## 2022 CPD

You can obtain 3 CEU's for reading the article "PATIENTS IN PUBLIC HOSPITALS RECEIVED INSUFFICIENT FOOD TO MEET DAILY PROTEIN AND ENERGY REQUIREMENTS: CAPE TOWN METROPOLE, SOUTH AFRICA" and answering ALL the accompanying questions with a pass mark of 70% or more.

This article has been accredited for CEU's (ref. no. DT/A01/P00008/2022/00008)

## **HOW TO EARN YOUR CEUS**

- Register at https://www. mpconsulting.co.za.
- 2) Log in.
- 3) Click on "Journal CPD".
- 4) Go to "SAJCN".
- 5) Click "Access" to complete the CPD questionnaire.
- Visit https://www.tandfonline. com/toc/ojcn20/current to access the relevant CPD article.
- Answer ALL the accompanying questions in the CPD questionnaire.
- Click "Submit answers" to obtain your results.

Only online questionnaires will be accepted.

## **Activity 167**

- Hospital acquired malnutrition is defined as malnutrition that has been identified:
  - a. Five days after admission to a hospital
  - b. Fourteen days after admission to a hospital
  - c. Ten days after admission to a hospital
- 2. The Acute Care Hospital Foodservice Patient Satisfaction Questionnaire consists of the following constructs:
  - a. Food quality, meal service quality, staff/service issues, physical environment, and meal size/sufficiency
  - Management style, food quality, meal service quality, physical environment, and meal sufficiency
  - Food quality, meal service quality, pest control services, physical environment, and meal size/ sufficiency
- All three public hospitals provided a food intake that was below the patient's energy and protein needs of:
  - a. 2 050-3 040 kJ and 30-50 g protein
  - b. 1 305–2 888 kJ and 25–36 g protein
  - c. 200-300 kJ and 35-45 g protein
- 4. The average plate wastage for the hospitals over a three-day period was between:
  - a. 6–17%
  - b. 20-45%
  - c. 60-70 %
- 5. Hospital B had a significantly higher score for the following patient satisfaction construct:
  - a. Staff/service issues
  - b. Meal size sufficiency
  - c. Food quality
- The hospital that served the most energy and protein containing meals was still below the Department of Health ration scale amounts by:
  - a. 34% for energy and 54% for protein
  - b. 20% for energy and 30% for protein
  - c. 15% for energy and 20% for protein
- Serving six smaller protein containing meals throughout the day increased energy intake and met the energy needs of:
  - a. 37% of hospitalised patients
  - b. 50% of hospitalised patients
  - c. 80% of hospitalised patients
- 8. The percentage of patients who met their energy needs in three South African public hospitals were:
  - a. 20% in Hospital A, 40% in Hospital B and 80% in Hospital C
  - b. 60% in Hospital A, 80% in Hospital B and 30% in Hospital C
  - c. 11% in Hospital A, 26% in Hospital B and 4% in Hospital C
- 9. By improving the patient's nutritional status, it is estimated that the following amount of money can be saved per patient per day:
  - a. R 1 600
  - b. R 3 582
  - c. R 300

- 10. The following steps can reduce hospital length of stay by an estimated 12% as well as reduce mortality rates:
  - a. Timely identification of undernourished patients and adequate nutritional interventions
  - b. Increasing the food budget and serving meals six times a day
  - c. Feeding patients that cannot feed themselves and ensuring the food temperature is correct
- 11. The constructs that were found to be significantly associated with energy or protein intake in this study were:
  - a. Food quality, food quantity and staff/service issues
  - b. Staff/service issues, physical environment, and meal size/sufficiency
  - c. Food quality, meal size/sufficiency and physical environment
- 12. The researchers suggested that the following steps should be taken to improve public hospital foodservice quality:
  - a. Daily patient food satisfaction evaluations, broader range of recipes, enhance the menu, provide meals at correct temperature and at appropriate times
  - Measuring the temperature of food delivery trucks, ensuring pests like birds do not enter the foodservice unit, locking all the storerooms when not in use
  - c. Purchasing colourful plates, using stainless steel cutlery, preventing over or under production of food by following the ration scale
- 13. How many additional portions of protein containing snacks between meals would provide sufficient energy and protein in public hospitals?
  - a. Three to four portions per day
  - b. Four to six portions per day
  - c. Two to five portions per day
- 14. What percentage of patients in all three public hospitals, on average, stated that their appetite was as usual, and that they did not receive additional food from family or friends:
  - a. 30%
  - b. 40%
  - c. 10%
- 15. The types of public hospitals that were included in this study were:
  - a. Central hospital, large district hospital and medium district hospital
  - b. National hospital, provincial hospital, and municipal hospital
  - c. Central hospital, district hospital and municipal hospital