



Kent Academic Repository

Mikelyte, Rasa (2017) *Improving mealtime experiences in continuing care facilities*. In: KMPT Older People's Research Event, 24 November 2017, Canterbury, UK. (Unpublished)

Downloaded from

<https://kar.kent.ac.uk/70487/> The University of Kent's Academic Repository KAR

The version of record is available from

This document version

Presentation

DOI for this version

Licence for this version

UNSPECIFIED

Additional information

Versions of research works

Versions of Record

If this version is the version of record, it is the same as the published version available on the publisher's web site. Cite as the published version.

Author Accepted Manuscripts

If this document is identified as the Author Accepted Manuscript it is the version after peer review but before type setting, copy editing or publisher branding. Cite as Surname, Initial. (Year) 'Title of article'. To be published in *Title of Journal*, Volume and issue numbers [peer-reviewed accepted version]. Available at: DOI or URL (Accessed: date).

Enquiries

If you have questions about this document contact ResearchSupport@kent.ac.uk. Please include the URL of the record in KAR. If you believe that your, or a third party's rights have been compromised through this document please see our [Take Down policy](https://www.kent.ac.uk/guides/kar-the-kent-academic-repository#policies) (available from <https://www.kent.ac.uk/guides/kar-the-kent-academic-repository#policies>).



ENHANCING MEALS & MEALTIMES

*For People with Dementia
in Long-Term Hospital Care*





RESEARCH SUMMARY

The research project aimed to collaboratively develop small-scale interventions that will improve meals and mealtime experiences for people with dementia, their relatives, and ward staff in two NHS Continuing Care facilities.

- ❖ Example interventions involved:
 - ❖ Changes to when and what type of food is available
 - ❖ Mealtime environment (e.g. table layout)
 - ❖ Opportunities to share and interact during mealtimes

All changes decided by the stakeholders



WHY RESEARCH MEALS & MEALTIMES IN DEMENTIA CARE?

- ❖ Meals and mealtimes in dementia care are a commonly emphasised within policy documents and care guidelines

(Alzheimer's Society, 2013, Care Quality Commission, 2011; Department of Health, 2012)

- ❖ Meals & mealtimes are an important part of people's lives:

(Larson et al, 2006)

- ❖ But especially for people with dementia (Berg, 2006)

- ❖ Structure of the day
- ❖ Meaningful activity
- ❖ Sensory enjoyment
- ❖ Social opportunities
- ❖ Nutrition & hydration



PARTICIPANTS

25 patients, 13 relatives/
friends and 64 staff (N=102)

SETTING

2 NHS Continuing Care Units
(part of the same NHS trust)

PROCEDURE

Stage 1: *Pre-Intervention*

Stage 2: *Intervention*

Stage 3: *Post-Intervention*

Divided across 9-12 months

MEASURES

- ❖ Focused Ethnographic Observations of the setting
- ❖ Structured Mealtime Observations (Service Users only)
- ❖ Semi-Structured Interviews (where possible including people with dementia)
- ❖ Recording Weight/BMI (SUs only)
- ❖ Measuring Quality of Life, Mood and Engagement (SUs only; including one staff initiated assessment)
- ❖ Staff initiated assessments of nutrition (MNA-SF) and feeding (EdFED)

DESIGN

Action Research with participatory elements (stakeholders co-creating and implementing changes)



MEASURES

Physical
Aspects of
Mealtimes

Food &
Mealtime
Environment

Nutrition &
Hydration;

Eating Ability
& Assistance

Physiological
Aspects of
Mealtimes

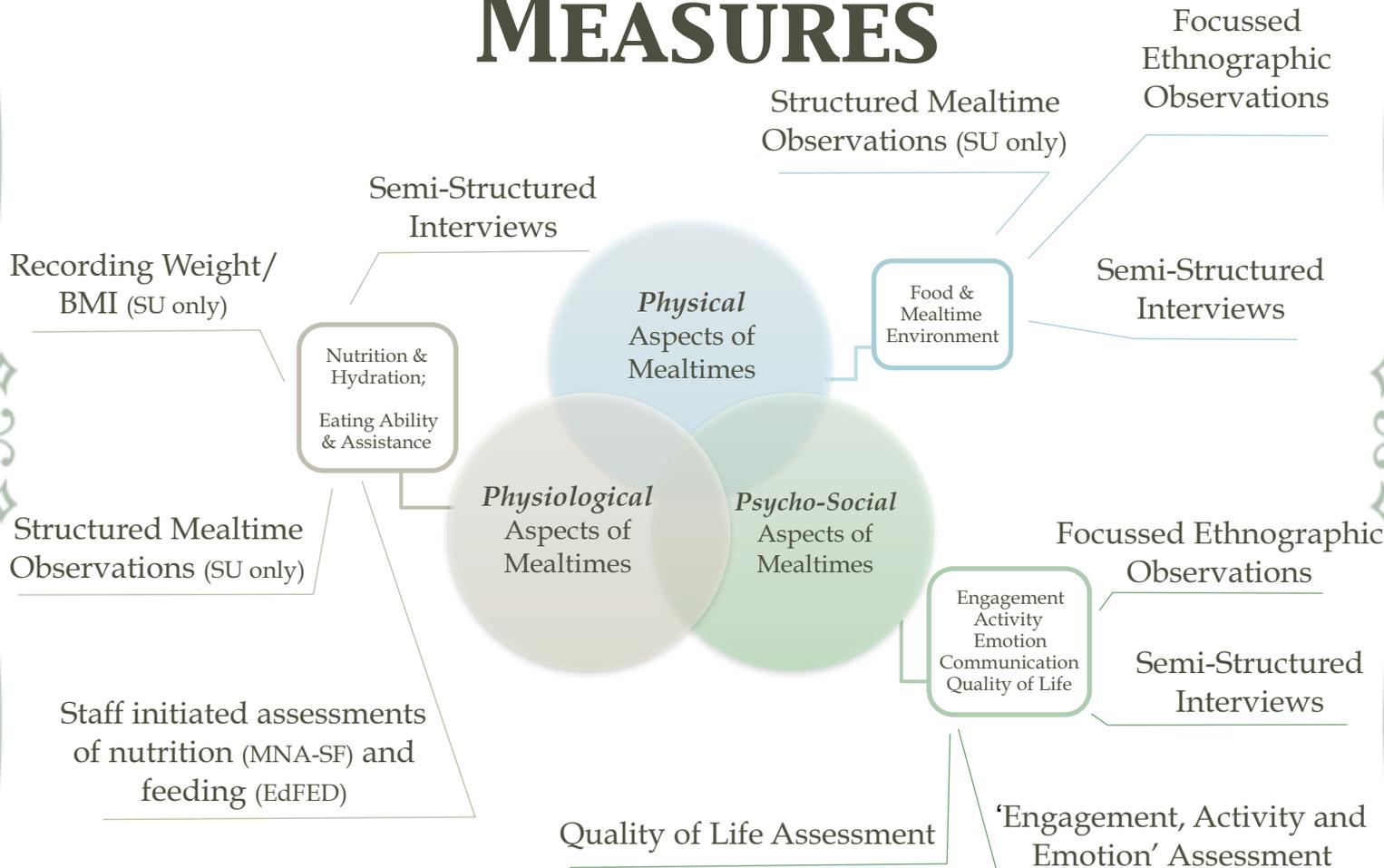
Psycho-Social
Aspects of
Mealtimes

Engagement
Activity
Emotion
Communication
Quality of Life





MEASURES



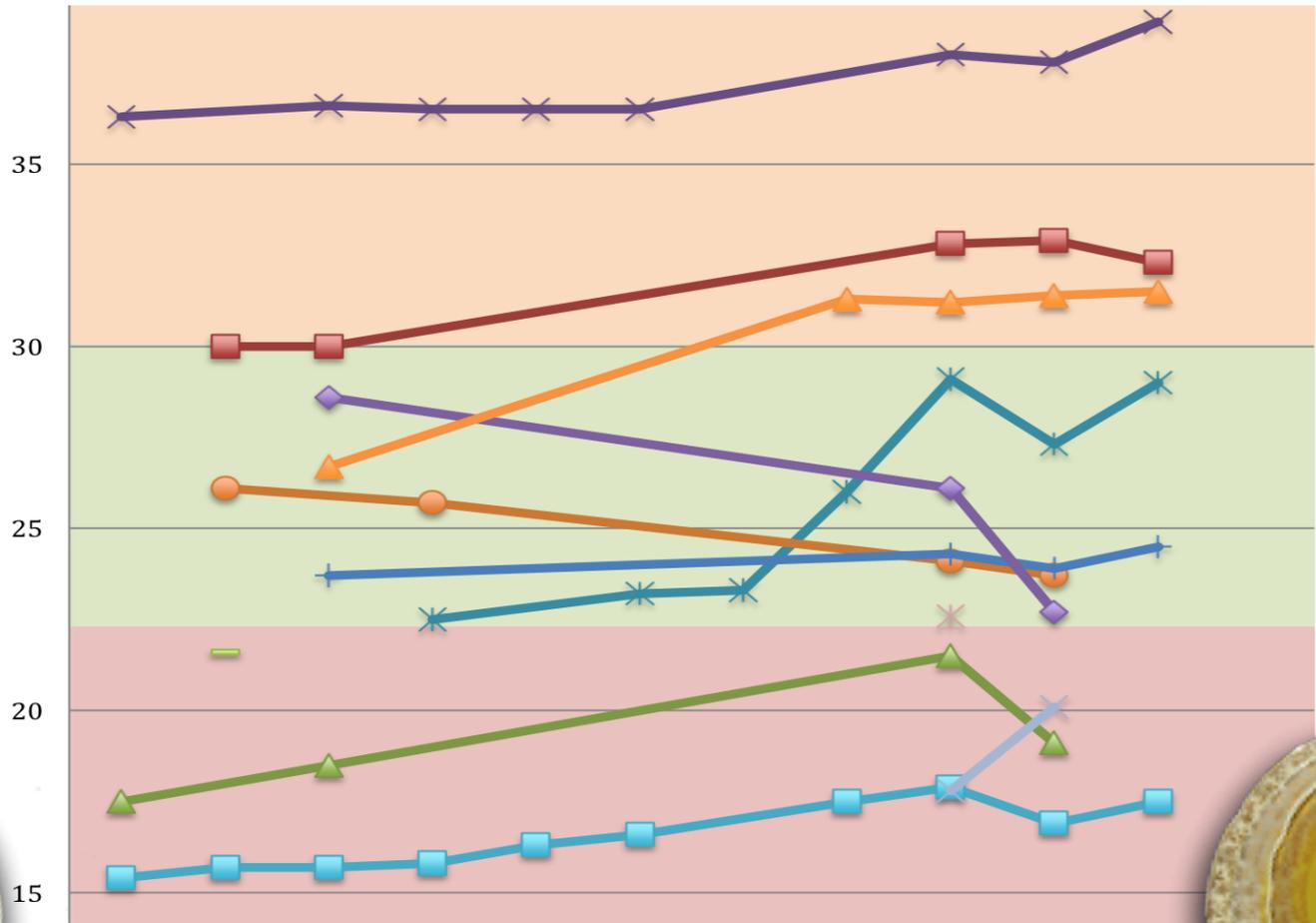
PRINCIPAL FINDING #1

Maintaining weight and weight gain is possible for most patients with dementia

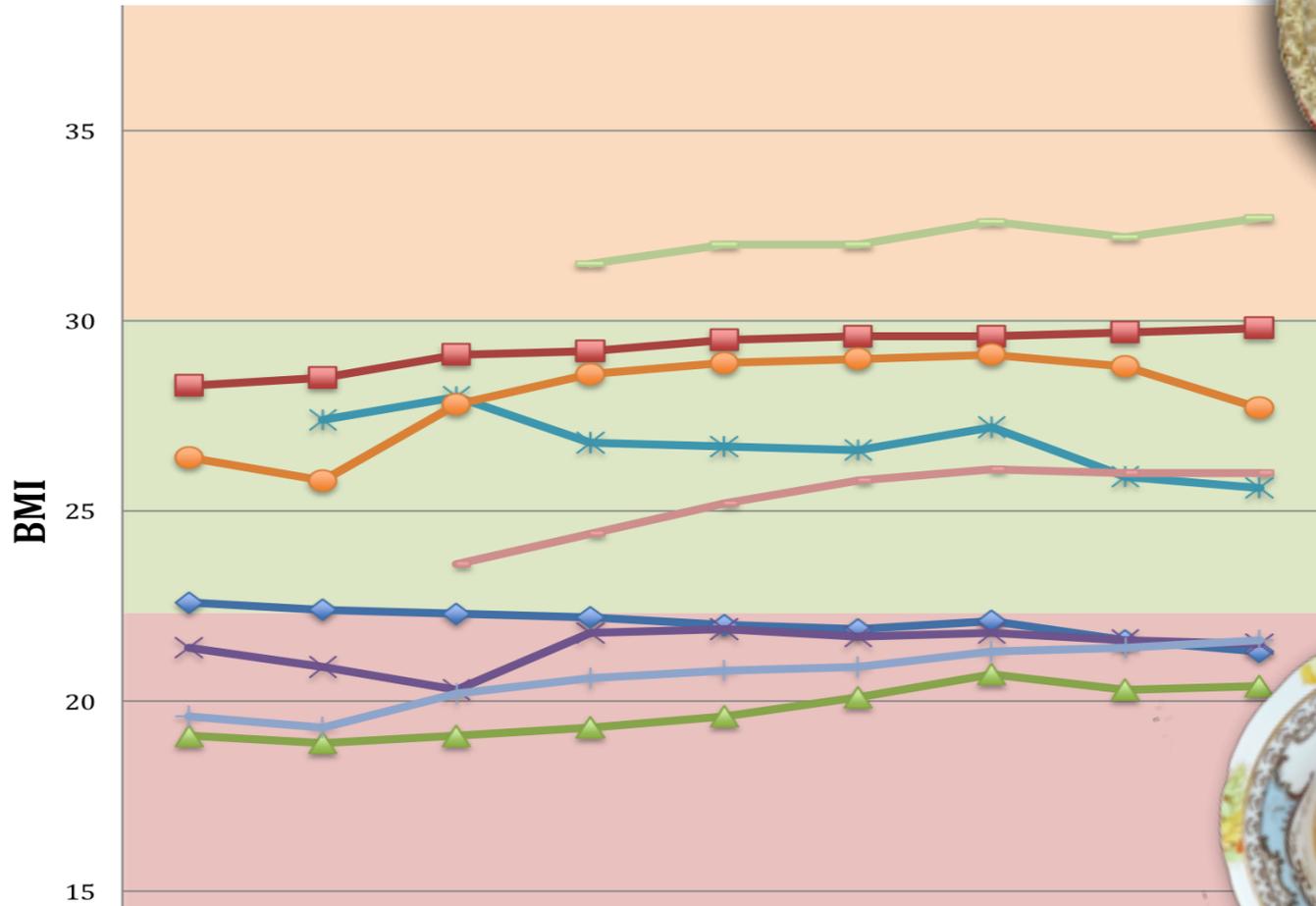


SITE 1 - BMI CHANGES

BMI



SITE 2 - BMI CHANGES



PRINCIPAL FINDING #2

Despite the same purpose of both wards, geographical proximity, and similar governance structures, mealtimes and mealtime experiences on the two wards were considerably different... as were the needed improvements.

Staff, patients and relatives knew what changes were a priority and best able to ensure personalised care, but lacked funds and autonomy



SITE 1

- ❖ 75% of participating patients were undernourished or at risk of malnutrition
- ❖ Patient weight was not accurately monitored
- ❖ The quantity and presentation of food provided by catering was often substandard
- ❖ Mealtimes were run in a regimented manner and were often identified as the worst part of the day
- ❖ Relatives were discouraged from visiting during mealtimes

SITE 2

- ❖ 50% of participating patients were undernourished or at risk of malnutrition
- ❖ Patient weight was monitored more frequently than policy requires
- ❖ The quantity and presentation of food provided by catering was good
- ❖ Mealtimes were usually relaxed and flexible, staff regarded meal times as overwhelmingly positive
- ❖ Relatives were strongly encouraged to participate in mealtimes

BOTH SITES

- ❖ The quality and types of food provided by catering was often substandard and only available at certain times
- ❖ Patient choice regarding food was minimal both before and during eating (better on Site 2)
- ❖ The environment was not altered prior to the meal to provide cues and encourage eating
- ❖ Patients were not encouraged to socialise with one another during mealtimes
- ❖ On the majority of cases, patient mood at mealtimes was neutral



INTERVENTIONS



SITE 1

Problem

Intervention

Unhelpful meal serving routine

Routine amended

Lack of food outside mealtimes

Extra snacks purchased

Few opportunities to socialise

Furniture allowing communal dining

Few cues at mealtimes

Changing table set-up

Staff unsure about patient weight-change

Clearer and more frequent monitoring

SITE 2

Problem

Intervention

Stressful teatimes

Dividing up the meal

Not enough staff at teatimes

Rota changes

A couple of patients not managing portions size

Food provided in small portions throughout the day

High proportion of people who need physical promoting, but not full assistance

Hanging mealtime set-up from individual to communal

Some disagreement between staff and relatives about mealtime approaches

Some disagreement between staff and relatives about mealtime approaches

PRINCIPAL FINDING #3

SITE 1



100%
Agreed



55%
Implemented



25%
Retained

SITE 2



100%
Agreed



89%
Implemented



61%
Retained

Social Dynamics and Environmental Factors on the wards impacted on how successfully the changes were implemented and if they were retained.



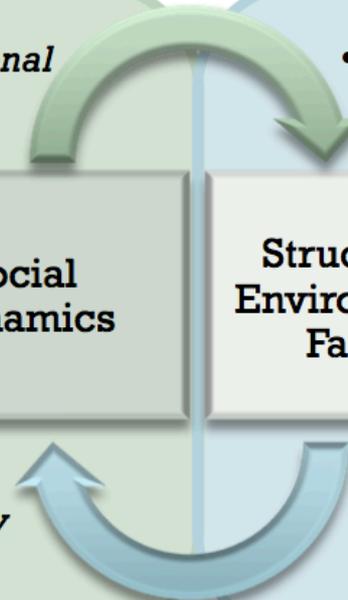
FACTORS INFLUENCING MEALTIME CHANGE

- *Adherence to organisational structures and power hierarchies*
- *Knowledge and attitudes related to dementia care*
- *Infrahumanisation*
- *Relationships and identity negotiation*

**Social
Dynamics**

- *Ward size and architecture*
- *Shift patterns & composition*
- *Ward routines*
- *Identity negotiation*
- *Policies & regulations*

**Structural &
Environmental
Factors**





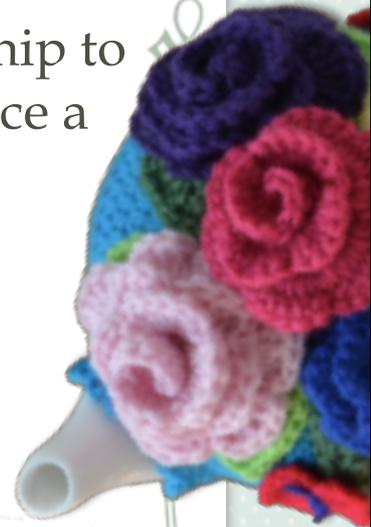
PRINCIPAL FINDING #4

Relatives were observed to be a particularly positive influence on mealtimes:

- ❖ relieving staff pressures
- ❖ using knowledge of the patient and their relationship to help patients eat more, socialise more and experience a better mood
- ❖ helping to personalise mealtime care

However, one of the wards did not allow relatives to be present at mealtimes (unless in patient's own room).

Misinterpretation of 'Protected Mealtimes' policy was common



PRINCIPAL FINDING #5



**Social
Needs**

**Sensory
Needs**

**Physiological
Needs**

Patients / Residents

Focused primarily on the social side of mealtimes (eating together, sharing food and conversation). Sensory needs also acknowledged, but seen as less important. Physiological needs not mentioned

Relatives

Focused primarily on sensory needs (tasty food, and pleasant eating environment with appropriate cues) but acknowledge physiological needs, too

Staff

Focused almost exclusively on nutrition & hydration (the clinical needs around mealtimes)

MEALTIME FOCI

PRINCIPAL FINDING #6

Mealtimes had a unique potential to meet physiological, psychological and social needs for people with dementia.

This was particularly visible during celebrations. But more frequent food-related celebrations were difficult to achieve due to:

- ❖ available funds
- ❖ staff levels
- ❖ beliefs about dementia



Celebrating Food

Weekly Schedule

Treat Tuesdays

a small buffet and drinks



Cake Wednesdays

tea and cakes or other sweet treats



Fruit Thursdays

soft fruit & yogurt ~ fruit smoothies

Families & friends welcome to join!

Also... pancakes or waffles for Sunday Breakfast

Sausages and eggs for breakfast - available daily



CONCLUDING THOUGHTS

Increasing
Heterogeneity of
Mealtime Needs

Increasing
Homogeneity of
Mealtime Routines in
Institutional Settings

Mealtime Tensions



Research within the NHS
& with people living with
dementia is likely to be:

- ❖ Time-consuming
- ❖ Resource-consuming
- ❖ and at times challenging

But it is also:

HIGHLY REWARDING
&
MUCH NEEDED!





REFERENCES

- Abbasi, A. A., & Rudman, D. (1994). Undernutrition in the nursing home: prevalence, consequences, causes and prevention. *Nutrition Reviews*, 52, 113-122
- Alzheimer's Research UK (2013). *Dementia Statistics* [Online]. Available from: <http://www.alzheimersresearchuk.org/dementia-statistics/> [Accessed 2 December 2013]
- Alzheimer's Society (2013). *Dementia Priority Setting Partnership* [Online]. Available from: http://www.alzheimers.org.uk/site/scripts/documents_info.php?documentID=341 [Accessed 2 November 2013]
- Alzheimer's Society (2012). *Statistics* [Online]. Available from: http://www.alzheimers.org.uk/site/scripts/documents_info.php?documentID=341 [Accessed 2 December 2013]
- Aselage, M. B. (2010). Measuring mealtime difficulties: eating, feeding and meal behaviours in older adults with dementia. *Journal of Clinical Nursing*, 19(5-6), 621-631.
- Berg, G. (2006). *The Importance of Food and Mealtimes in Dementia Care: The Table is Set*. Gateshead: Athenaem Press.
- Care Quality Commission (2010). *Position Statement and Action Plan for Older People, Including People Living with Dementia 2010-2015*. [Online]. Available from: http://www.cqc.org.uk/sites/default/files/media/documents/cqc_position_statement_action_plan_for_older_people_and_dementia_0.pdf [Accessed on 9 October 2012]
- Care Quality Commission (2011). *The Essential Standards*. [Online]. Available: <http://www.cqc.org.uk/organisations-we-regulate/registering-first-time/essential-standards> [Accessed on 9 October 2012]
- Chang, C.-C., & Roberts, B. L. (2011). Malnutrition and feeding difficulty in Taiwanese older with dementia. *Journal of Clinical Nursing*, 20(15-16), 2153-2161.
- Department of Health (2009). *Living Well with Dementia: A National Dementia Strategy*. [Online]. Available from: http://www.dh.gov.uk/prod_consum_dh/groups/dh_digitalassets/@dh/@en/documents/digitalasset/dh_094051.pdf [Accessed on 9 October 2012].
- Edahiro, A., Hirano, H., Yamada, R., Chiba, Y., Watanabe, Y., Tonogi, M., & Yamane, G.-y. (2012). Factors affecting independence in eating among elderly with Alzheimer's disease. *Geriatrics & Gerontology International*, 12(3), 481-490.
- Hanson, L. C., Ersek, M., Gilliam, R., & Carey, T. S. (2011). Oral Feeding Options for People with Dementia: A Systematic Review. *Journal of the American Geriatrics Society*, 59(3), 463- 472
- Ho, S.-Y., Lai, H.-L., Jeng, S.-Y., Tang, C.-w., Sung, H.-C., & Chen, P.-W. (2011). The Effects of Researcher-Composed Music at Mealtime on Agitation in Nursing Home Residents With Dementia. *Archives of Psychiatric Nursing*, 25(6), e49-e55.
- Hung, L., & Chaudhury, H. (2011). Exploring personhood in dining experiences of residents with dementia in long-term care facilities. *Journal of Aging Studies*, 25(1), 1-12.
- Janssen, I., Katzmatzyk, P. T., & Ross, R. (2005). Body mass index is inversely related to mortality in older people after adjustment for waist circumference. *Journal of American Geriatrics Society*, 53(12), 2112-2118.
- Keller, H. K., et al. (2003). Prevention of weight loss in dementia with comprehensive nutritional treatment. *Journal of the American Geriatric Society*, 51, 945-951
- Larson, R. W., Branscomb, K. R., & Wiley, A. R. (2006). Forms and functions of family mealtimes: multidisciplinary perspectives. *New Directions for Child and Adolescent Development*, 111, 1-15.
- Lin, L.-C., Watson, R., & Wu, S.-C. (2010a). What is associated with low food intake in older people with dementia? *Journal of Clinical Nursing*, 19(1-2), 53-59.
- Lin, L.-C., Huang, Y.-J., Su, S.-G., Watson, R., Tsai, B. W. J., & Wu, S.-C. (2010b). Using spaced retrieval and Montessori-based activities in improving eating ability for residents with dementia. *International Journal of Geriatric Psychiatry*, 25(10), 953-959.
- Lou, M.-F., Dai, Y.-T., Huang, G.-S., & Yu, P.-J. (2007). Nutritional status and health outcomes for older people with dementia living in institutions. *Journal of Advanced Nursing*, 60(5), 470-477.
- Mamhidir, A.-G., Karlsson, I., Norberg, A., & Mona, K. (2007). Weight increase in patients with dementia, and alteration in meal routines and meal environment after integrity promoting care. *Journal of Clinical Nursing*, 16(5), 987-996.
- Mental Capacity Act. (2005). (c. 9) London: The Stationery Office.
- Nijs, K. A. N. D., Graaf, C. d., Kok, F. J., & Staveren, W. A. v. (2006). Effect of Family Style Mealtimes on Quality of Life, Physical Performance, And Body Weight of Nursing Home Residents: Cluster Randomised Controlled Trial. *British Medical Journal*, 332, 1180-1183.
- 

RESEARCH DETAILS



Researcher: *Rasa Mikelyte*

Tel: 07842 257607

Email: rm457@kentforlife.net

Address: SSPSSR, University of Kent
Gillingham Building
Chatham Maritime
ME4 4AG

Supervisors:

Alison Culverwell

Head of Older Adult Psychological
Services for Eastern & Coastal Kent
KMPT

Prof. Alisoun Milne

School of Social Policy, Sociology &
Social Research, University of Kent

The study has been approved by the
Social Care Research Ethics Committee.
REC reference: 13/IEC08/0018

This research project is hosted by KMPT
and University of Kent, and sponsored
by Kent Health

