

Supplementary file 1. Semi-structured interview guide for a study of hospital meals

The interviews were adapted depending on whether they were first or follow-up interviews. Questions were used flexibly, and additional follow-up questions were asked based on the issues raised by the interviewee.

Opening

First interview

Can you describe your work in relation to hospital meals? What does a typical workday look like for you?

Follow-up interviews

What has happened in relation to your everyday work regarding hospital meals since our last interview?

Professional role

How would you describe your role in relation to the region's hospital foodservice?

What is included in your professional role, and what do you think should be included? Please describe your specific areas of responsibility.

Which key individuals do you collaborate with most closely in relation to your areas of responsibility?

How do you view the importance of your professional role in relation to hospital meals?

What factors most strongly shape your work?

If you could change anything about your role or working conditions, what would you change?

Possible follow-up questions in later interviews

How did you experience your role during the implementation/evaluation?

What was the most important issue for you during the implementation/evaluation?

How do you view your role now?

How does it feel to have been part of the foodservice reform?

The foodservice reform

How would you describe the foodservice reform?

In your view, what was the most important change introduced by the foodservice reform?

Why were these changes implemented?

What advantages and disadvantages do you see in the foodservice reform?

What positive and negative reactions have you encountered in relation to the foodservice reform, within your area of responsibility, from staff and others involved?

Possible follow-up questions in later interviews

Can you describe how the implementation/evaluation proceeded from your perspective?

What have you heard from others about the implementation/evaluation of the foodservice reform?

Did everything turn out as you had hoped? Was there any task or routine that fell between the cracks and thereby became visible?

What has been successful in the implementation or evaluation?

What do you see as a remaining challenge? What are you working towards now?

Is there anything you would have done differently?

The reform included the intention to enable healthcare staff to work according to the principle of "the right person in the right place," with meal hosts and kitchen staff responsible for the patient's meal experience, while healthcare staff were responsible for patient care. In your view, has the right person ended up in the right place? How has the division of work functioned in practice?

Hospital meals in general

Can you describe the meal's journey to the patient? What does this process look like from your perspective?

How would you describe the importance of hospital meals for patients?

How would you like the patient's food and meal situation to be during their hospital stay?

How do you think you would experience the meal situation at this hospital if you were an inpatient?

In what ways is the meal situation different now compared with earlier?

If you could change anything about hospital meals, what would you change?

From your perspective, what is the next step for hospital meals in your organisation and more generally?

Closing

What is your professional background, and how did you come to work with these issues?

Is there something you wished I had asked about during the interview but did not?

What will you be doing next after the interview?