

## Accessing hospital packaged foods and beverages : the importance of a seated posture when eating

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1 **Accessing hospital packaged foods and beverages: The importance of a seated**  
2 **posture when eating**

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4 posture when eating.

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13 **Abstract**

14 **Background**

15 Hospitalised and community dwelling older people (65 years and over), have difficulties opening food  
16 and beverage items such as cheese portions and tetra packs served in public hospitals. Previously,  
17 the role of hand strength on successful pack opening has been explored in a seated position.

18 However, as many people in hospital eat in bed, this laboratory study examined the differences  
19 between participants opening a selection of products both in a hospital bed and a chair.

20 **Methods**

21 This study used a qualitative method (satisfaction) and quantitative methods (grip and pinch strength,  
22 dexterity, time and attempts) in two conditions (bed; chair) with a sample of well older community  
23 dwelling adults (n=34). Packs tested included foil sealed thickened pudding, foil sealed thickened  
24 water, tetra pack, dessert, custard, jam, cereal, honey sachet and cheese portions.

25 **Results**

26 Honey sachets, cheese portions, foil sealed thickened pudding and tetra packs were the most difficult  
27 packs to open, with 15% of cheese portions unable to be opened in either the bed or chair posture.  
28 While grip strength was consistent for each posture, pinch grips and dexterity were adversely affected  
29 by the bed posture. Lying in a hospital bed required greater pinch strength and dexterity to open  
30 packs.

31 **Conclusions**

32 Eating in a seated position while in hospital has been shown to improve intake. This study  
33 demonstrates that eating in a seated posture is also advantageous for opening food and beverage  
34 packs used in NSW hospital food service and supports the notion that patients should sit to eat in  
35 hospital.

36 **Keywords:** hospital food; packaging; older adults; access.

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## 43 **Introduction**

44 Food and beverages in public hospitals are routinely served in a packaged format to deliver  
45 standardised portion sizes and cost effective nutrition <sup>(1)</sup>. The population is rapidly ageing <sup>(2)</sup> and  
46 meeting their nutritional needs is challenging in hospitals where patients are 'unwilling customers' <sup>(3)</sup>,  
47 often malnourished <sup>(4)</sup>; and experience physical, organisational and environmental barriers to eating  
48 <sup>(5)</sup>. A great deal of research has been undertaken to suggest and test interventions to improve the  
49 situation, such as changes to food service <sup>(6)</sup>; food fortification <sup>(7)</sup>; and volunteer feeding programmes  
50 <sup>(8)</sup>.

51 Positioning patients to eat by sitting them in a chair is one of the strategies shown to increase intakes  
52 by older people in the hospital environment <sup>(9)</sup>. However, despite the importance of eating in a chair,  
53 many patients continue to eat in bed due to absence of dining areas and the low priority of nutrition in  
54 nursing and medical care <sup>(10)</sup>.

55 Previous studies have demonstrated that hospital food and beverage packaging is difficult to open in  
56 a seated posture and that the importance of grip and pinch strength in efficient pack opening is  
57 limited, postulating that dexterity was likely to be the critical aspect of efficient pack opening <sup>(11)</sup>.

58 Standardised testing for grip and pinch strength is conducted in seated postures <sup>(12)</sup>. The few studies  
59 that have examined grip strength in other postures have had conflicting results and no other research  
60 was identified that examined pinch strength or dexterity in any posture other than sitting <sup>(13; 14)</sup>. As  
61 hospital food is mostly served in sealed packaging and many patients eat in bed, it is important to  
62 examine the use of food and beverage packaging by the older person and the way in which it is  
63 accessed in the hospital environment. The aim of this laboratory study was to compare the  
64 openability of a selection of hospital food and beverage items in both lying in a hospital bed and  
65 sitting, and to examine the role of grip strength, pinch strength and dexterity in successful and  
66 efficient pack opening by older people.

## 67 **Methods**

68 This research was conducted in a simulated hospital laboratory setting. Quantitative data collection  
69 included demographic data; time and attempts to open packs; grip and pinch strength; as well as  
70 dexterity measures. Qualitative measures included ratings and questions on ease of opening  
71 (satisfaction). All measures were conducted in both lying and seated postures with each participant  
72 and the order of posture was randomised throughout the sample. Using a mixed methodology  
73 approach such as this has been found to be advantageous when addressing health and human  
74 service research <sup>(15)</sup>. Ethics approval was obtained through the University of Wollongong.

## 75 Participants

76 This study involved a non-probability convenience sample of well older adults living in the Illawarra  
77 region of NSW, Australia. Criteria to participate included being 65 years or older, well and living  
78 independently in the community. Written consent was obtained from all participants. Participants who  
79 normally wore reading glasses were asked to wear them for the study. A biostatistician was  
80 consulted regarding suitable sample size and 30 participants were deemed appropriate for statistical  
81 power as we expected dexterity to have a large effect for opening packs ( $p < 0.05$  and 80%).

82

### 83 Setting

84 The study was conducted at the University of Wollongong in Nursing Simulation Laboratories. The  
85 facilities allowed for 2 simulation rooms, one set up with a table and chair and the other with a  
86 hospital bed and table. In-situ recording devices are installed in each room with the control centre  
87 located between the two rooms, (see Figures 1 and 2).

88

89

90 Insert Figure 1 here

Insert Figure 2 here

91

92

### 93 Posture

#### 94 Bed Posture

95 Bed angle and bed table height were standardised for the study. The distance between the mattress  
96 and top of bedside table was 27cm to enable leg clearance and reasonable eating height. The bed  
97 angle was set at 60% - a 'modified' Fowler's bed position <sup>(16)</sup> with two standard hospital pillows. In this  
98 way, participants were given the optimum posture for eating in bed.

#### 99 Chair Posture

100 A standard waiting room style chair was used for the study (see figure 2). The chair had no arms,  
101 allowing participants to sit close to the table for dexterity testing and opening of products, as well as  
102 complete the standard protocol for grip and pinch strength testing with the chair at right angles to the  
103 table and away from it to ensure good elbow clearance.

### 104 Hand function testing

105 Grip and pinch strength

106 Grip and pinch strength testing was conducted on each participant using a standardised protocol <sup>(17)</sup>  
107 with the Jamar Grip Strength Dynamometer (Lafayette Instruments, Indiana, USA) and the B&L Pinch  
108 Gauge (B&L Engineering, California, USA). Both instruments were calibrated prior to the study. For  
109 standardisation, the dynamometer's adjustable handle was set on the second handle position for all  
110 participants with single effort and hand dominance recorded. The B&L pinch gauge measured tip, 3  
111 point, and lateral pinch strength for a single effort. These two hand assessment tools are commonly  
112 used and considered to produce the most reliable and valid measurements of grip and pinch strength  
113 <sup>(18)</sup>.

#### 114 Dexterity

115 The dexterity of participant's hands was analysed using the Purdue Pegboard Test <sup>(19)</sup>. This test was  
116 initially developed to assess suitability to factory assembly tasks but is now used for a variety of  
117 purposes including assessment of brain impairment and learning disabilities. The test consists of a  
118 battery of 4 different tasks administered in a standardised protocol with the participant seated at a  
119 table. The sum of tests 1, 2 and 3 determine a macro-dexterity score. Macro-dexterity was used in  
120 this study to correlate with opening time and attempts, as this measure has been identified as the  
121 critical dexterity component related to successful pack opening <sup>(20)</sup>.

122

123

124

#### 125 Food and beverage packs

126 Nine packs were sourced from a local hospital for testing. These included: foil sealed items (   
127 thickened pudding, thickened water, custard); tetra packs; condiment packs (jams, marmalade);  
128 individual honey 'squeeze' sachets; single serve cereal boxes; sealed desserts and cheese portions.  
129 These items were selected as previous studies had found them to be difficult to open, participants  
130 had reported the packaging as 'fiddly' with poor correlations between faster opening times and grip  
131 strength indicating that dexterity may have been the key factor in openability <sup>(21)</sup>. Due to the range  
132 and numbers of products supplied by the hospital, each participant opened seven of the nine in the  
133 two postures. Products were consistent in the 2 postures for each participant in order to ensure each  
134 participant was their own control. The participants had no choice in pack selection.

135 An example of a participant's tray can be seen in Figure 3. The range of products tested is shown in  
136 Figure 4.

137  Insert Figure 3 here

138

139 Insert Figure 4 here

140

141

142 Video capture (timing and attempts)

143 Researchers independently reviewed video footage of 3 participants to jointly determine consistent  
144 criteria for the beginning and end of opening as well as number of attempts. Opening the pack was  
145 measured from the time of gripping the tab or pack; end of timing was the release of the tab/pack  
146 from grasp. The number of attempts to open the pack was determined by changing grips,  
147 orientations and manipulations of the pack.

148

149 Interview

150 Participants were interviewed with a questionnaire previously used in packaging research by the  
151 authors <sup>(21)</sup>. Ratings of opening ability were organised by answering 'yes' or 'no' followed by a scale  
152 of 'no difficulty/easy', 'some difficulty', 'moderately difficult', 'very difficult', and 'impossible', as well as  
153 general comments on the pack.

154 Data analysis

155 Data for all phases were analysed using the Statistical Package for the Social Sciences V 21 <sup>(22)</sup>.  
156 Questionnaires and sample meal tray recordings were analysed with descriptive statistics.  
157 Correlations using Spearman's rho were performed to determine whether or not a relationship existed  
158 between participant's hand function elements (grip, pinch strengths and dexterity) and time taken to  
159 open the items in the lying down and seated postures. Significant differences between the 2 postures  
160 for hand function tests and time taken to open the products were analysed using Paired Samples T-  
161 tests and Wilcoxon Signed Rank Tests. The effect size of the differences between the two postures  
162 for hand function on the Paired Samples T-tests was determined using the eta squared statistic.  
163 Cohen <sup>(23)</sup> states that an eta squared value of .01 is a small effect; .06 a moderate effect; and .14 a  
164 large effect. Effect size for the Wilcoxon Signed Rank Test items was determined by  $r$  <sup>(24)</sup>, whereby .1  
165 represents a small association; .3 a medium association; and .5 a large association.

166

167 **Results**



168 Participants

169 There were thirty-four participants aged between 65 and 86 years with a mean age of 73 years (SD  
170 5.4). 23 females and 11 male.

171 Hand Function Tests: Bed vs Chair

172 Grip and Pinch Strength

173 Grip and pinch strength scores for the total study population were normally distributed in both  
174 postures with the exception of dominant three point pinch strength in the bed posture, and non-  
175 dominant grip and non-dominant lateral pinch in the chair posture. Mean grip strength for the bed  
176 and chair posture are shown in Table 1. No significant differences were found for grip strength  
177 between the two postures.

178 Insert Table 1 here

179 Significant differences were found for all pinch grip measures, with stronger pinch grips in the chair  
180 posture. Table 2 contains the dominant and non-dominant pinch strength data and significance  
181 values (2-tailed) between the postures and outline the effect size. Less pinch strength was able to be  
182 exerted by participants in the bed posture compared to the chair, with a large negative effect for all  
183 pinch grips except the dominant 3 point pinch grip, which had a medium negative effect ( $z = -2.93$ ,  $p =$   
184  $.003$ ,  $r = -.36$ ); and the non-dominant lateral pinch grip with a medium negative effect ( $z = -2.82$ ,  
185  $p = .005$ ,  $r = -.34$ ).

186 Insert Table 2 here

187

188 Dexterity

189 Dexterity measures were normally distributed for the bed posture. Dominant and non-dominant  
190 dexterity was not normally distributed in the chair posture. The bed posture had a large negative  
191 effect on macro dexterity ( $M = 32.36$ ,  $SD = 5.59$ ) compared to the chair posture ( $M = 35.29$ ,  $SD = 5.54$ ),  
192  $z = -4.15$ ,  $p < .001$ ,  $r = -.71$ .

193

194 Food Products

195 The time taken to open the products by each participant in each posture was calculated. The item  
196 with the maximum opening time was the honey sachet in the bed posture (144 sec) followed by the  
197 cheese portion in the chair posture (133 sec). Figure 5 shows the median time to open each product

198 in each posture. The thickened water, custard and condiments are the only products with a longer  
199 median opening time in the bed posture. No significant differences in opening times between  
200 postures were observed.

201

202 Insert Figure 5 here

203

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206

### 207 Attempts to open products in each posture

208 The number of attempts to open each product was also calculated from the video footage to further  
209 explore the interaction of the person and package (Table 3). The differences in the maximum amount  
210 of attempts in the bed and chair posture reflect the median time differences for the postures in Figure  
211 5 for the thickened water, custard and condiments but not for other items such as the thickened  
212 pudding, honey sachet and cheese portion. The packages that took the longest time to open in each  
213 posture (cheese, honey and tetra pack) also demonstrate a large number of attempts to open. For  
214 example the cheese portion mean number of attempts to open in the bed posture is 5 attempts, with a  
215 maximum of 30 attempts to open the pack.

216 Insert Table 3 here

217 A number of participants were unable to open the honey sachet and cheese portion in either posture  
218 as follows: Honey 18% (bed), 24% (chair); Cheese 15% (bed and chair).

219

### 220 Questionnaire

221 Ratings were consistent between the two postures, with the cheese portion, thickened pudding,  
222 honey sachet and tetra packs found the more difficult packs to open, scoring 'some difficulty-  
223 moderately difficult'. Participants were also asked to comment on their experience with the packs and  
224 reasons for any difficulty.

### 225 Packaging and hand function

226 Grip and pinch strength

227 A significant correlation only was found for non-dominant grip strength and the opening of thickened  
228 foil sealed water in the bed posture [ $r=-.71$ ,  $n=9$ ,  $p=.032$ ]. No other significant correlations were found  
229 for grip strength and time to open the packs. A significant correlation was found between a shorter  
230 opening time for the thickened water and the dominant tip pinch grip in the bed posture only [ $r=-.71$ ,  
231  $n=9$ ,  $p=.031$ ]. No other significant relationships between pinch grips and more efficient opening times  
232 were found.

### 233 Dexterity

234 Significant negative correlations were found between macro-dexterity (Right, Left, Both on the Purdue  
235 pegboard test) and time taken to open for six of the nine packs in both postures as shown in Table 4.  
236 A negative correlation indicates that macro-dexterity was associated with shorter opening times.  
237 Consistent relationships are demonstrated in both postures for dexterity and the custard and the tetra  
238 pack. Macro-dexterity has a stronger relationship with efficient pack opening in the bed posture for  
239 the thickened pudding [ $r=-.46$ ,  $n=19$ ,  $p=.047$ ]; condiments [ $r=-.63$ ,  $n=34$ ,  $p=.001$ ]; and cereal inner bag  
240 [ $r=-.54$ ,  $n=33$ ,  $p=.002$ ]. Conversely, macro-dexterity is strongly correlated with faster opening of the  
241 honey sachet in the seated posture [ $r=-.65$ ,  $n=34$ ,  $p=.000$ ].

242 Insert table 4 here

243

## 244 Discussion

245 The purpose of food service in hospitals is to deliver the nutrition required for recovery and to  
246 encourage patients to eat <sup>(25)</sup>. This is a challenging proposition with cost pressures from government  
247 and large numbers of patients, who are increasingly older people with complex medical issues <sup>(26)</sup>.  
248 Additionally, food service is conducted in an environment where there are conflicting priorities of  
249 medical procedures over meal times, lack of meal choice, increasing use of cook-chill options and  
250 lack of assistance to eat and open packaging <sup>(27)</sup>. Previous research has examined the association  
251 between grip and pinch strength and time taken to open hospital food and beverage items and  
252 highlighted that dexterity was likely a critical aspect of hand function for 'openability' of these items  
253 and yet to be measured <sup>(21)</sup>. This paper explores the role of dexterity to open the items found to be  
254 'fiddly' in these previous studies <sup>(11; 21)</sup> by testing the packs with well older people (aged 65 years and  
255 above) in a controlled laboratory setting. The study also reviews the impact of a bed posture on hand  
256 function and time to open packs, attempts to open packs, and satisfaction with a selection of pack  
257 types.

258 Studies into postural differences in grip strength are very limited and have conflicting results <sup>(13; 14)</sup>;  
259 and no studies were found that examined pinch strength or dexterity in different postures such as

260 undertaken in this research. No significant difference was found for grip strength between the bed  
261 and chair postures in this study. It is likely that grip strength was unaffected as the participant was  
262 seated in a supported and almost upright posture with the trunk stable in the bed as determined by  
263 our protocol, and therefore able to exert maximum effort in comfort. However, this study  
264 demonstrated that a bed posture negatively affects both pinch grips and macro-dexterity, both  
265 elements of hand function required to successfully open packaging used in hospitals. Future research  
266 is warranted to examine the strength and dexterity of older hospital patients and comparing them to  
267 well community dwelling populations for whom packaging is designed.

268 The correlations between hand function elements and efficient pack opening suggest that the bed  
269 posture required recruitment of more elements of hand function to open packs when compared to the  
270 seated posture, and that macro-dexterity was more important than strength. For example, stronger  
271 non-dominant grip and dominant tip pinch grip were associated with faster opening times for the  
272 thickened water in the bed posture. This is likely due to the need for greater stabilisation of the pack  
273 with the non-dominant hand and greater tip pinch strength to pull the tab with the dominant hand  
274 compared to opening the pack in a seated posture. Macro-dexterity was associated with efficient  
275 pack opening in the bed posture for thickened pudding, condiments and the cereal inner bag.  
276 Similarly, macro-dexterity was associated with faster opening times for the honey sachet in the chair  
277 posture. However, macro-dexterity was associated with efficient pack opening in both postures for  
278 thickened pudding, custard, tetra pack, condiments, honey sachet and cereal inner bag, illustrating  
279 the importance of macro dexterity in opening packs generally.

280 This study has found that the seated posture facilitates better pinch grip strength and macro-dexterity  
281 ability than lying in a hospital bed. Nutrition researchers have found that being seated for meals in  
282 hospital is beneficial and improves intake as well as improving the eating experience for patients <sup>(9; 10)</sup>.  
283 Sitting to eat requires less 'effort' (in terms of hand function) to open packs, and this supports the  
284 notion that it should be the preferred posture for the patient to eat in as less effort is better when the  
285 person is feeling unwell and the effort of eating itself can be a burden <sup>(9)</sup>. While sitting is the optimal  
286 posture for eating, it is not always possible as patients may be too unwell. Additionally, positioning  
287 patients to eat in an optimal posture requires a coordinated multidisciplinary approach, which may  
288 take time for an organisation to implement.

289 As in the previous studies <sup>(11; 21)</sup>, the tetra and cheese portions were found to take a long time to  
290 open, required repeated effort and were rated more poorly on the 'ease of opening' scale. Again, as  
291 in the previous papers, a number of participants could not open the cheese portion (15%).  
292 Interestingly, this was unaffected by posture, indicating that the cheese portion is poorly designed for  
293 'openability'. Cheese portions are an important source of protein, a quick and easy (once opened)  
294 way for the patient to access valuable nutrition and is served as a between meal snack for this

295 purpose. Tetra packs are provided in hospitals to deliver supplements to frail and unwell older  
296 patients who are malnourished or at risk of malnourishment. Further research is required to  
297 investigate the impact of packaging on intake in older people as these products are routinely used in  
298 hospitals, care facilities and the community.

299 There are a number of limitations to this research. Firstly, for study efficiencies, the sampling  
300 approach and testing location were controlled by the researcher. The participants were recruited  
301 using a purposive sampling approach with researcher-directed inclusion and exclusion criteria <sup>(28)</sup>.  
302 As such they were not a random sample and may not represent the wider population. No formal  
303 assessment was made of cognition, vision or health, relying on participants to self-select. However,  
304 as participants were required to attend the university, making their own way to and from the venue,  
305 they may in fact represent a more 'able' group than the general population. Indeed, the participants in  
306 this study were able to use both hands to access the packs, while hospitalised older adults may  
307 experience medical conditions or interventions such as an in-situ cannula impeding their hand  
308 function. However, the artificial setting of the simulated hospital laboratory could have affected the  
309 results through central location bias <sup>(29)</sup>. Ideally, this study would be conducted in a hospital setting  
310 with larger subject numbers. However such a study would require greater resources and  
311 administrative organisation and be difficult to access patients due to medical conditions, medical  
312 interventions and nursing activities. Secondly, while the bed posture was controlled by maintaining  
313 the bed angle and table height, participants varied their posture by sitting further forward or removing  
314 a pillow for greater comfort. This may have affected the results in the bed posture. Finally, many  
315 participants were unfamiliar with the honey sachet pack type and this may have affected the time to  
316 open the pack. This could have been overcome by providing a 'practice' pack as used in the  
317 European technical specification for packaging ease of opening <sup>(30)</sup>.

318

## 319 **Conclusion**

320 This research has two key findings. Firstly, pinch grip strength and macro-dexterity ability for the  
321 older adult are better in a seated position than a semi-recumbent hospital bed posture. Secondly,  
322 macro-dexterity ability is associated with faster opening times for a range of hospital food and  
323 beverage items routinely served in hospitals and care facilities. These findings support the advice  
324 from nutrition experts: older patients should sit to eat to maximise intake and meal-time enjoyment.

325 Improvement of pack design for the cheese, an important protein snack source; as well as the honey  
326 sachet and the most importantly, the tetra pack, which is routinely used to provide supplementary  
327 nutrition, is indicated. Involvement of older consumers and understanding the capacities and abilities  
328 of this population is integral to better design. Within the broader hospital foodservice literature, this

329 research has highlighted the need to consider not only pack design and procurement but also how  
330 the patient is positioned, assisted and encouraged to eat.

331 The implications for effective food service delivery in hospital is clear – food is an essential ‘treatment’  
332 in hospital, delivering the nutritional elements necessary for recovery and is best delivered in an  
333 environment allowing a seated eating position, promoting social interaction, and wherever packaged  
334 food and beverages are used, presented in more easily accessible pack formats.

335

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396 Figure Legends

397 Figure 1: Simulation Room 1: Bed Posture

398 Figure 2: Simulation Room 2: Seated Posture

399 Figure 3: Participant and example testing tray in bed posture

400 Figure 4: Range of products in the study; each participant tested 7 of the 9

401 Figure 5: Median time taken to open product in the Bed and Chair postures

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