

## **Nutrition Support Care Plan**

for Residents in Care Homes



This booklet, the MUST care pathway for care homes in Somerset and resources to support this booklet are available on our website:

	https://www.som	ersetft.nhs.uk/die	etetics/info	rmation-for-care-ho	mes/				
8	Name of residence Date of birth:		NHS number:						
<b>F</b>	Malnutrition a  1. Initial assessm	ssessment: nent of malnutriti	on risk						
	Date:	Weight:	Kg	MUST score:	(Maximum of 4)				
	supplements	ng of residents nu		eeds and provision o	/ /				
	Key Worker Sign	ature	Date:	/ /					
MAKE PLAN				esident has a MUST n <b>Plan</b> detailed on th					
MAKE PLAN	<b>Step 4:</b> Complete the mandatory <b>Food First Prescription Chart</b> to evidence the action you are taking. You will need to download from our website or photocopy x 8.								
	Step 5: After 1 m	onth reassess we	ight and M	1UST score and conti	nue with current fo				

h current food first actions

Date:		Weight:	Kg	MUST score:	(Maximum of 4)
Step 6	: After 2 mon	iths reasse	ess weight a	nd MUST score	
Date:		Weight:	Kg	MUST score:	(Maximum of 4)



## What you should do next

If there is evidence of improvement e.g. weight gain, weight stable (a variation of 5%) is normal) or slowing of weight loss - continue to follow the food first action plan, as per the MUST Care Pathway for Care Homes in Somerset, reassessing weight and MUST score monthly. If your resident has a MUST score of 2 or more and they have lost further weight (more than 5%) then consider referral to the community dietitian for an assessment and further support. Complete the Community Dietetic Referral Form for Care Homes and email to DieteticsReferrals@SomersetFT.nhs.uk . You will need to attach the Weekly Food First Prescription Charts (x 4-8) to the referral.

If you are unsure about anything in this booklet please contact Somerset Community Dietitians Department on Tel: 01278 447407



## **Food First Action Plan**



If your resident is on a texture-modified diet then please choose appropriate options or modify according to individual requirements.

# Step 1

Butter

CREAM

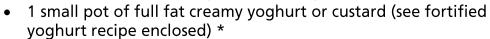
## Add a 50kcal food topper to each dish

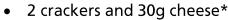
Aim for **five** toppers each day

- 1 heaped teaspoon of butter
- 1 dessert spoon of oil
- 1 level tablespoon of double cream
- 1 heaped teaspoon of mayonnaise
- 1 heaped teaspoon of cream cheese
- ½ oz/12g of cheddar cheese (approx. ½ small matchbox size)
- 2 heaped teaspoons of sugar
- 1 level tablespoon of honey/golden syrup
- 1 heaped tablespoon of dried milk powder

# Step 2

## Offer two snacks each day (containing at least 150kcal)





- 1 Large banana or ½ tin of fruit, whole, sliced or mashed with
   2 tablespoons double cream or condensed milk
- Slice of cake or fruit malt loaf with butter
- 1 ½ heaped tablespoons of sultanas/raisins
- A small handful of nuts\*
- 1 mini pork pie\*
- 2 digestive biscuits
- 1 slice wholemeal bread with 1 tablespoon peanut butter\*





# Step 3

## Offer two homemade supplements each day

- See home made supplement recipes enclosed
- Homemade supplements can provide a similar nutritional content to prescribed drinks and they can taste better too! Most prescribed nutritional supplements provide approximately 300kcal each. Homemade supplements may provide more calories and be more palatable to residents
- If your resident does not tolerate the Fortified Milkshake (the most nutritionally complete and preferred option), offer the juice or low volume alternatives instead.
- Alternatively the catering team may wish to purchase Complan®, Meritene® or Aymes Retail® milkshakes





## **Homemade Supplements**



Always offer the most nutritionally complete choice first (Fortified Milkshake). The recipes below are listed in order of their nutritional content with the Fortified Milkshake being the most nutritionally complete and the Fortified Cream Shot being the least nutritionally complete. Further recipes can be found on our website: <a href="https://www.somersetft.nhs.uk/dietetics/information-for-care-homes/resources-for-care-homes/homemade-supplement-recipes/">https://www.somersetft.nhs.uk/dietetics/information-for-care-homes/resources-for-care-homes/homemade-supplement-recipes/</a>



Thicken with prescribed thickener if necessary to suit individual needs. For further guidance on texture modified diets visit the IDDSI website <a href="www.iddsi.org">www.iddsi.org</a>, alternatively seek dietetic advice.

Fortified Milkshake\* - Makes one serving
Offer 2 x 220ml milkshakes each day (the most nutritionally complete choice)

### Ingredients

- 180ml (1/3<sup>rd</sup> pint) full fat milk
- 30g (2 heaped tablespoons) skimmed milk powder
- 20g (4 heaped tablespoons) vitamin fortified powder e.g. Nesquik, Morrisons Milkshake Mix, Asda Milkshake Mix or Lidl Goody Cao

25g (5 heaped teaspoons) of 'Ovaltine Original Add Milk' powder **OR** 

25g (5 heaped teaspoons) of 'Horlicks Malted Food Drink' powder



#### **Directions**

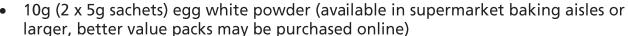
Mix milk powder and milkshake powder together in a glass. Gradually mix in milk and stir well.

220ml serving provides at least 305 calories and 17g protein

Fortified Fruit Juice\* - Makes one serving
Offer 2 x 220ml Fortified Fruit Juice to those who do not like or tolerate milky drinks

#### **Ingredients**

- 180ml fruit juice if possible fruit juice with added vitamins e.g. 'Vitafit' (Lidl) or 'Tropicana Multivitamins Juice'
- 40ml undiluted high juice squash or cordial (avoid sugar free/diet/no added sugar versions)



#### **Directions**

Put egg white powder into a glass. Gradually mix in undiluted cordial or squash (do not whisk). When mixed, gradually mix in fruit juice.

#### Flavour combinations

- High juice blackcurrant + cranberry juice
- High juice orange squash + pineapple juice
- High juice cranberry squash + apple juice
- Elderflower cordial e.g. Belvoir or Bottlegreen + apple juice

220ml serving provides at least 182 calories and 8.4g protein



<sup>\*</sup>Recipes reproduced with kind permission from Alison Smith, Herts Valleys CCG



# Homemade Supplements – Low Volume Recipes

These recipes are for those who would not manage 2 x 220ml supplements a day

Fortified Yoghurt - Makes one serving Offer 2 x 125ml Fortified yoghurts each day

### Ingredients

- 100ml Greek style full fat yoghurt
- 15g skimmed milk powder
- 15ml double cream



#### **Directions**

Make a paste by adding cream to milk powder until smooth. Slowly add yoghurt.

125ml serving provides 250 calories and 11g protein

Fortified Lemon Cream Pudding\* - Makes three servings Offer 1 x 100ml serving of a low volume pudding each day

#### Ingredients

- 300ml double cream
- 70g caster sugar

- Juice of 1-2 lemons
- 30g skimmed milk powder



#### **Directions**

Put cream and milk powder in a saucepan. Gently heat until milk powder has dissolved. Add sugar. Bring to the boil and boil for 3 minutes. Thoroughly mix in lemon juice to taste. Pour into three small dessert bowls and chill. Will keep (covered) in fridge for 3 days.

100ml serving provides 618 calories and 5g protein

Fortified Chocolate Caramel Cream Pudding\* - Makes three servings Offer 1 x 80ml serving of a low volume pudding each day

### Ingredients

- 150ml double cream
- 30g skimmed milk powder
- 30ml full fat milk

 2 x standard size (approx. 50g)
 Mars Bars or similar nougatcaramel chocolate bars



#### **Directions**

Put cream, milk and milk powder in a saucepan. Gently heat until milk powder has dissolved. Add finely chopped chocolate bars. Heat gently, stirring all the time, until chocolate bars have completely melted. Pour into three small descert howls and chill. Mixture will keep (covered) in fridge f

80ml serving provides 440 calories and 6g protein

dessert bowls and chill. Mixture will keep (covered) in fridge for 3 days.

Fortified Cream Shot - Makes six servings Offer 3 x 40ml servings of a low volume shot each day

#### Ingredients

- 150ml double cream
- 50ml full fat milk

- 1 heaped tablespoon of sugar
- 30g skimmed milk powder







#### **Directions**

Make a paste by adding a little cream to the sugar and milk powder until smooth. Slowly add remaining cream and milk.

40ml serving provides 185 calories and 2g protein

\*Recipes reproduced with kind permission from Alison Smith, Herts Valleys CCG





# **Weekly Food First Prescription Chart**

Please refer to the Food First Action Plan for supporting nutritional information

Residents Name: Week starting (Insert Date):

				Please Initial when given							
Chef aware Yes / No	Time		Topper/snack/drink given: give a specific description	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
<b>50Kcal food topper</b> Add <b>one</b> to <b>each</b> dish e.g.	Breakfast	Main									
with breakfast, lunch	Lunch	Main									
main, lunch pudding,		Pudding									
evening main and evening pudding	Supper	Main Pudding									
Extra snacks	Mid- morning										
Offer <b>two</b> 150Kcal snacks in <b>addition</b> to usual daily	Mid- afternoon										
intake	Evening										
Nourishing Drinks	Mid- morning										
Offer <b>two</b> homemade supplements in <b>addition</b>	Mid- afternoon										
to usual daily intake	Evening										