

National standards for healthcare food and drink

Appendix: Publications and resources

- Place: <https://digital.nhs.uk/data-and-information/areas-of-interest/estates-and-facilities/patient-led-assessments-of-the-care-environment-place>
- Food and drink strategy: <https://www.gov.uk/government/publications/establishing-food-standards-for-nhs-hospitals>
- Nutritional screening: <https://www.bapen.org.uk/screening-and-must/must>
- The 10 key characteristics of good nutrition and hydration care: <https://www.england.nhs.uk/commissioning/nut-hyd/10-key-characteristics/>
- Malnutrition Taskforce: <https://www.malnutritiontaskforce.org.uk/>
- British Dietetic Association: <https://www.bda.uk.com/>
- Hospital Caterers Association: <http://www.hospitalcaterers.org/>
- The National Patient Safety Improvement Programmes: <https://www.england.nhs.uk/patient-safety/patient-safety-improvement-programmes/>
- Improvement Leaders Guide: <https://www.england.nhs.uk/improvement-hub/publication/improvement-leaders-guide-improvement-knowledge-and-skills-general-improvement-skills>
- The Eatwell Guide: <https://www.gov.uk/government/publications/the-eatwell-guide>
- Sustainable Diets: <https://www.bda.uk.com/food-health/your-health/sustainable-diets.html>
- One Blue Dot – The BDA’s Environmentally Sustainable Diet Project: <https://www.bda.uk.com/news-campaigns/campaigns/one-blue-dot.html>
- Updating the government buying standards for food and catering services – updating the nutrition standards: <https://www.gov.uk/government/consultations/updating-the-government-buying-standards-for-food-and-catering-services-gbsf>

- Nutrition Principles (The scientific principles for developing nutrient-based standards for planning nutritionally balanced menus):
https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/648744/healthier_and_more_sustainable_nutrition_principles.pdf
 - Obesity Health Alliance: <http://obesityhealthalliance.org.uk/>
 - DEFRA – A Plan for Public Procurement@:
<https://www.gov.uk/government/publications/a-plan-for-public-procurement-food-and-catering>
 - Greener NHS: <https://www.england.nhs.uk/greenernhs/>
 - WRAP - The Waste and Resources Action Programme: <https://wrap.org.uk/>
 - WRAP - Preventing waste in the healthcare sector:
<https://wrap.org.uk/resources/report/preventing-waste-healthcare-sector>
 - WRAP – Guardians of Grub: www.guardiansofgrub.com
 - NHS sustainable procurement:
 - Net Zero and Social Value Guidance for NHS:
<https://www.england.nhs.uk/greenernhs/publication/applying-net-zero-and-social-value-in-the-procurement-of-nhs-goods-and-services>
 - Net Zero Supplier Roadmap:
<https://www.england.nhs.uk/greenernhs/get-involved/suppliers/>
 - PPN 06/20: <https://www.gov.uk/government/publications/procurement-policy-note-0620-taking-account-of-social-value-in-the-award-of-central-government-contracts>
 - PPN 06/21: <https://www.gov.uk/government/publications/procurement-policy-note-0621-taking-account-of-carbon-reduction-plans-in-the-procurement-of-major-government-contracts>
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This publication can be made available in a number of alternative formats on request.