



Utilising a multidisciplinary team model of care to improve patients mealtime satisfaction in a subacute setting

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INTRODUCTION:

- Communal dining and mealtime assistance have been shown to improve mealtime satisfaction.

AIM:

- To investigate attendance, patient's satisfaction and perceived importance of mealtimes pre-and-post implementation of a multidisciplinary model of care to enable a communal dining room with a decentralized point of service foodservice.

METHODS:

- Patient attendance data was collected on six mealtime observations over a three-week period.
- Patients were engaged via patient satisfaction surveys pre (N=33) and post (N=15) implementation.

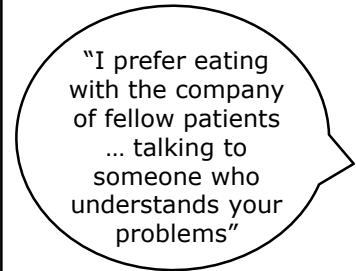
RESULTS:

- Attendance increased from 27% to 56% post implementation.
- Overall mealtime satisfaction for patients attending the dining room was higher (92% in dining room compared with 81% for those at bedside).
- Satisfaction with mealtime assistance increased from 90% to 100% post implementation.
- Patients were satisfied with the physical environment of both the dining room (93%) and the bedside (90%).
- Increase in patient's perception of how staff value mealtimes as part of rehabilitation post implementation.

Communal dining with point of service meal provision facilitated by a multidisciplinary team increases dining room attendance and contributes to patient satisfaction



"I like going to the dining room it seems like you're human again"



"I prefer eating with the company of fellow patients ... talking to someone who understands your problems"



"The assistance [is] marvellous ... they cant do enough for you.. I think it's the ants pants"