

Dietitians Australia welcomes strengthened Aged Care Quality Standards

Dietitians Australia has welcomed the draft revised Aged Care Quality Standards and encourages all dietitians and families with loved ones in aged care to participate in the public consultation.

“We are pleased the draft revised ‘Aged Care Quality Standards’ propose a whole new standard (Standard 6) on food and nutrition,” said CEO Robert Hunt.

Action 6.3.1 proposes that ‘menus are developed and reviewed with the input of chefs/cooks and an Accredited Practising Dietitian, particularly for older people with specialised dietary needs’.

“Another welcome addition is the requirement for providers to implement processes to recognise, monitor and manage malnutrition and dehydration,” said Mr Hunt.

The Royal Commission highlighted that up to 50% of residents in aged care were malnourished.

“We thank Minister Anika Wells for her commitment and leadership and the Department of Health and Aged Care staff for strengthening the importance and role of food and nutrition in aged care,” said Mr Hunt.

“Dietitians Australia have long been asking for annual Menu and Mealtime Quality Assessments to be conducted by an Accredited Practising Dietitian in residential aged care facilities to the benefit of all residents.

“We want to see every aged care home in Australia have an annual Menu and Mealtime Quality Assessment and be supported with the help of an Accredited Practising Dietitian to improve nutrition, wellbeing and quality of life for our loved ones in aged care.”

The public consultation on the draft revised Aged Care Quality Standards is open until 25 November 2022 and can be viewed here: <https://agedcareengagement.health.gov.au/qualitystandards/>

Request an interview with Dietitians Australia CEO Robert Hunt (Canberra based) please contact

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