

FACT SHEET

NMIS

NUTRITION MANAGEMENT INFORMATION SYSTEM



NMIS (Nutrition Management Information System) is a Tri-Service automated information System (AIS) that supports the Nutritional Medicine functional area. Department of Defense (DoD) Military Treatment Facilities (MTFs) with inpatient care use NMIS to manage nutrition care production and service including purchasing/inventory, recipe/menu administration, meal preparation, nutrient information and inpatient diet order management for inpatients and cafeteria patrons.

NMIS functionality supports the key elements of the Military Health System (MHS) Quadruple Aim –

- Readiness and Population Health - enabling MTF dietitians and food service managers to provide and encourage healthy food choices for patients and cafeteria patrons
- Experience of Care – electronically communicate and track prescribed diet orders, dietary restrictions, food allergies, and likes/dislikes to the food service team to promote patient safety and improve satisfaction
- Per Capita Cost – a tool for streamlining foodservice operations through forecasting, controlling food inventory and monitoring purchasing tasks to reduce costs by focusing on quality, eliminating waste, and reducing unwarranted variation



SDD is a component of the DHA DAD IO/J-6. For more information, visit www.health.mil/SDD. To subscribe for SDD product news, please visit <https://public.govdelivery.com/accounts/USMHS/DHSS/subscriber/new>.

Key Capabilities

- ▶ Provides cafeteria and patient menu and production planning, purchasing, inventory management and ordering, recipe management, forecasting, food costing, and nutrient analysis
- ▶ Inpatient diet order management, identifies patients who have not placed a meal order, and tracks nutrients including patient meal intake calculations
- ▶ Electronic patient cardex, tray ticket generation, menu development and substitutions, allergy flagging
- ▶ Meal order requests can be promptly processed via room service call center through an HIS interface

Key Benefits

- ▶ Promotes standardization, accuracy and efficiency in the delivery of medical nutrition therapy and foodservice in MTFs
- ▶ Inpatient nutrition services management of meals through room service call centers, an electronic patient cardex, tray tickets, nourishment management and diet orders.
- ▶ Allows MTFs ability to provide nutrient information and optimal food choices through recipe and menu management. Promotes smart substitutions and can customize appropriate food options for prescribed diet orders, diet restrictions, patient likes/dislikes and food allergies
- ▶ Automates foodservice production processes from back of house to service. Decreases risk of human error; ensures proper food handling, monitors costs and generates/saves workload reports resulting in increased patient and employee safety and satisfaction