NYC HEALTH+ HOSPITALS Plant-Based Meal Program

Timeline

- 2019 After taking the **Meatless Mondays** pledge, NYC Health + Hospitals began offering plant-based meals each Monday at its 11 hospitals. The plant-based meals proved extremely popular, with 97% of patients sticking with the plant-based option.
- 2022 In March, NYC Health + Hospitals began offering plant-based meals as the "Chef's Recommendation" for lunch daily. Later that year, plant-based defaults expanded to dinner service.
- 2025 In March, NYC Health + Hospitals celebrated its three-year anniversary of the program, having served more than two million plant-based meals.

Overview

Client & Staff Buy-In

- Hospital staff sample new recipes, which only enter the menu rotation if they achieve an **80% patient satisfaction** rate or above.
- **The first choice** offered to patients for lunch and dinner daily is the plant-based Chef's Recommendation.

Culturally-Relevant Recipes

- NYC Health + Hospitals serves more than 14 unique, tasty, and nutritious plant-based dishes, with 40 more in development.
- Recipes draw from NYC's diverse community, using ingredients, flavors, and names that are **familiar and comforting** to patients of all ethnic backgrounds.

Restaurant-Like Service

- Serving **15,000 meals daily**, NYC Health + Hospitals' Food Service Associates provide restaurant-like service with each meal.
- Patients discharged from the hospital receive a booklet of <u>plant-</u> <u>based recipes</u> to make at home.

Impacts



Over 2 million plant-based meals served since March 2022



reduction in food-related carbon emissions





patient satisfaction

98%



Kabocha Squash Curry with Lima Bean Rice

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percent of patients choose the plantbased option



Food Service Associates

Providing restaurant-like service to every patient

Engaging	with patients by taking food orders, delivering meals, & gathering feedback
Serving	as ambassadors to the plant-based program
Educating	patients about the flavor and nutrition of the day's plant-based options

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What's on the Menu?



Moroccan Vegetable Tagine with Rice Pilaf



Pea Pesto Pasta with Roasted Tomatoes



Garden Bolognese



Jackfruit Jambalaya

+ more delicious plant-based recipes!

Testimonials

"NYC Health + Hospitals is leading a growing movement of institutions implementing plant-based defaults to encourage people to try delicious foods that help prevent chronic disease, while still protecting freedom of choice."

Katie Cantrell, CEO at Greener By Default

"Nutritious, tasty food is another way we care for our patients. Our plantbased menu reflects our patients' cultural diversity so they can experience familiar dishes to make their hospital stay more comfortable." **Dr. Mitchell Katz, President and CEO at NYC Health + Hospitals**

"This has been one of the most rewarding challenges in my career. To be the creative partner behind this food project and serve those in the largest municipal healthcare system in the States is a large task. Knowing our patients' acceptance of what we have achieved is the catalyst to continue this journey."

Philip DeMaiolo, Sodexo Corporate Chef at NYC Health + Hospitals



Culinary Center Staff

Health Benefits of Scratch-Cooked Plant-Based Eating

Lowers risk of...

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- Cardiovascular disease
- Type 2 diabetes
- Certain cancers
- Obesity

- Helps with...
- Weight management
- Hypertension
- Hyperlipidemia

In the Media

"How New York's Public Hospitals Cut Carbon Emissions: More Vegetables" <u>New York Times</u>

"How Hospital Food Can Fuel Sustainability Efforts" <u>American Hospital Association</u>

"An Innovative Program for Hospital Nutrition" <u>American Journal of Lifestyle Medicine</u>

"NYC Health and Hospitals Mark 2 Years of Serving Patients Plant-Based Foods" <u>News 12 Brooklyn</u>

"Introducing Patients to Plant-Based Meals" <u>Perspectives Podcast</u>

"C40: Mayors Making Good Food Cities" <u>Food Planet Prize</u>