



Oregon Physicians for Social Responsibility
Healthy Food in Health Care Project
www.oregonpsr.org | www.hospitalgreenchef.com

Hospital Green Chef Meal Standards Project

Project Overview:

The way our food is produced, where it comes from and how we prepare it has significant impacts on the health and well-being of the environment, our communities, and the individuals that reside in them. As places of healing, hospitals have a unique opportunity to be models of wellness by preparing meals for patients, staff and visitors that are made with food produced and prepared in a way that is protective of the environment and public health.

Increasingly consumers are seeking food that is healthy for both them and the environment. Hospitals can assist patients, staff and visitors in making good food choices by creating and labeling meals that meet sustainability and nutritional standards. The **Hospital Green Chef Meal Standards** project was developed in coordination with hospitals from across Oregon to create comprehensive meal standards and a label that means the same thing across health care facilities implementing the project, regardless of system affiliation, ownership, size, or location. Hospitals participating in the project utilize the Hospital Green Chef logo to label patient and cafeteria meals meeting the standards.

The standards are meant to be comprehensive in terms of sustainability and nutrition. The Green Chef label identifies full-plate meals (generally consisting of one entrée and two sides) that meet the standards.

Logo:



Toolkit:

Participating hospitals will have access to a toolkit to help them implement the project. The toolkit will include:

1. The standards



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2. Recipes that meet the standards (these recipes are meant to be used as ideas of meals hospitals could create to meet the standards, they are NOT required to be used)
3. Resource sheets that address issues around acquiring product that meets the standards (e.g., A Factsheet on GMO Fats & Oils will be available)
4. Logos for labeling a variety of menus (patient menus, reader boards, etc.)
5. Marketing Material – potentially including:
 - a. Posters in a variety of sizes
 - b. A brochure
 - c. Digital picture files for electronic reader boards/menus
 - d. Bookmarks for patient trays and/or giving out in cafeterias
 - e. Table Tents
 - f. Stickers for tracking food deliveries from loading dock to kitchen

Participation:

Participation is open to any hospital that serves meals to patients, staff or visitors. The toolkit is password protected. In order to gain access to the toolkit hospitals will need to indicate their desire to participate in the project and indicate that, to the best of their knowledge, only meals that meet the standards will be labeled with the Hospital Green Chef logo.