House Committee on Human Services 900 Court St. NE Salem, Oregon 97301

Re: Technical Support for Implementation of HB 2348

Chair Williams, Vice-Chair Leif, Vice-Chair Ruiz, and Members of the House Committee on Human Services:

In December of 2019, the Coalition for Plant-based Food in Hospitals was created to support the hospitals in New York and California introduce plant-based options in their cafeterias and in-patient dining. The Coalition members have decades of experience, and offer resources and support requested from hospital staff at no cost to the hospital. As described below, we are committed to sharing our knowledge and experience with those who are making a difference for their patients every day in Oregon and beyond.

An introduction to the coalition members and the resources offered:



Oldways is a food and nutrition nonprofit dedicated to improving public health by inspiring individuals and organizations to embrace the healthy, sustainable joys of the "old ways" of eating—heritage-based diets high in taste, nourishment, sustainability, and joy. The Oldways Plant Forward Plates Healthcare Toolkit provides 40+ dietitian-created recipes, menus, ordering guides, HACCP instructions, and additional guidance for adding 100% plant-based meal options to hospital menus.

Contact: Sandy Mason (sandy@oldwayspt.org, 617-896-4888)

For Resources: OldwaysPT.org/Toolkit Flyer: Plant Forward Plates for Hospitals

Meatless Monday

Launched in 2003 by The Monday Campaigns in association with the Center for a Livable Future at the Johns Hopkins Bloomberg School of Public Health, Meatless Monday encourages people to start with a small change—skip meat once a week. This simple message works because it provides a regular cue to take action on Monday, which research shows is the day people are most open to making positive changes. Starting each week practicing Meatless Monday can lead people to eat more plantbased meals throughout the rest of the week. This can improve their health and help reduce environmental impact. Resources are available for all hospitals to make an impact in 2020 by embracing plant-based

menus for patient health and satisfaction and for environmental sustainability. **Contact:** Cherry Dumaual (cdumaual@mondaycampaigns.org, 917-838-7269)

For Resources: Meatless Monday for Hospitals and Healthcare

Flyer: New York-Presbyterian Hospital Case Study





Physicians Committee for Responsible Medicine

Founded in 1985, the Physicians Committee for Responsible Medicine is a nonprofit organization that promotes preventive medicine, conducts clinical research, and encourages higher standards for ethics and effectiveness in education and research. The Physicians Committee provides numerous resources to organizations, hospitals, and individuals at no cost to improve health through good nutrition. With years of preventive health culinary training experience, we offer employee wellness programs, free CME, and grand rounds and lunch and learns, as well as other support to keep your staff healthy, vital, and satisfied. Menu consultation, free recipes, and marketing assets are available to support hospitals provide plant-based options to their patients and align with the AMA's Healthy Food in Hospitals resolution, as well as state-specific laws (California, New York and pending in Maryland and Washington, D.C.).

Contact: Allison Lenthall (alenthall@pcrm.org; 202-527-7332)

Toolkit: <u>Health Food in Health Care Toolkit</u>
For Additional Resources: PCRM.org

The Humane Society of the United States' Forward Food Program

Since 2015, The Humane Society of the United States (HSUS) has partnered with the country's largest foodservice companies, as well as individual hospitals, on plant-based nutrition education, culinary trainings, menu development, recipe creation, and marketing with the goal of increasing plant-based options in the cafeteria and on patient menus. Different types of virtual trainings are available for foodservice leaders, chefs, and clinicians within health care, including webinars, videos, and live Zoom hands-on learning events. The trainings address the health and environmental impacts of food, ways of marketing plant-based foods, and strategies on recipe development.



Contact: Lauren Pitts (lpitts@humanesociety.org, 310-710-3076)

For Resources: forwardfood.org

Flyer: Forward Food Program for Hospitals

Thank you for your consideration and we look forward to being of service to Oregon hospitals.







