

Love British Food case studies to learn from: Royal Brompton Hospital

- Royal Brompton Hospital is situated in Chelsea, right in the heart of London
- The hospital has more than 1,600 staff and 295 beds, including 48 for surgery, 93 for respiratory patients, 48 for cardiology, 34 paediatric, 20 for intensive care and 12 for paediatric intensive care

Why did they source British?

- Recognising the importance of sustainable, nutritious British produce for the health of people in hospital and for their recovery, the Royal Brompton Hospital has taken part in the British Food Fortnight twice
- They plan to keep taking part, and to try and get all the other NHS Trusts involved in the Fortnight as well

How did they get involved with the British Food Fortnight?

- Obtained a list of local suppliers from the Hospital Caterers Association, and asked around locally
- Expanded relationships already built from previous involvement in BFF.
- Some of the local produce included:
 - Locally baked bread using flour milled in Kent
 - The Sussex Cheeseboard with five local cheeses
 - Kent orchard apples and pears
 - Organic milk from Bedfordshire
- Local venison burgers, Kentish honey and mustard sausages and hand-made chicken and ham pies, all produced by small suppliers in Kent
- Examples of activities in Year 1 include:
 - Changed recipes to use British produce and introduced as much British-grown food to the staff restaurant menu as possible
 - Promoted a different food each day, e.g. British sausages, cheese, apples and pears etc
 - Invited local farmers and suppliers to come into the hospital to promote and market their products and to meet the customers
 - Gave away free samples of local Kent produce to visitors, patients and staff
- And in Year 2:
 - Built on the activities in place the previous year
 - Menus were changed to incorporate as much British produce as possible
 - Only British orchard apples were served to patients and staff
 - Local bacon and sausages from Hertfordshire were served at all breakfast services
 - An English cheeseboard and local fruit juices were available everyday during the fortnight for staff to sample



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What have they achieved?

- Increased the income in the staff restaurant by 12%
- Received significant press coverage, including an article in Farmers Weekly
- Improved staff and patient morale
- Gave people the opportunity to taste different foods they didn't know were available
- Use the recipes from the Fortnight permanently throughout the year to make the hospital menu more sustainable
- Working closely with Sustain, the alliance for better food and farming, on a project called Chelsea Cluster
 - This encourages the collaboration of several catering services from the NHS, care homes, schools and colleges in west London to procure local food in a more sustainable way

Lessons learnt?

- People want to know about local products – they have a historical interest
- Think about the long-term impacts of the local economy and environment (food miles) by offer-ing local