



Singapore Healthcare Management 2021

# Touch 2 Order

## Inpatient Meal Ordering System

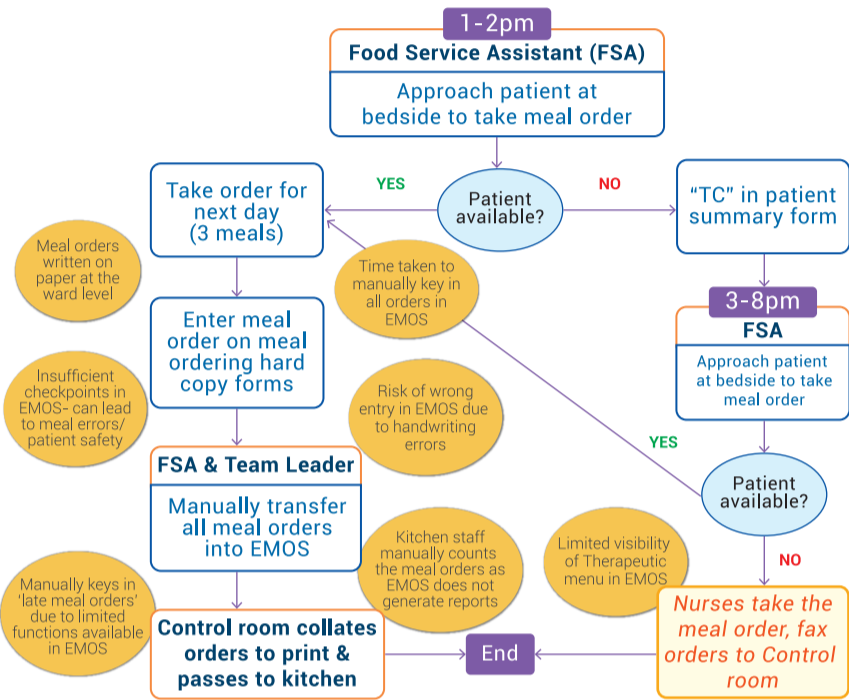
### A SYSTEM THAT PRODUCES PRODUCTIVITY

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## 01 INTRODUCTION

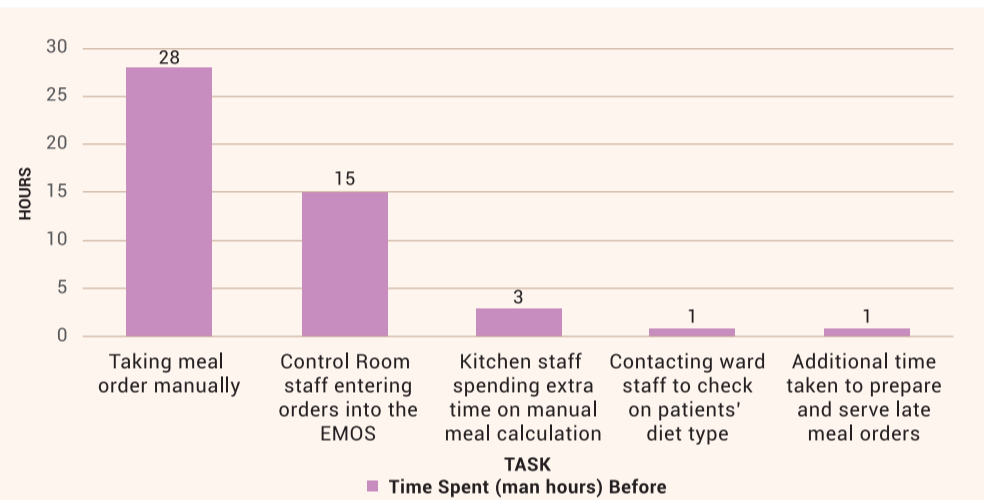
**Meal Ordering system** is a prudent system in a hospital's operational network. If this system, instead of adding value, adds considerable flaws to the processes and productivity, would you prefer it? We knew our system had areas of improvement and we wanted **ADDRESS IT!**



## 02 PROBLEM STATEMENT

Current Electronic Meal Ordering System (EMOS) involved lots of manual work including taking meal orders, transcribing those meal orders into the system, manual counting of meal orders for production and all this involved multiple staff intervention ranging from Food Servers, Nursing and Kitchen team(s). This led to ineffective and inefficient meal ordering processes, unnecessary wastage of manpower and even created opportunities for errors which could impact patients' meal safety.

**We aim to eliminate manual meal processes and to save resources by leveraging on a new meal ordering system to boost staff productivity, efficiency.**



## 03 METHODOLOGY

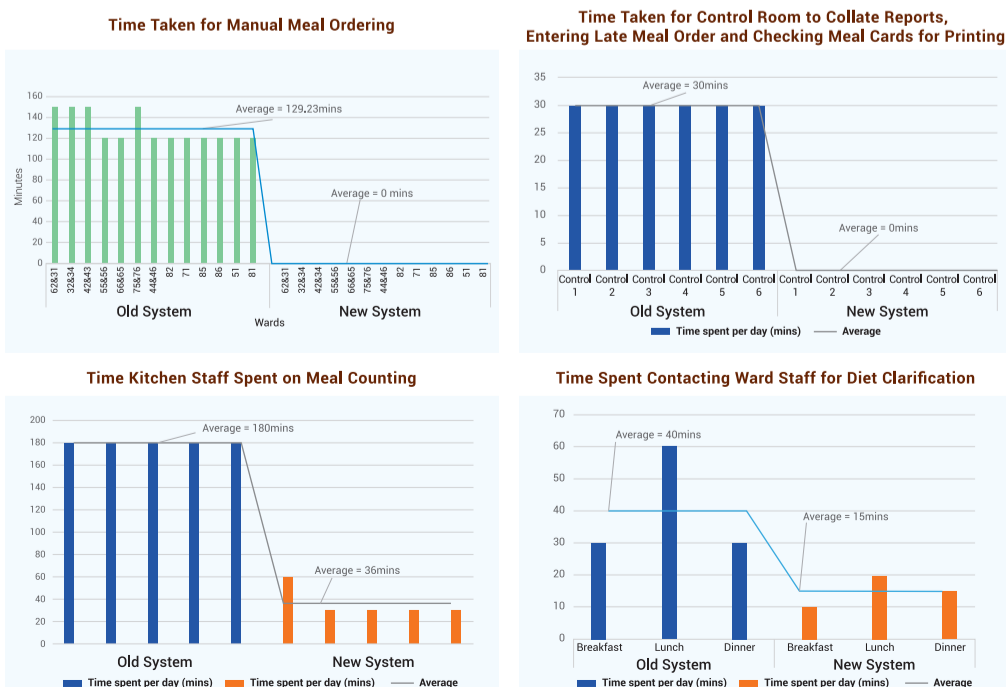
In order to combat the situation, the way was to devise a new electronic meal ordering system. This is called **Touch 2 Order (T2O)**



## 04 RESULT

### SIGNIFICANT IMPROVEMENT IN STAFF PRODUCTIVITY

- A) Phenomenal reduction in manual meal ordering process
- B) Significant time savings for kitchen and control room staff
- C) Better experience for nursing staff



## 05 CONCLUSION

Previous In-Patient Meal Ordering System had major drawbacks that led to manual meal ordering and manual recording of diets, incomplete therapeutic information, no provision of recording late meal orders and so forth. All these gaps not only led to increased time spent in operating the system but also increased the risk of wrong, incomplete and/or no meal orders for the patients.

With these grave issues at hand, it was planned to devise a new enhanced upgraded and configurable meal ordering system which could not only closed the risk gap for the errors but boosted staff productivity and efficiency by automating the manual processes and considerably reducing the operating times.

**The new system also looked into implementing safety net at critical points of meal ordering process so that nearly Zero-Harm to the patient safety can be achieved at all levels.**

