

Introduction

International Dysphagia Diet Standardization Initiative (IDDSI) Training Series

This special series of complimentary IDDSI training webinar recordings is provided thanks to the generous support of Hormel Health Labs. This training is for people who care for and/or prepare or serve food/beverages to people with dysphagia in settings such as skilled nursing facilities, rehabilitation facilities, acute care, and in the home. The training compliments what IDDSI has already created, provides an overview on IDDSI and includes links to resources that are essential to training.

These webinar recordings are **20-45 minutes** in length and include handouts as well as information on pre- and post-webinar viewing activities and resources.

Please note: Slides that include the IDDSI Copyright have been developed by IDDSI and are for public use. Modification of the diagrams or descriptors within the IDDSI Framework is **DISCOURAGED** and **NOT RECOMMENDED**. Alterations to elements of the IDDSI framework may lead to confusion and errors in diet texture or drink selection for patients with dysphagia. Such errors have previously been associated with adverse events including choking and death.

The IDDSI Framework and Descriptors are licensed under the Creative Commons Attribution Sharealike 4.0 Licence <https://creativecommons.org/licenses/by-sa/4.0/legalcode>.

Attribution is requested as follows: (c) The International Dysphagia Diet Standardisation Initiative 2016 @<https://iddsi.org/framework/>. Attribution is **NOT PERMITTED** for derivative works incorporating any alterations to the IDDSI Framework that extend beyond language translation.

Prior to Listening to the Webinar Series (For health care facilities):

This series is intended for facilities who already have a trained IDDSI Champion Team in place that is leading the change process to implement IDDSI. The team should include at least one representative from food service (food service director/chef), a speech/language pathologist and nurse. Some teams may also include a physician and administrator. This series of webinars can help the team to train all internal staff on implementation of IDDSI, supplemented with additional resources from IDDSI and other sources. Note: Large health care facilities may want to pilot IDDSI implementation in one area prior to rolling it out to all areas.

Appoint a champion (person in charge of training) who will coordinate communications related to the trainings, and one who will moderate the training session including pre- and post- activities and resources. The champion should do the following in advance:

- Determine a schedule for showing each webinar, create a list of who will be invited to attend (include food service staff, nursing staff, nursing assistants, SLPs, others that may be impacted (you can also share the webinars with concerned family members). Consider timing the training close to implementation time.
 - Inviting SLPs, nursing staff and families will help them understand how food is prepped and the complexity of preparing/holding these foods; how foods change over time due to temperature and moisture changes; and help frontline staff/patients/caregivers ensure safe foods/drinks for the individual.

BROUGHT TO YOU BY HORMEL HEALTH LABS AND BECKY DORNER & ASSOCIATES



NOURISHMENT WHEN YOU NEED IT MOST™

HormelHealthLabs.com | 800-523-4635 | © Hormel Foods, LLC