

# Quality Aspects within Hospital Foodservice: A Scoping Review

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# Aim

To identify quality aspects  
within hospital foodservice



# Scoping Review - Step by step

1. Defining the scope



2. Literature search



3. Study selection



4. Charting of data

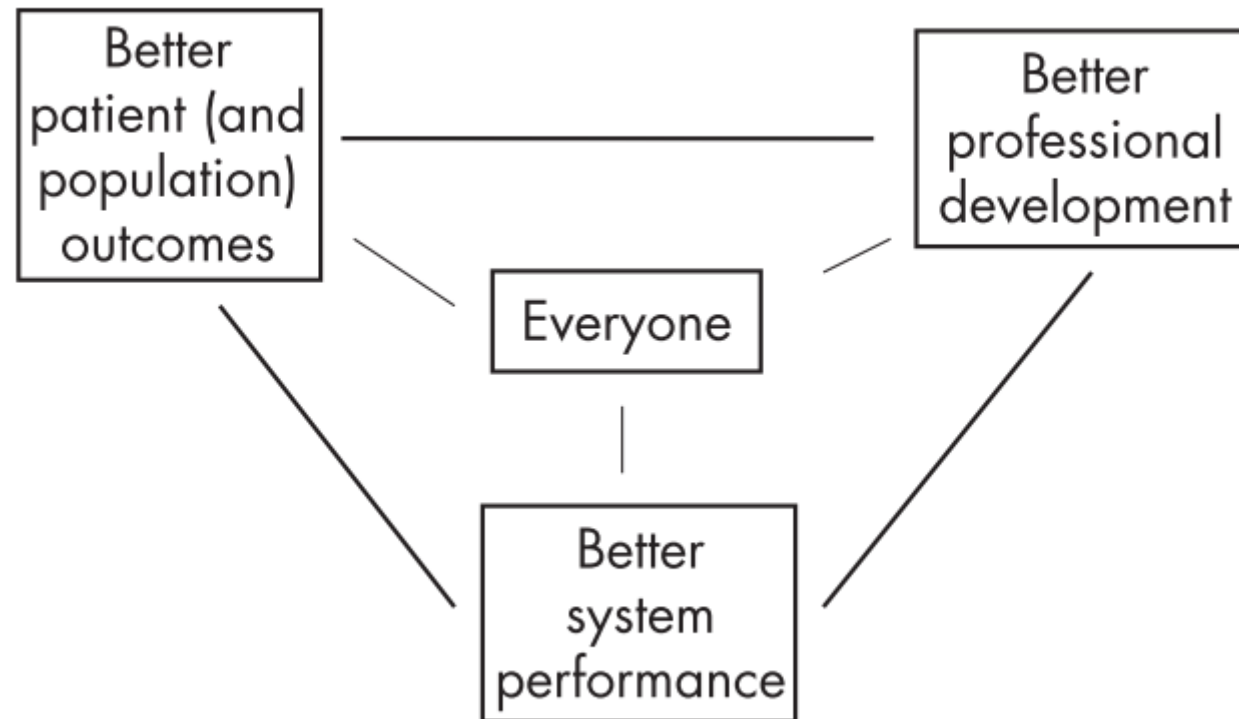


5. Qualitative synthetization



# Model used for classification

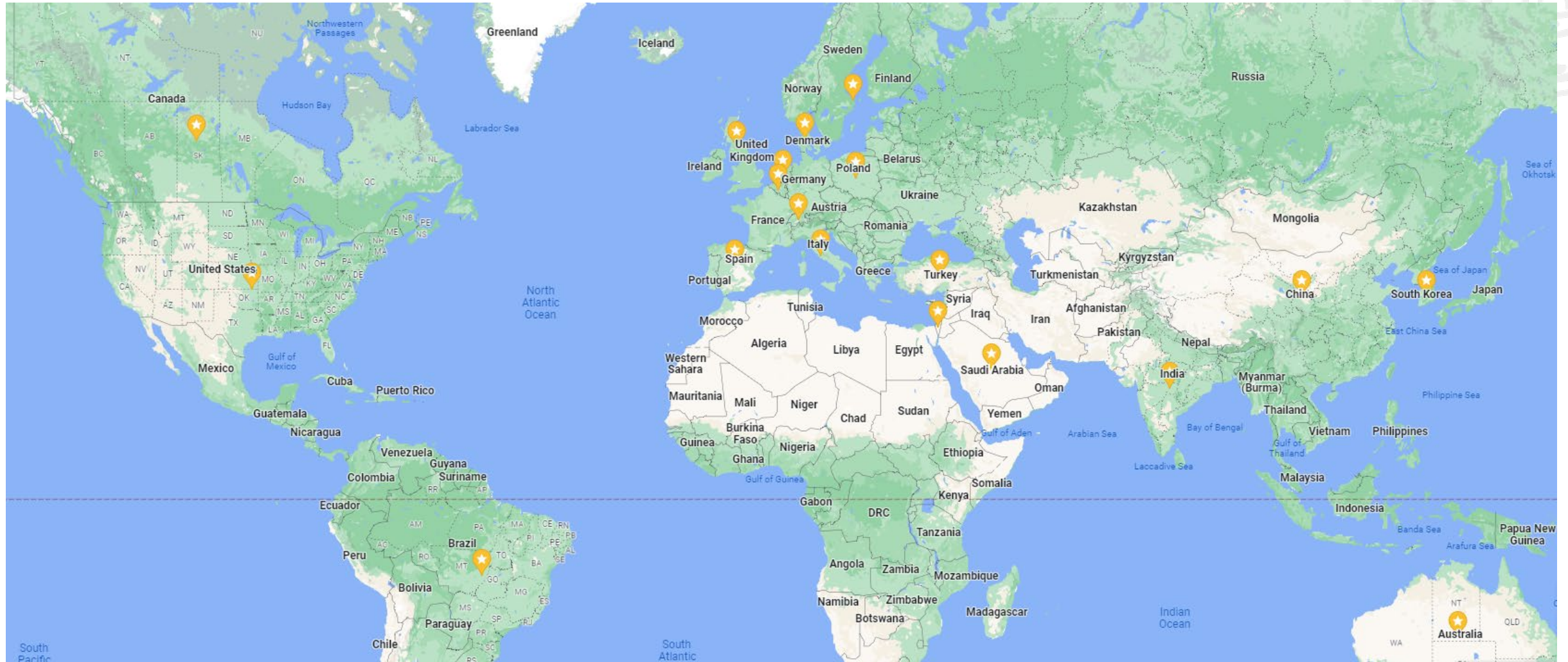
**+ Overarching Leadership**



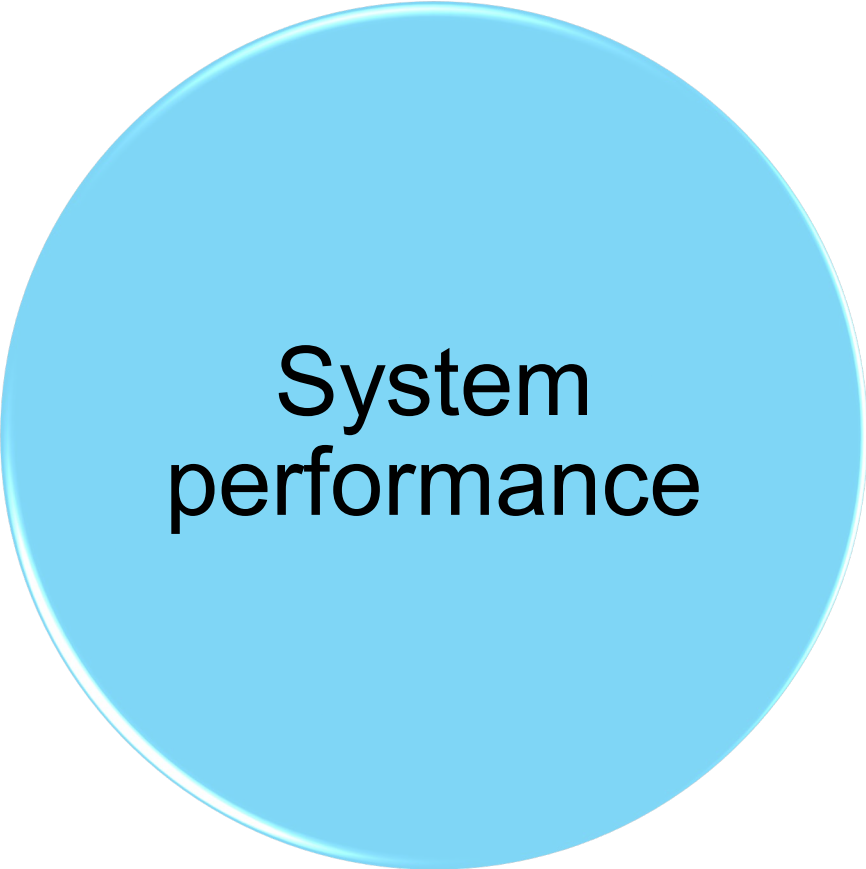
“Linked Aims of Improvements” Batalden & Davidoff, 2007



# Preliminary results (n=96)



# Quality aspects (n=95)



**System  
performance**

Systems of productions, delivery and service supporting:

- Flexibility
- Individualized care
- Broad variety
- Sensory aspects

Structures and routines

Quality control



# Quality aspects (n=78)

**Patient  
outcomes**

Great freedom of choice

Personcentered care

Information and guidance

Empowering patients



# Quality aspects (n=45)

**Professional  
development**

Training

Competence

Team work





O L  
V E  
E A  
R D  
A E  
R R  
C S  
H H  
I I  
N P  
G

# Quality aspects (n=19)

Leadership roles and related:

- Enterprising
- Support and involvement
- Qualified
- Holistic view
- Dietitians



# Conclusion

- ✓ From structural level to personalized patient service
- ✓ Learning activities for realization
- ✓ In line with person-centered care
- ✓ System performance, common and concrete
- ✓ Leadership, abstract and limited extent

# Thank you!



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