

## NUTRITION AND FOOD SERVICE

1. **REASON FOR ISSUE:** This Veterans Health Administration (VHA) Directive provides VHA Nutrition and Food Service policy.
2. **SUMMARY OF CONTENTS/MAJOR CHANGES:** This is a new directive defining Nutrition and Food Service policy.
3. **RELATED DIRECTIVE:** VHA Handbook 1109.1.
4. **RESPONSIBLE OFFICE:** The Office of Nutrition and Food Service (110A) is responsible for the contents of this VHA Directive.
5. **DOCUMENTS RESCINDED:** None.
6. **RECERTIFICATION:** This document is scheduled for recertification on or before the last day of June 2007.

Robert H. Roswell, M.D.  
Under Secretary for Health

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**1. PURPOSE:** This Veterans Health Administration (VHA) Directive provides VHA Nutrition and Food Service policy.

**2. AUTHORITY:** The Department of Veterans Affairs (VA) Nutrition and Food Service was established by Title 38, United States Code (U.S.C.).

**3. POLICY:** It is VHA policy that Nutrition and Food Service meet the nutritional needs of patients to enhance their recovery and contribute to their well-being.

**4. ACTION:** Nutrition and Food Service, VHA Central Office, is responsible for:

a. Monitoring and policy oversight for the provision of high quality comprehensive medical nutrition therapy, including nutrition education for patients;

b. Ensuring effective dietetic input into the health care delivery system through the provision of educational programs for all levels of dietetic and other health care personnel.

c. Supporting regional activities, and promoting wellness and disease prevention through medical nutrition therapy in ambulatory care programs.

d. Direction and guidance in the provision of high quality food products and food service.

e. Ensuring nutritional care by coordinating and providing technical guidance for nutrition research at basic scientific and clinical investigative levels.

## 5. DEFINITIONS

a. **Clinical Nutrition Management.** Clinical Nutrition Management ensures high quality comprehensive nutrition care for the veteran population that includes using education to help eligible patients achieve nutrition goals.

b. **Food Service Management.** Food Service Management is the organizational structure that functions in cost accounting and budgeting, menu planning, purchasing, receiving, food preparation and service, storage and inventory control, to promote efficiency in food production and service.

c. **Human Resource Management.** Human Resource Management represents the overall staffing pattern, operational units, and management principles applied to make efficient use of staff.

d. **Resource Management.** Resource Management is the planning and management of the budget to include: menu planning, cost containment and data validation, to enhance productivity, quality services, and technological advances.

e. **Safety Management Programs.** The Safety Management Programs encompass guidelines for: food service product safety, fire safety, energy conservation, infection control, hazardous materials, and equipment and employee safety management.

f. **Quality Assessment and Performance Improvement.** Quality assessment and performance improvement is an established system designed to assess and improve patient care outcomes by improving managerial, clinical, and administrative processes.