Dumpling



Citron Sherbet



Delivery Service



Continuous Improvement

To improve patient's satisfaction, we try to continuously improve food service in the hospital.

Nutritional Management Room Staff



- Staff**
- 6 national registered dietitians
 - 9 chefs
 - 10 assistant chefs
 - 2 clerks

Staff Meeting



Staff meeting is held twice or three times a month, discussing about recipe and others.