

**DEPARTMENT OF DIETORY SERVICES
ANNUAL REPORT FOR THE YEAR 2008-09, 2009-10 & 2010-11**

The Dietary department of KMIO caters to the needs of inpatients of the hospital. The aim of Dietary department is to provide hygienically prepared nutritious food in general and appropriate food for different types of cancer in particular. The nutrition and dietetic services plays an important role in the treatment of cancer patients.

The Dietary department comes under the administrative control of the medical superintendent and the Chief Administrative Officer.

The Dietary department staff position currently is as follows.

- 1) Nursing Superentendent Gr.I - Smt. Sundra D.
- 2) Kitchen Supervisor - Sri. Rangaswamy G.
- 3) Clerk-cum-Typist - Smt. S. Rajalakshmi
- 4) Litrerate Attender - Sri. P.V. Muniraju
- Smt. Indrani
- 5) Cooks - Sri. B.R Nagaraju
- Sri. Ramashesu
- Sri. Siddalingappa
- 6) Cook- Mate - Sri. G. Ashok Kumar
- Smt. Rathnamma
- 7) Servers - Sri. D.S. Rajanna
Sri. Rudresh
- 8) Support staff - Sri. Nagappa
- Sri. Lakshmana
- Sri. Jestin
- Smt. Susheela B.N.

Services provided by the department:

Dietary deparment is working in three shifts in order to take care of the nutritional requirements of the cancer patients. The Nursing superindent Gr. I. looks after the overall management of the dietary department. The kitchen supervisor prepared daily diet indent of the inpatients and maintains the accounts of the department. The Literate attenders accompany the servers during distributors of food and note down the patients feed back about the food.

Hospital inpatients diets are provided in the following other Government Hospital diet like, semiliquid diet, Normal diet, modified diabetic diet and children diet. Therapeutic diet charts are made available in the dietary department. The department also helps patients in overcoming eating difficulties related to the disease and its treatment. Diet counselling is given to out patient

and patients who have been discharged from the hospital wherever necessary. They are also provided with suitable diet chart to follow.

Statistical Information: On an average the dietary department is providing 170 to 190 different types of diets to inpatients everyday.

Requirements of the Dietary Department;

- 1) Steam cooking equipment
- 2) Battery operated trolleys (better and comfortable trolley to supply food to patients)
- 3) Additional staff like Assistant dieticians and other supportive staff.

Conclusion:

The hospital bed strength has increased to 500—550 and owing to the different varieties of diets provided to the patients and the steep hike in the prices of commodities including provision grocery, gas fuel, milk, vegetables bread, eggs, etc., The budgetary requirement is now around 25-35 lakhs rupees. Considering the growing demand there is need to appropriately equip the hospital's dietary department.

1. Liquid diet	820
2. Tube feeding diet	4620
3. Semi-liquid diet	10500
4. Normal diet with egg	24120
5. Normal diet without egg	1780
6. Soft diet	230
7. Diabetic diet	1620

Children diet

1. liquid diet	800
2. Normal diet	16250

TOTAL DIETS 60970

Statistics from April 2009 to March 2010

1) Liquid diet	891
2) Tube feeding diet	5089
3) Semi-liquid diet	12711
4) Normal diet with egg	24119
5) Normal diet without egg	1693
6) Soft diet	158
7) Diabetic diet	1781

Children diet

1) Liquid diet	491
2) Normal diet	14378

TOTAL DIETS 61311

Statistics from April 2010 to March 2011

1) Liquid diet	550
2) Tube feeding diet	4730
3) Semi-liquid diet	11000
4) Normal diet with egg	26550
5) Normal diet without egg	1250
6) Diabetic diet	1900

Children diet

1) Liquid diet	50
2) Normal diet	15250

Total diets 61280