

STI - more than 25 years thinking health

Nutrition

More than ideas...we create solutions...



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Nutrition

Our mission is

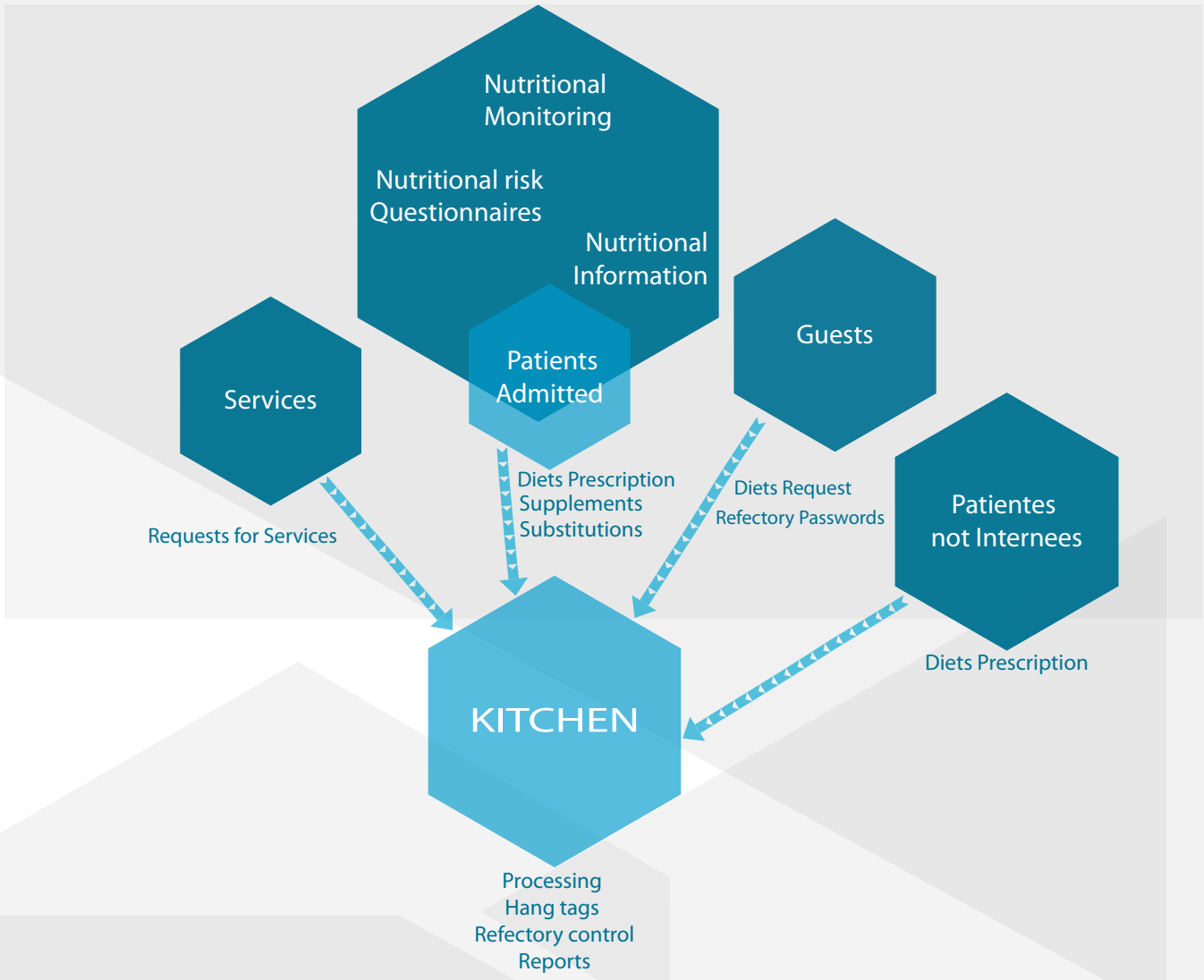
Being an international reference high value on health, ensuring the sustainability of the system, promoting and valuing partnerships with our partners and investing in the ongoing training and development of staff, resulting in better service for our customers.

Finally, our solution will help achieve the noblest principle of all hospital institution, helping to provide a service increasingly higher quality to users of institutions that use our solutions.

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ST+I

More than 25 years thinking health



The solution for Nutrition...

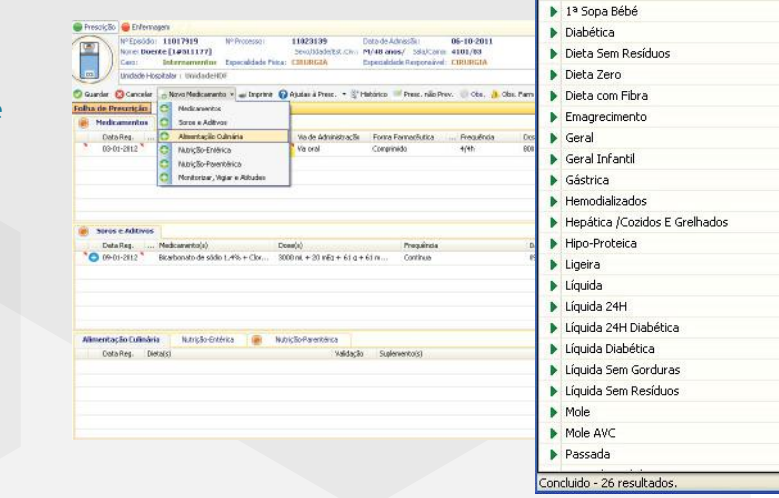
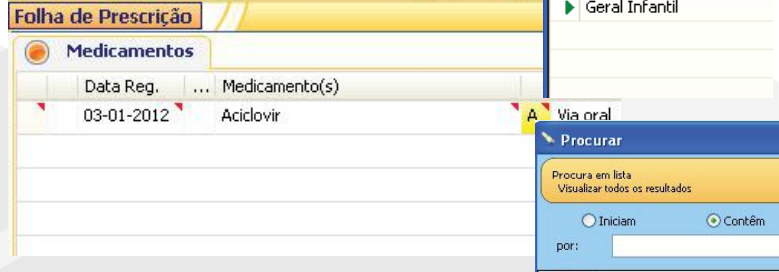
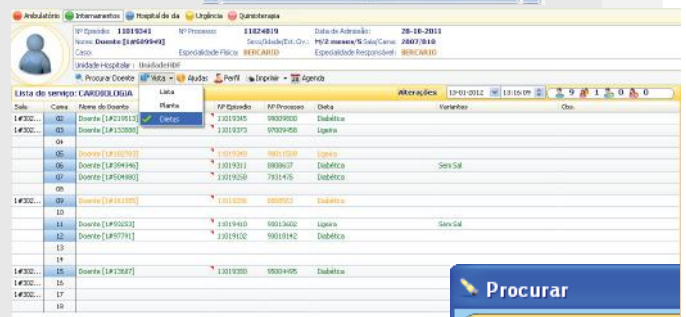
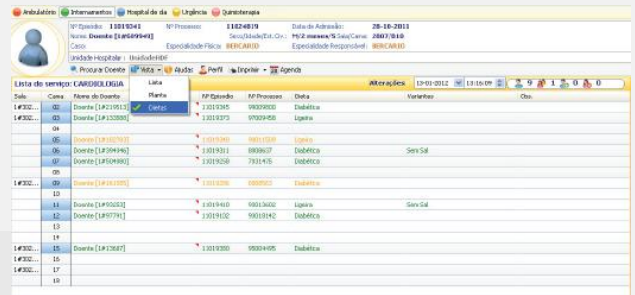
A solution, a single platform, giving response to the whole paradigm of the Hospital Nutrition.

Developed in partnership with the most reputable national health institutions.

Requests for diets

A powerful prescription tool:
simple, organized and intuitive

- Possibility of ordering diets and supplements for:
 - Inpatient and outpatient
 - Services (supper of the staff)
 - Guests (issuance of income for hospitalization)
- It is only necessary to request the diet once during the hospitalization because it is always active until there is a need to make some changes
- Possibility of adding supplements to meals of a diet
- Ability to filter supplements per service
- Overview of the diets associated with each patient of the service
- Associate allergies / food intolerances to patients
- Possibility of making protocols of diets
- Possibility of parameterizing which meals belong to each diet
- Visualization of the composition of each diet meal
- Custom Diets
- Associate variants with diets (Example: Without salt, No sugar, cold, etc)
- Possibility of the user to select several options for a Meal (Meat, Fish, Etc)
- Delete meal for a particular patient
- Schedule diets for several days
- Observations per meal and per diet
- When the patient is discharged, the diet is automatically suspended
- History of patient diets
- Meals with cut-off times to be ordered in order to increase the effectiveness of the kitchen
- Possibility of making extra requests for diets (outside normal hours) - need justification
- Diet Protocols
- Nutrition questionnaires
- Placement of the patient fasted



Kitchen

A solution, a single platform, that gives response to the entire management of hospital

- Predicted meals to be made for a given day / meal / service
- Listing by meal with all the diets that are to send to the services
- Information about who ordered the diet
- Confirm delivery of meals to the service (s)
- Check passwords from the guests' cafeteria
- Several listings that show billing for cooked meals and supplements sent
- Printing labels that accompany the trays, increasing the reliability with which the meal prepared in the kitchen is the same that is given to the patient
- Automatic counting of all types of diet to be made and supplements to send
- History of dieting changes
- Notifications of bed changes

Dieta	Variedades		
Passada			
Pequeno-Almoço	200ml de Papa confeccionada com leite meio-gordo ou opaco de leite (leite % gordo / leite 1/2 gordo = 2 fatias de pão de forma + 1/2 DL de açúcar)	Jantar	1 Prato dieta Passada 1 Papa de fruta com balaça do tipo Maria ou sem açúcar e sem sal 1 Sobremesa láctea - ver tabela
Feito de Mão		Ceia	1 lanche sódo de enomes
Almoço	1 Prato dieta Passada 1 Papa de fruta com balaça do tipo Maria ou sem açúcar e sem sal 1 Sobremesa láctea - ver tabela	2ª Ceia	
Lanche	200ml de Papa confeccionada com leite meio-gordo ou opaco de leite (leite % gordo / leite 1/2 gordo = 2 fatias de pão de forma + 1/2 DL de açúcar)		

Notas

Confirmar Cancelar

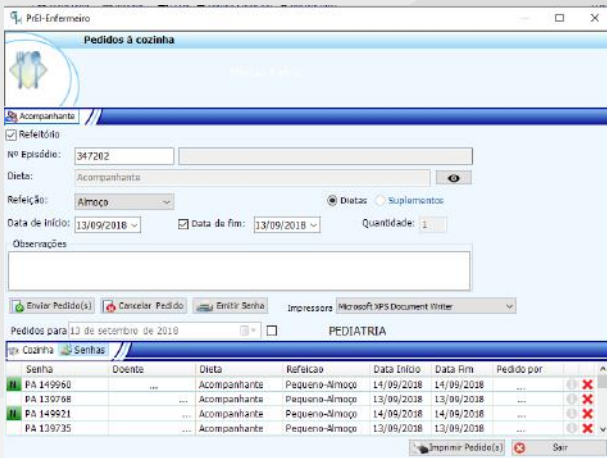
The screenshot displays the STI software interface with several key components:

- Top Navigation:** Includes menu options like 'Prescrições', 'Impressões Listagens', 'Processamento', and 'Verificar/Retificar Preços'. The date is set to 1 de maio de 2017.
- Patient Profile (Top Left):** Shows details for 'Vaga Geral' with fields for 'Nome', 'Data de Nascimento', and 'Data de Admissão'.
- Main Diet List (Center):** A table with columns for 'Data', 'Nome do Doente', 'Data', 'Variedades', and 'Observações'. It lists various diet types like 'HIPOPROTEICA', 'DIETAS DIABÉTICAS', and 'DIETAS DE RESTRIÇÃO DE SÓDIO'.
- Processing Window (Bottom Center):** A 'Processamento' dialog box with 'Confirmar' and 'Cancelar' buttons.
- Diets Active (Bottom Right):** A 'Diets Active' window showing a list of active diet orders with columns for 'Data', 'Variedades', 'Suplementos', and 'Data de Fim'.
- Information Window (Middle Right):** A pop-up window titled 'Informações' showing patient details like 'Nome: Antonio Cabral' and 'Data Reg: 08/02/2016 06:55:25'.

Canteen

When the patients' companions go to the canteen

- Issuing tickets to the user's companion go to the cafeteria
- Validation of tickets by the kitchen regulator
- Print listing with information of the tickets issued by the services
- Possibility to know who and when the ticket was issued
- Various listings for the conference of meals served in the canteen to accompanying users



IPOL:

Refeição.: Pequeno-Almoço

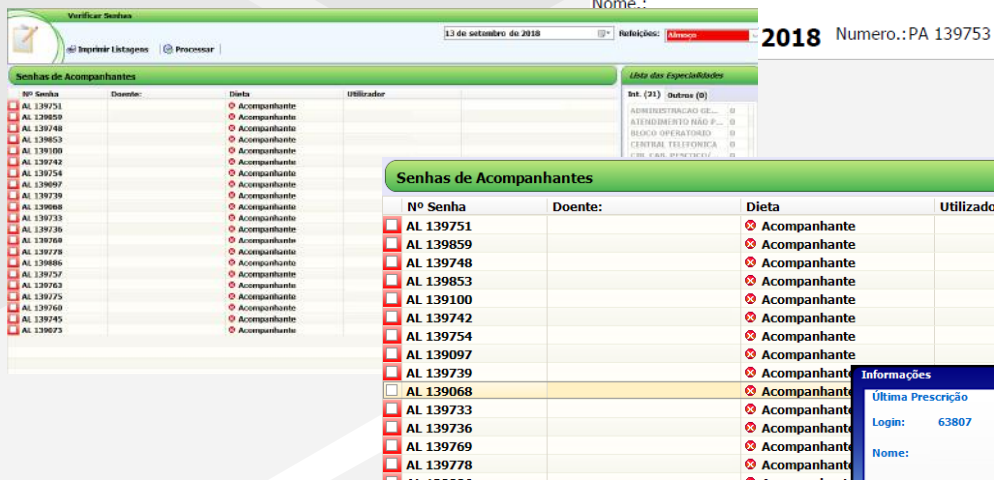
Ano.: 2018 Utilizador.: ST+I-Nuno

Serviço.: PEDIATRIA

Cama.: 0009

Doente:....

Nome:..



Informações

Última Prescrição

Login: 63807

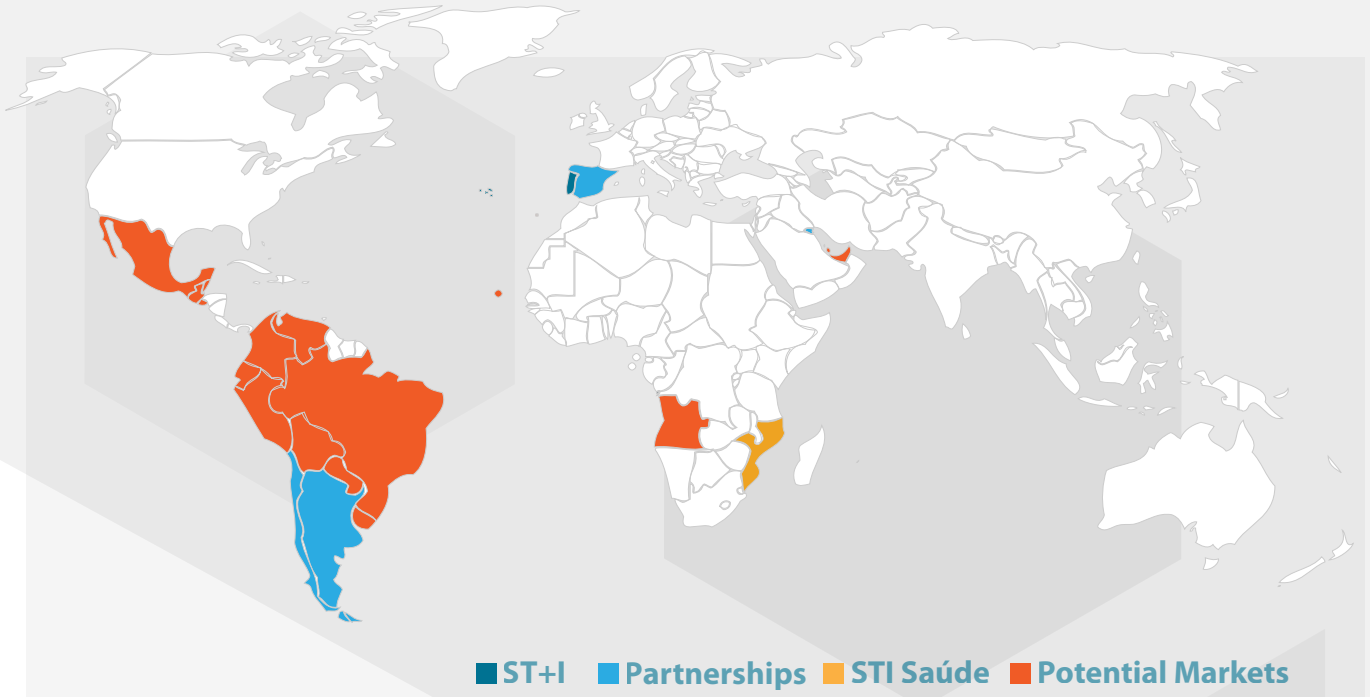
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Data Alt.: 13/09/2018 12:27:39

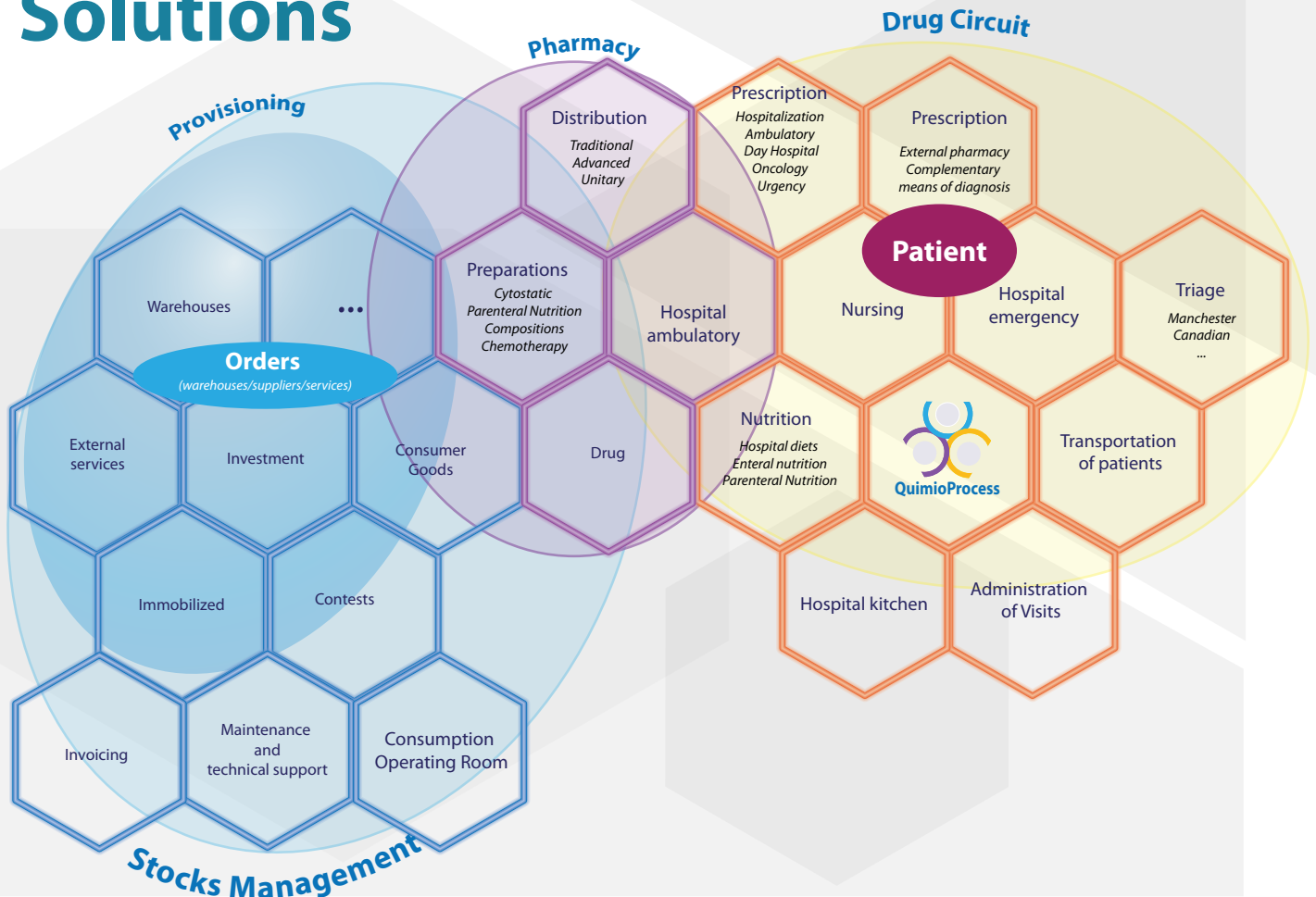
Data Reg.: 13/09/2018 12:26:53

Especialidade Responsável:	Preço:
CIR. CAB. PESCOÇO/ENDOCRINOL./OTORRINOL. - INT	8 €
Dieta: Acompanhante	Preço (€)
Almoço	4
Jantar	4
CIR. PLAST. RECONST./GINEC./PNEUM./UROL. - INT	4,1 €
Dieta: Acompanhante	Preço (€)
Almoço	4,1
CIRURGIA CABEÇA E PESCOÇO - INT	149,57 €
Dieta: Acompanhante	Preço (€)
Pequeno-Almoço	4,77
Almoço	76,4
Jantar	68,4
CIRURGIA DE CABEÇA E PESCOÇO - INT	836,85 €
Dieta: Acompanhante	Preço (€)
Pequeno-Almoço	19,24
Almoço	428,39
Jantar	389,22

Markets



Solutions



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Portugal:

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