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IDDSI: From Regulatory Requirements to Successful Implementation Webinar

Thursday, March 21, 2019 (2:30 – 4:00 pm EST)

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Course Description:

The International Dysphagia Standardization Initiative (IDDSI) has been endorsed for May 2019 implementation in the United States. This webinar will describe what this means regarding "best practice" expectations from key professional organizations and regulatory agencies for long term care. A discussion of the IDDSI framework overview along with recommended steps in team collaboration for successful transition and implementation will be provided.

Course Objectives:

After completing this continuing education course the learner should be able to:

1. Identify recommendations and regulatory requirements from key professional organizations and government for IDDSI implementation in the US.
2. Describe the IDDSI framework and recommendations for transitioning dysphagia programs.
3. Discuss team collaboration and resources to assist in successful implementation.

Speakers: Brenda Richardson, MA, RDN, LD, CD, FAND and Karen Sheffler, MS, CCC-SLP, BCS-S

Disclosures: Brenda discloses that she is on the Advisory Council and a consultant to Hormel Health Labs. Karen discloses that she is a consultant for Hormel Health Labs, on the Advisory Council and an IDDSI Champion volunteer.

Professional Approvals:

Becky Dornier & Associates, Inc. has been a Continuing Professional Education (CPE) Accredited Provider (NU004) with the Commission on Dietetic Registration since 2002.

This course is intended for: RDNs, CDEs, NDTRs, CDMs	CDR Activity Type and Number: 171 Live webinar Activity number 146679
Course CPE Hours: 1.5	CDR Level: 2
Suggested CDR Learning Needs Codes: 3050, 5040, 5210, 7100	Suggested CDR Performance Indicators: 1.5.1, 3.2.2, 8.3.1, 8.3.6

Note: Numerous other learning needs codes and performance indicators apply.

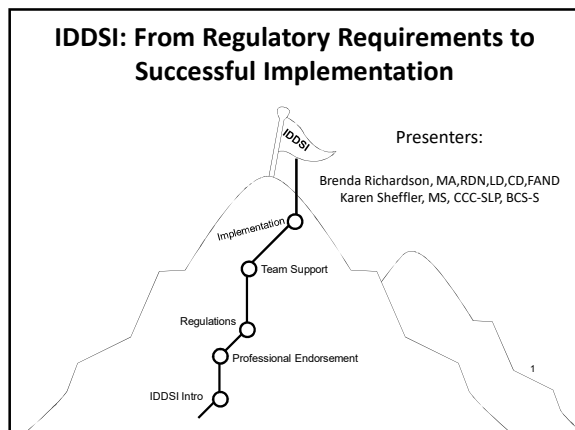


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IDDSI: From Regulatory Requirements to Successful Implementation Webinar



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	<p>Brenda Richardson, MA, RDN, LD, CD, FAND</p> <p>Presenter:</p> <ul style="list-style-type: none">• A known leader in the field of dietetics.• National acclaimed speaker, author, LTC nutrition-legal expert, facility consultant and consultant to health care providers.• President of Brenda Richardson LLC.• Numerous positions with the Academy of Nutrition and Dietetics: Past Chair of DHCC, Past Chair of ANDPAC, Serves on Finance and Audit Committee, Served on Positions Committee, IMPACT ACT Task Force, Academy CMS Workgroup.• Honors: Academy Medallion Award 2016; Recipient of the 2019 Lenna Frances Cooper Memorial Lecture Award
<p>Disclosures</p> <ul style="list-style-type: none">• Honorarium for today's lecture• Member of Advisory Board for Hormel Health Labs	

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	<p>Karen Sheffler, MS, CCC-SLP, BCS-S</p> <p>Presenter</p> <ul style="list-style-type: none">• Over 20 years of experience as a medical SLP, specializing in dysphagia since 1995.• Board Certification Swallowing Specialist.• Owner, SwallowStudy.com.• Experience in acute care, rehab centers, skilled nursing facilities & home health care.• Currently works at Beth Israel Deaconess Medical Center.• Nationally known speaker.• Provides dysphagia expert services to companies and law firms.• Honors: ASHA Award for Continuing Ed x 6!• Member of ASHA's Special Interest Group 13, the National Foundation of Swallowing Disorders (NFOSD), and the Dysphagia Research Society, and is on the Public Relations committee for ABSSD.
<p>Disclosures</p> <ul style="list-style-type: none">• Honorarium for today's lecture and from multiple companies for dysphagia lecturing.• Dysphagia consultant for Hormel Health Labs• Member of Advisory Council for Hormel Health Labs• Volunteered as IDDSI Champion since 2014	

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Objectives

- Identify recommendations and regulatory requirements from key professional organizations on IDDSI implementation in the US.
- Describe the overview of the IDDSI framework and recommendations for transitioning current dysphagia programs.
- Discuss team collaboration and resources to assist in successful implementation.

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ASHA
American Speech-Language-Hearing Association



eat right.
Academy of Nutrition and Dietetics

The Academy of Nutrition and Dietetics and the American Speech-Language-Hearing Association together support May 1, 2019, as the official launch date for IDDSI implementation in the United States.


The announcement was made at the 2018 Food and Nutrition Conference and Expo™ in Washington D.C.



Professional Organization Support

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eat right. NCM
Nutrition Care Manual

Nutrition Care Manual
The **Nutrition Care Manual** "Diet Manual" has been updated to reflect the IDDSI framework and is a great resource to help with your facility's transition.

Note: A subscription is required to view the "Diet Manual" and other sections of the Nutrition Care Manual.



Academy of Nutrition and Dietetics Nutrition Care Manual

<http://www.nutritioncaremanual.org>. Accessed [3/8/19].

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Academy NCM: Texture-Modified Diets and Liberalized Diet

- As for all diets in health care settings, texture-modified diets (mechanically altered diets) should be at the most liberal level tolerated and should be frequently reassessed for potential adjustments/advancements (Pioneer network, 2011 ; MQii, 2017).



<http://www.nutritioncaremanual.org>. Accessed [3/8/19].

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Academy NCM

Texture-Modified Diets: Background

- The National Dysphagia Diet (NDD), published in 2002 by the American Dietetic Association, was aimed to establish standard terminology and practice applications of dietary texture modification in dysphagia management (Academy, 2002).
- When the NDD was developed, it was anticipated that additional research would follow the NDD and evolve dysphagia care accordingly.



<http://www.nutritioncaremanual.org>.

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Academy NCM

Texture-Modified Diets: Background (continued)

- The Academy of Nutrition and Dietetics supports the adoption of a new dysphagia framework, the International Dysphagia Diet Standardization Initiative (IDDSI), and is working on implementation of the IDDSI framework in the United States.
- During the IDDSI transition phase, use of both the NDD and IDDSI names and definitions are acceptable. However, after the IDDSI implementation date, NDD diet terminology and definitions will become obsolete



<http://www.nutritioncaremanual.org>.

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Academy NCM

☐ Texture-Modified Diets: IDDSI Diets

☐ The International Dysphagia Diet Standardization Initiative (IDDSI) was established to provide a global approach to consistent diet terminology and definitions for dysphagia diet therapy in all settings and for all cultures (IDDSI, 2017).

☒ Transitioning to the standardized terminology/definitions used in the international community will allow for consistent communication among health professionals, care providers, researchers & industry partners to improve quality of care and safety for patients across the world.

☐ The transition to the IDDSI framework is ongoing and in different stages throughout the United States. In order to provide consistent international dysphagia care and further advance dysphagia research internationally, it is critical that clinicians use the same terms, definitions, and measurable characteristics for each diet or liquid texture.

☒ The Nutrition Care Process Terminology was updated in 2017 to include the IDDSI terminology in an effort to facilitate adoption and documentation. With improving patient safety as its goal, the IDDSI also intends to pave the way for future international research on dysphagia.

<http://www.nutritioncaremanual.org>


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Academy Nutrition Care Manual

Texture-Modified Diets

- Currently, texture-modified diet names as well as what is actually served on these diets varies greatly across facilities. The Academy of Nutrition and Dietetics supports the evidenced-based International Dysphagia Diet Standardization Initiative (IDDSI) framework in conjunction with the American Speech-Language Hearing Association (ASHA).



<http://www.nutritioncaremanual.org>. Accessed [3/8/19].


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Academy Nutrition Care Manual

Texture-Modified Diets (continued)

- The implementation process of the new terminology and framework typically takes several years and should be approached systematically. However, the Nutrition Care Process Terminology was updated in 2017 to include the IDDSI terminology in an effort to facilitate adoption and documentation.



<http://www.nutritioncaremanual.org>. Accessed [3/8/19].

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Academy Nutrition Care Manual

Texture-Modified Diets (continued)

- During the IDDSI transition phase in the United States, use of both the National Dysphagia Diet (NDD) and IDDSI names and definitions are acceptable.
- The goal will be for all health care professionals and facilities to complete necessary changes for successful transition to IDDSI.
- After complete adoption of IDDSI framework, NDD will then be designated as obsolete.



<http://www.nutritioncaremanual.org>

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Academy Nutrition Care Manual

Texture-Modified Diets (continued)

- See Guide for Transitioning Dysphagia Terminology and Definitions to IDDSI Framework.
- Because both NDD and IDDSI diets are acceptable during the transition period, the NCM Diet Manual will provide definitions for both approaches until the IDDSI framework is fully adopted



<http://www.nutritioncaremanual.org>

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ACADEMY NCM



Soft Bite Sized Food, Level 6 (Blue) Nutrition Therapy

Sample 1-Day Menu

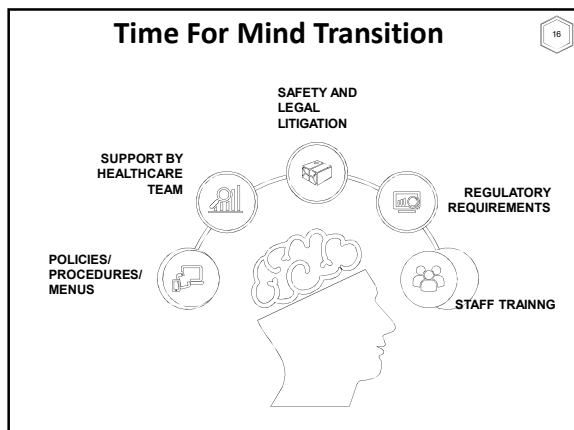
Meal	Menu
Breakfast	<ul style="list-style-type: none"> 1/2 cup orange juice* 1/2 cup white oatmeal 1 scrambled egg cut into 1/2 inch pieces 1 tablespoon finely shredded reduced cheddar cut into 1/2 inch pieces 1 cup low-fat milk*
Lunch	<ul style="list-style-type: none"> 1 cup meat ground beef soup* 1 slice pineapple, washed, peeled, seeded 1/2 cup canned fruit salad no larger than 1/2 inch pieces 1 banana, sliced 1 cup low-fat milk*
Dinner	<ul style="list-style-type: none"> 1/2 cup ground beef soup, made with milk* 1 slice pineapple, washed, peeled, seeded in 1/2 inch pieces 1 teaspoon butter 1/2 cup soft-cooked peas in 1/2 inch pieces 1/2 cup soft-cooked peas in 1/2 inch pieces 1 slice apple pie in 1/2 inch pieces 1 cup low-fat milk*
Snack	<ul style="list-style-type: none"> 1/2 cup pudding

*Spoon is consistency recommended by speech therapist

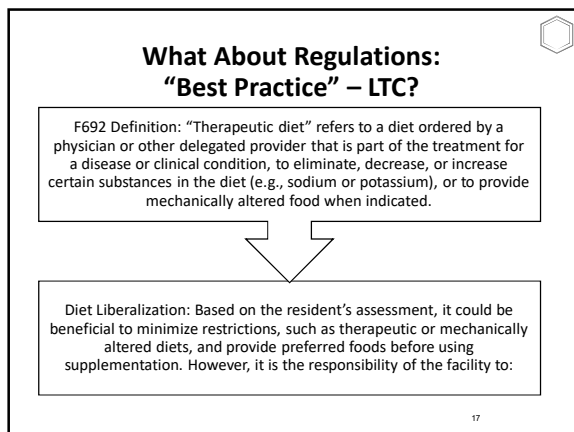
<http://www.nutritioncaremanual.org>, Accessed [3-8-19].

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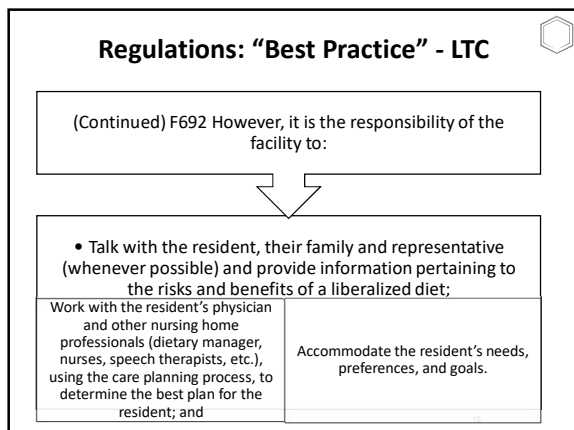
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F692 Nutrition: Functional Factors

Modification of food and fluid consistency may be an appropriate intervention, however it may unnecessarily decrease quality of life and impair nutritional status by affecting appetite and reducing intake.

Many factors influence whether a swallowing abnormality eventually results in clinically significant complications, such as aspiration pneumonia.

Identification of a swallowing abnormality alone does not necessarily warrant dietary restrictions or food texture modifications. No interventions consistently prevent aspiration and no tests consistently predict who will develop aspiration pneumonia.

For example, tube feeding may be associated with aspiration, and is not necessarily a desirable alternative to allowing oral intake, even if some swallowing abnormalities are present.

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F692 Nutrition: Deficiency Categorization

In addition to actual or potential physical harm, always consider whether psychosocial harm has occurred when determining severity level (See Appendix P, Section IV, E, Psychosocial Outcome

Severity Guide). Examples of Severity Level 4 Noncompliance: Immediate Jeopardy to Resident Health or Safety include but are not limited to:

Dietary restrictions or downgraded diet textures, such as mechanical soft or pureed textures, were provided by the facility against the resident's expressed preferences and resulted in substantial and ongoing decline in food intake resulting in significant or severe unplanned weight loss with accompanying irreversible functional decline to the point where the resident was placed on Hospice;

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F805 §483.60(d) Food and drink

Each resident receives and the facility provides—

§483.60(d)(3) Food prepared in a form designed to meet individual needs.

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F805 §483.60(d) Food and drink (Cont.)

PROCEDURES §483.60(d)(3)

- Observe meals and food preparation to assure the food is prepared and appropriate to meet resident's needs and according to their assessment and care plan.
- Are there any observations of residents having difficulty chewing or swallowing their food?
- Is the food cut, chopped, ground, or pureed for individual resident's needs?

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F808 §483.60(e) Therapeutic Diets

1) Therapeutic diets must be prescribed by the attending physician.

2) The attending physician may delegate to a registered or licensed dietitian the task of prescribing a resident's diet, including a therapeutic diet, to the extent allowed by State law.

INTENT : To assure that residents receive and consume foods in the appropriate form and/or the appropriate nutritive content as prescribed by a physician, and/or assessed by the interdisciplinary team to support the resident's treatment, plan of care, in accordance with his/her goals and preferences.

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F808 §483.60(e) Therapeutic Diets

DEFINITIONS §483.60(e)(1)-(2)

"Therapeutic Diet" means a diet ordered by a physician or delegated registered or licensed dietitian as part of treatment for a disease or clinical condition, or to eliminate or decrease specific nutrients in the diet, (e.g., sodium) or to increase specific nutrients in the diet (e.g., potassium), or to provide food the resident is able to eat (e.g., a mechanically altered diet).

"Mechanically altered diet" means one in which the texture of a diet is altered. When the texture is modified, the type of texture modification must be specific and part of the physicians' or delegated registered or licensed dietitian order.

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The RDN, SLP and Health Care Team

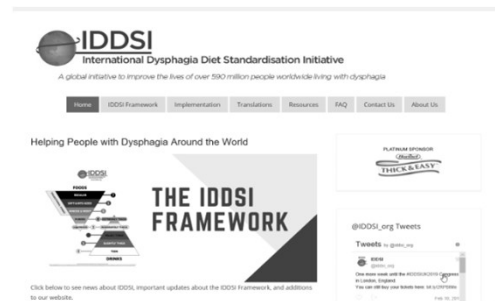
- Patients who require change in the consistency or texture of foods/fluids require an individualized and interdisciplinary approach whereby patients are assessed by the speech-language pathologist (SLP), registered dietitian nutritionist (RDN), and medical team.
- The **SLP** will help determine which diet texture will best meet the patient's physical ability to consume food safely and presents the lowest risk for aspiration.
- The **RDN** is responsible for implementing a balanced nutrition plan that meets the consistency specifications outlined by the SLP.
- Often the **entire health care team** (including physicians and nurses) is involved in monitoring for difficulties related to chew/swallow; in reporting concerns per facility policy; monitoring diet texture effectiveness, adherence, understanding; and evaluating patient educational needs.

Source: Academy Nutrition Care Manual (NCM)



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IDDSI.ORG: Information Resource

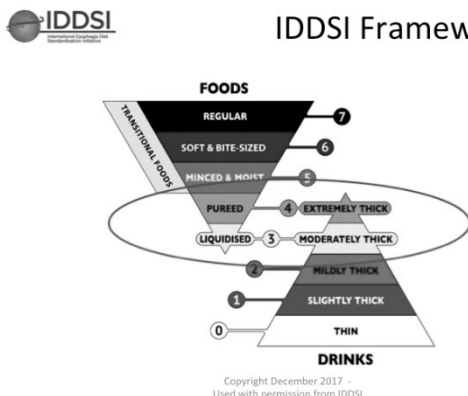


IDDSI.org

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IDDSI Framework



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Brief IDDSI History

Group of professionals from around the globe launched the initiative at the European Society of Swallowing Disorders in Barcelona, Spain. Their aim was to develop international dysphagia diet standards that would meet the needs of **all** individuals with dysphagia. They are speech-language pathologists, dietitians, nurses, occupational therapists, physiotherapists, doctors, mechanical engineers, food technologists, and scientists.

2012 → Incorporation of IDDSI & started website IDDSI.org

2013 → Extensive research and stakeholder surveys, for 3 years, went into the development/refinement of the IDDSI Framework (released fall 2015).

2015 → IDDSI Framework & detailed descriptors were licensed under Creative Commons Attribution Share-alike 4.0 License, 2016. Last IDDSI revision March 4, 2017.

2016-17 →

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Brief IDDSI History

It is important to note that IDDSI is NOT brand new, and it is based on a strong foundation of research and stakeholder surveys.

See a brief history & review by Luis F. Riquelme, PhD, BCS-S, CCC-SLP
<https://blog.asha.org/2017/11/07/iddsi-next-steps-tools-tips-for-smooth-implementation/>

ASHA first announced its support for the IDDSI Framework in early 2017, per an ASHA Leader publication March 1, 2017, which stated: (<https://doi.org/10.1044/leader.AN1.22032017.60>)

- "In 2013, ASHA agreed to be listed as a supporter of this initiative..."
- "The standardization framework represents a tremendous step forward in collaborating in the care of people with swallowing disorders," says ASHA President Gail J. Richard. "With ASHA members on the front lines of treating these patients every day, we support tools that can help us improve quality of care."

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

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Flavour Creations • Gordon Food Services • Lyons Magnus • Precise Thick-N

The International Dysphagia Diet Standardisation Initiative is supported by funding from a variety of industry sources.

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FOOD & DRINKS CLASSIFICATION AND TESTING ADULT & PEDIATRIC

TESTING INFO

LEVEL 1 - REGULAR
Normal eating foods of various textures that are developmentally and age appropriate. Eating with chewing ability needed.

LEVEL 2 - SOFT & BITE-SIZED
Eaten with a bite. Soft enough to be chewed with the tongue and teeth. No need for chewing. Chewing ability needed.

LEVEL 3 - MINCED & MOIST
Eaten with a bite. Soft enough to be chewed with the tongue and teeth. No need for chewing. Chewing ability needed.

LEVEL 4 - PURÉED
Eaten with a bite. Soft enough to be chewed with the tongue and teeth. No need for chewing. Chewing ability needed.

LEVEL 5 - LIQUIDIZED
Eaten with a bite. Soft enough to be chewed with the tongue and teeth. No need for chewing. Chewing ability needed.

FOOD TEST INSTRUCTIONS

SLURP
Place the spoon in the cup and slurp the food into your mouth. If you can slurp it, it's Level 1.

CHOMP
Place the spoon in the cup and chomp the food into your mouth. If you can chomp it, it's Level 2.

POUNCE
Place the spoon in the cup and pounce the food into your mouth. If you can pounce it, it's Level 3.

SMASH
Place the spoon in the cup and smash the food into your mouth. If you can smash it, it's Level 4.

POUR
Place the spoon in the cup and pour the food into your mouth. If you can pour it, it's Level 5.

DRINKS / LIQUIDS

LEVEL 1 - REGULAR
Normal drinking fluids of various textures that are developmentally and age appropriate. Drinking with sipping ability needed.

LEVEL 2 - THICKENED
Drinking with a straw. Thick enough to be sipped through a straw. No need for sipping. Sipping ability needed.

LEVEL 3 - MODERATELY THICK
Drinking with a straw. Thick enough to be sipped through a straw. No need for sipping. Sipping ability needed.

LEVEL 4 - EXTREMELY THICK
Drinking with a straw. Thick enough to be sipped through a straw. No need for sipping. Sipping ability needed.

LEVEL 5 - VERY THICK
Drinking with a straw. Thick enough to be sipped through a straw. No need for sipping. Sipping ability needed.

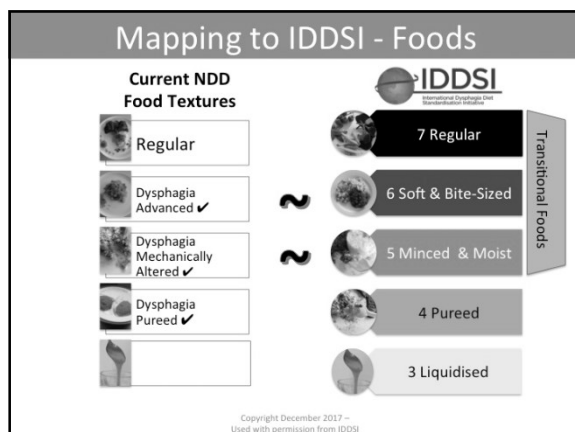
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IDDSI Framework & Creative Commons License

- See Cichero, et al. (2017). Development of International Terminology and Definitions for Texture-Modified Foods and Thickened Fluids Used in Dysphagia Management: **The IDDSI Framework**. *Dysphagia*, 32, 293-314.
- Download IDDSI Framework & Detailed Definitions; Testing Methods; Evidence Statement documents: <http://iddsi.org/framework/>
- Cite the Creative Commons BY-SA 4.0 license as follows:
The International Dysphagia Diet Standardisation Initiative 2016
@<http://iddsi.org/framework/>
Attribution is NOT PERMITTED for derivative works incorporating any alterations to the IDDSI Framework that extend beyond language translation. Supplementary Notice: 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.

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Detailed Descriptors & Testing Methods

<http://iddsi.org/Documents/IDDSIFramework-CompleteFramework.pdf>

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But what does a Regular Diet (Level 7) require?

- **Adequate Cognition:** Is there lethargy/sedation, poor attention to task/distractibility, impulsivity, lack of self & safety awareness?
- **Adequate Structure:** Teeth/dentures? Can they chew with their gums? Pain? Dry? Tumor, missing anatomy, scar tissue, fibrotic/stiff, edema?
- **Coordination:** Can they coordinate of breathing & swallowing?
- **Adequate Physiology or function:**
 - **Timing:** Are they slow to process the food in the mouth? Slow to trigger the swallow? Slow airway closure? Slow esophageal empty?
 - **Motility:** Weakness in lips, tongue, cheeks, jaw, palate can all lead to poor food/liquid processing in mouth. Weakness in back of tongue and throat squeezing muscles can prevent food/liquid from clearing through the throat safely & efficiently. Could lead to food/liquid dropping into airway OR food/liquid remaining stuck in the mouth, throat, and/or esophagus.
 - **Sensory:** You need to feel the food/liquid to start a good swallow, AND to know if food/liquid enters the airway or gets stuck. Poor sensory input can give poor motor output.

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Easy To Chew – Level 7

Described by IDDSI as:

- Normal everyday foods of soft/tender textures only, that are developmentally and age appropriate.

- Requires biting and chewing ability.



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Soft & Bite-Sized – Level 6

- Soft, tender & moist throughout.
- No separate thin liquid.
- Chewing is required. Biting is NOT required.
- Bite-Sized pieces, with particle size of:
 - Adults: 1.5cm squared (aka, 15mm, 0.6 inches, little more than ½ inch, or size of adult thumbnail)
 - Pediatric: 8mm (0.3 inches or child's pinky nail)
 - Sizes measured to diameter of trachea/prevent choking
- Can be eaten with fork, spoon, chopsticks, fingers.
- Knife not needed, as food pre-cut to bite sizes
- Tongue force & control are required to move food for chewing, keep in mouth for chewing, & to move food back for the swallow.
- Food squashes with "fork pressure test." Changes shape & does not return to original shape when fork lifted.

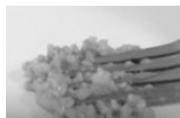


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Minced & Moist – Level 5

- Soft & Moist with no separate liquid
- Small visible lumps, with particle sizes of:
 - Adult: 4mm lump size
 - Pediatric: 2mm lump size
 - This is the size of food after it is chewed; "ready to swallow"
- Lumps are easy to squash **with tongue**
- Minimal chewing required. Biting is NOT required.
- Can be eaten with a fork or spoon
- Could be eaten with chopsticks, if good hand control
- Can be scooped and shaped (e.g., into a ball) on a plate



Again, see Framework & Descriptors document for some food examples for each diet & Food Texture Requirements.

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Puree & Extremely Thick Liquid Level 4

- Usually eaten with a spoon, but fork is possible
- Cannot be drunk from a cup
- Cannot be sucked through a straw
- Does NOT require chewing
- Can be piped, layered or molded
- Shows some very slow movement under gravity, but cannot be poured
- Falls off spoon in a single spoonful WHEN TILTED
- Continues to hold shape on plate
- NO lumps -> smooth
- NOT sticky -> moist
- Liquid must not separate from solid

<https://youtu.be/ElttIGY3ndo>

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'Transitional foods'

Gisel (1991) Dev Med Child Neurol, 33: 69-79; Dovey (2013) Dysphagia, 28: 501-510

- Start as one texture (e.g. solid) and change to another when moisture is applied (saliva, water) or temperature (heat) change occurs
- Minimal chewing required
- Tongue pressure may be sufficient to break food down after alteration in moisture or temperature
- Developmental teaching or rehabilitation of chewing skills





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Food Testing

Important Food Properties for
simple POINT OF SERVICE testing:

DO	DON'T
Softness	Hardness
Cohesiveness	Crumbly
Slipperiness	Stickiness

Size & Shape of Food: crucial factors in choking risk.

See Steele, et al. (2015). The Influence of Food Textures & Liquid Consistency Modification on Swallowing Physiology and Function: A Systematic Review. *Dysphagia*, 30, 2-26.

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For More Information on Food Testing Methods

See Webinar 1: International Dysphagia Diet Standardisation: The Who, What, How & When
<https://www.beckydorner.com/free-resources/free-webinars/>



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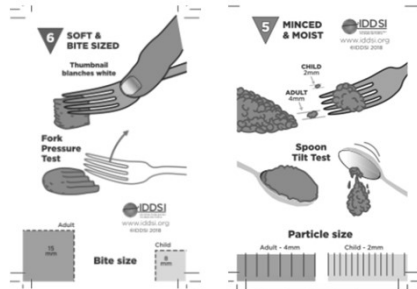
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Food Testing Tip: Test Cards

http://ftp.iddsi.org/Documents/IDDSI_Food_Test_Cards_USA_vers_89x51mm_FINAL_with_bleed.pdf

Go To: IDDSI.org → Resources → Implementation

Great tools
for your
facilities,
kitchens &
patients



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Mapping to IDDSI - Drinks

Current NDD Liquids	IDDSI
Thin	0 Thin
(Naturally thick liquids, e.g. infant formula, supplements)	1 Slightly Thick
Nectar-thick 51-350 mPa.s @500✓	2 Mildly Thick
Honey-thick 351-1750 mPa.s @500✓	3 Moderately Thick
Spoon-thick >1750 mPa.s @500✓	4 Extremely Thick

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Detailed Descriptors & Testing Methods (Drinks)

3 MODERATELY THICK LIQUIDISED

4 EXTREMELY THICK PUREED

2 MILDLY THICK

Detailed Descriptors, Testing Methods and Evidence
Drinks: Levels 0-4

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IDDSI Flow test

van Vliet et al. (2002), Food Quality and Preference, 13, 227-236; Kutter et al. (2011), 42: 217-227

Similar to Posthumus Funnel used in dairy industry to measure liquid thickness

"Geometry allows for both shear and elongation that more closely matches flow conditions within the oral cavity"

Check your syringe: 0-10 ml scale = 61.5 mm

Level 4: Test with fork or spoon

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IDDSI Testing Methods

Flow Test

IDDSI level depends on liquid remaining after 10 seconds flow.

Check your syringe: 0-10 ml scale = 61.5 mm

Level 4: Test with fork or spoon


Example videos of the IDDSI Flow Test can be found on YouTube and accessed through the resources page on the IDDSI website:

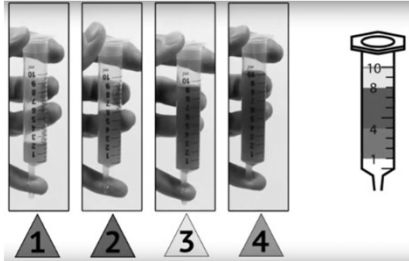
www.iddsi.org

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 **IDDSI Flow test – Comparison of Levels 1-4**



<https://www.youtube.com/watch?v=rpA6rCMwfEQ>

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Liquidized/Moderately Thick 3

Fork Drip Test & Spoon Tilt Test also help with Level 3 (Moderately Thick) & Level 4 (Extremely Thick)

LIQUIDS: <https://www.youtube.com/watch?v=SiFwiGgIPHA>

SOLIDS: <https://youtu.be/r6TBnXfnBxc>



Slide created by *SwallowStudy.com* 2018

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IDDSI Flow Test Good for Levels 1, 2, 3

Mildly Thick Liquid 2
https://youtu.be/XBqi_i0LLHw

Slightly Thick Liquid 1
<https://youtu.be/xvDUBBGJQU>


Thin Liquid 0 (white background)

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IDDSI: From Regulatory Requirements to Successful Implementation Webinar

Play with your liquids



Not all syringes are created equal!
Length of 10ml scale on syringe = 61.5mm

GET YOUR FLOW TEST CARD:
http://ftp.iddsi.org/Documents/IDDSI_Flow_Test_Cards_USA_vers_89x51mm_FINAL_with_bleed.pdf

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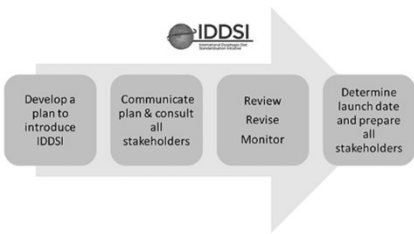
IDDSI Flow Test for Liquid Viscosity								
Name of Liquid	Warm/ Cold	Syringe Type*	Trial 1 ml	Trial 2 ml	Trial 3 ml	Avg ml	Results (Thin, Slightly, Mildly, Moderately, Extremely)	Comments (? borderline, 7 too thick or too thin)
<p>See data from SwallowStudy.com's IDDSI Flow Tests chart in the blog: https://www.swallowstudy.com/iddsi-resources/</p>								
<p>Need to test drinks and supplements often! Flow Testing is important at cold and room temperature. Many supplements are Slightly Thick liquids only! (Range of 2.0 to 3.0 on IDDSI Flow Test).</p>								

Slide created by [SwallowStudy.com](https://www.swallowstudy.com) 2018

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How do I plan implementation?

Implementation Framework



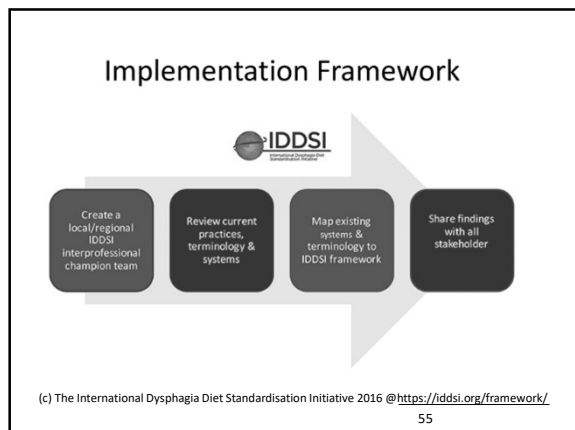
The diagram illustrates the Implementation Framework for the IDDSI initiative. It features a large, light gray arrow pointing from left to right. Above the arrow, centered, is the IDDSI logo, which consists of a circular icon with a stylized 'D' and the text 'IDDSI' and 'International Dysphagia Diet Standardisation Initiative' below it. Along the path of the arrow, there are four rounded rectangular boxes, each containing a step in the process:

- 1. Develop a plan to introduce IDDSI
- 2. Communicate plan & consult all stakeholders
- 3. Review
Revise
Monitor
- 4. Determine launch date and prepare all stakeholders

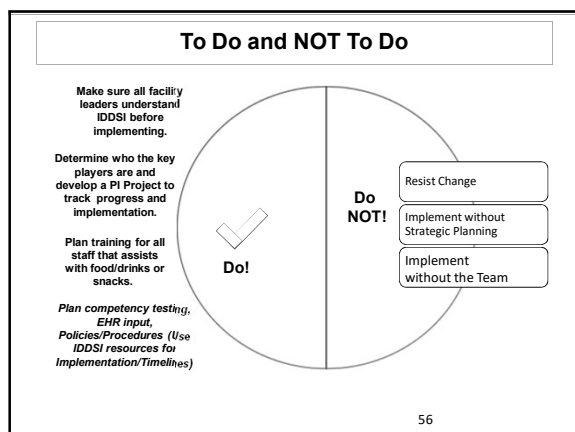
(c) The International Dysphagia Diet Standardisation Initiative 2016 @<https://iddsi.org/framework/>

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Risk management during transition to IDDSI

Time frame to change labels

- Industry change to IDDSI labels is voluntary
- For other label change initiatives, including those legislated, a two year time frame is most common
- A change over period is to be expected

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Use Website & Social Media Resources

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IDDSI Implementation Resources:

How Do I Implement IDDSI?

IDDSI Adoption and implementation is happening on a global scale. In order to facilitate this process, we've developed a number of free resources for you to download and use at your convenience.

Please note that you do NOT require special permission to use these resources but you proper citation is mandatory. Attribution is NOT PERMITTED for derivative works incorporating any alterations to the IDDSI Framework that extend beyond language translation.

Supplementary Notice: 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.

Attribution is requested as follows: (c) The International Dysphagia Diet Standardisation Initiative 2016 @<https://idddi.org/framework/>

Adoption Posters	+
Conversion Charts	+
Audio Sheets	+
Labels of IDDSI Levels	+
MAPA Logos (by Country)	+
Headset/Service	+
Implementation Guides	+
Flow Test Cards	+

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Implementation Guides

- Clinicians and Health Care Providers
- Food Service and Catering
- Industry
- Master guide: Cross Sector

IDDSI Implementation Guide: Clinicians and Health Care Providers



IDDSI is pleased to provide some suggestions for the types of tasks and timelines needed for implementation of the IDDSI framework. Please find below a 12-month calendar of events. There are six key tasks with subheadings below each.

The key tasks include:

1. Become familiar with the IDDSI Website and resources
2. Forming IDDSI implementation teams: suggestions on cross sector stakeholder consultations and teams
3. Determining IDDSI implementation tasks and prioritizing your own "IDDSI implementation Calendar"
4. Spread the word! Education about IDDSI for key stakeholders
5. "Check out the tool and drink!" - Have testing products to determine flow (IDDSI label and leaf using IDDSI audit tools, developing menu items and recipes etc.)
6. Clinical communication: including review of clinical assessment tools, chart entries, an patient education material

The tasks run at the same time so it is important to look down the whole list. The Implementation guide is a suggestion! Please feel free to customize the tasks and timelines to suit your own needs. Colours and shading have been used on the implementation guide to help make it easier to identify different tasks and timelines; the colours have no other meaning or purpose.

IDDSI will be updating resources regularly so please be sure to register to receive our e-bites (newsletters).

Visit: www.iddsi.org

IDDSI Implementation Guides

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Implementation Guides: Tools to Assist

Tools to assist

IDDSI PowerPoint presentations

<https://idddi.org/resources/>

IDDSI Posters

<https://idddi.org/resources/>

IDDSI Tools

<https://idddi.org/resources/>

Examples:

- What is IDDSI?
- IDDSI Framework Description and Testing Methods
- Implementation resources and tools


Examples:

- What is IDDSI?
- Flow Test Poster
- Country specific adoption posters

Examples:

- IDDSI test tools
- IDDSI abbreviations for Foodservice Software
- Country specific conversion charts (e.g. National Psychogeriatric Diet to IDDSI)
- IDDSI templates for download to doctors
- Flow test card template and printing instructions

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IDDSI Implementation Guide: Clinicians and Health Care Providers

Tools to assist

- "This will soon be called..." functional label sticker templates
- Patient education materials/handouts (available soon, watch a bites for launch)

IDDSI Translations

<https://idddi.org/translations/>


IDDSI Webinars and IDDSI videos

<https://idddi.org/resources/>

The IDDSI framework and testing documents are being translated into 27 different languages. Visit the website to view IDDSI in languages other than English.

Visit the IDDSI YouTube channel

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IDDSI Implementation Guide: Clinicians and Health Care Providers

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IDDSI Implementation Guides: Clinicians/Health Care Providers


IDDSI Implementation Guide: Clinicians and Health Care Providers



TASKS	12 months to go	11 months to go	10 months to go	9 months to go	8 months to go	7 months to go	6 months to go	5 months to go	4 months to go	3 months to go	2 months to go	1 month to go	Launch!
1. Become familiar with IDDSI													
Become familiar with the IDDSI website www.iddsi.org													
Download the IDDSI app													
Sign up for IDDSI newsletters (e-bites)													
Review key IDDSI resources: Detailed definitions, Testing methods, IDDSI resources													
2. Form IDDSI implementation teams													
Form a Clinical Health Care IDDSI Team													
Join or create your "workplace wide" multidisciplinary IDDSI team that includes your Food Service/Catering team, Clinical and health care professional staff and all others affected by IDDSI implementation													
As appropriate to your facility, consider asking a patient/family member to join the multidisciplinary IDDSI team													

IDDSI Guide is 9 pages total

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IDDSI Implementation Guide: Clinicians and Health Care Providers

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IDDSI Implementation Guides (con't)

IDDSI Implementation Guide: Clinicians and Health Care Providers

TASKS

	12 months to go	11 months to go	10 months to go	9 months to go	8 months to go	7 months to go	6 months to go	5 months to go	4 months to go	3 months to go	2 months to go	1 month to go	Launch!
Meet with leadership/management to receive necessary permissions and keep them informed													
Consult industry/manufacturers about challenging recipes/ingredients, labeling changes													
3. Determine implementation tasks and 'IDDSI Calendar' – convene, divide and conquer													
Determine implementation tasks and timeline													
Create an 'IDDSI Calendar of Events'													
Determine the need for IDDSI translation documents for languages other than English (have resources)													
Determine which team's will be responsible for which tasks, review and refine													
Have regular Clinical Health Care IDDSI team meetings													
Draft Policy & Procedures for IDDSI implementation in clinical practice													

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Audit Sheets-Examples (www.IDDSI.org)

5 MINCED & MOIST

Testing intended for

Product or food tested: _____

Heating method(s): _____

Temperature when tested: ☐ at time of service ☐ 15 mins after serving ☐ 30 mins after serving

Instructions:

- Level 5 Minced & Moist critical tests include **Appearance** + **Fork Pressure Test** + **Spoon Tilt Test** OR if these are not available Finger Test.
- For particle size: food intended to mimic a 'chewed bolus' – must be equal to or less than 4mm width and no longer than 15mm in length (adults). Equal to or less than 2mm width and no longer than 8mm length (pediatrics).
- The food item must pass or meet criteria for any row marked +.

Tests	Meets criteria at		
	Time of service	15 mins after serving	30 mins after serving
Critical: Appearance			
+ Lumps less than or equal to 4mm (adults); 2mm (pediatrics)	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
+ No separate thin liquid	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Critical: Fork Pressure Test (metal dinner fork needed)			
+ Food can be easily mashed with little pressure from a dinner fork (pressure should not make dinner fork bend or break)	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
+ Easily separates and comes through prongs of a dinner fork	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Critical: Spoon Tilt Test (teaspoon needed)			
+ Holds shape on teaspoon	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
+ Food slides off spoon with little food left on teaspoon (i.e. not sticky)	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
+ May spread or slump slowly on a flat plate	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No

<http://iddsi.org/resources/> → Implementation → Audit Sheets

Information from IDDSI website
Slide created by SwallowStudy.com 2018

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IDDSI Audit Sheets - Example

Intended for 4 EXTREMELY THICK

Product or food tested

if soup, heating method(s): _____

Temperature when tested at: ☐ optimal serving temperature ☐ 15 mins after serving ☐ 30 mins after serving

Instructions:

- Level 4 Extremely Thick critical tests include **Appearance** + **Fork Drip Test** + **Spoon Tilt Test** OR if these are not available Finger Test.
- Chopsticks test not appropriate.
- The food item must pass or meet criteria for any row marked +.

Tests	Meets criteria at		
	Time of service	15 mins after serving	30 mins after serving
Critical: Appearance			
+ No lumps	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Critical: Fork Drip Test (metal dinner fork needed)			
+ Food sits in a mound above the dinner fork (a small amount may flow a trail below the dinner fork)	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
+ Does not drip or flow continuously through the dinner fork	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Critical: Spoon Tilt Test (teaspoon needed)			
+ Holds shape on teaspoon	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
+ Food slides off spoon with little food left on teaspoon (i.e. not sticky)	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
+ May spread or slump slowly on a flat plate	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Alternative if fork or spoon not available: Finger Test			
+ Hold a sample on fingers without it dripping continuously	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
+ Food slides smoothly and easily between fingers	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
+ Food leaves noticeable residue on fingers	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Prepared but not critical: Fork Pressure Test			
+ Prongs of fork make clear paths on surface OR food barely enters dinner fork indentations marks	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
OVERALL CONCLUSION: Does the sample meet the criteria for Level 4 Extremely Thick?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No

Notes:

- Extremely Thick liquids need to be able to be put in the mouth and swallowed whole. No chewing and no bolus formation skills should be needed to eat this consistency.
- Please see also <http://iddsi.org/framework/food-testing-methods/>

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IDDSI: Consumer Handouts

CONSUMER HANDOUTS AND POSTER SERIES

Introducing our newest resource – **Consumer Handouts for each IDDSI Level.**

These handouts were developed for adults with dysphagia and families of children and babies with dysphagia as well as other careproviders.

Each IDDSI level of food (Levels 3-7) and drinks (Levels 0-4) is presented in an easy to read format with separate handouts for adults and careproviders of babies/children. The recommended testing methods are clearly shown in visual graphic format.

In addition, we have included some additional resources:

- Examples of foods that may be appropriate for a particular IDDSI Level
- Example lists of **foods to avoid**
- A handout on Transitional foods
- An FAQ on when to transition from baby/child size to adult food sizes
- A handout explaining IDDSI and how it can help improve safety.

We would like to extend our sincere gratitude to a number of individuals who reviewed the handouts and provided invaluable feedback: Sue Robins of Vancouver, Canada; Anna Miles and colleagues of New Zealand; Hannah Crawford, Judith Anderson, Kamini Gadhok, Louise Borjes and colleagues of the United Kingdom. **Thank you!**

Consumer handouts are now available on our Resources page:

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Find “Champions” in Your Facility

- The Registered Dietitian & Speech-Language Pathologist can start raising awareness & building a task force/team. Give quick talks/lectures.
- Team up with food service & nursing.
- At our hospital, our chef became a chief advocate.
- **Review every item on the menu, using IDDSI's detailed descriptors and all testing methods.**
- **You may need to delete items, change items, and add new recipes.**
- Consider sharing your ideas/recipes on IDDSI.org!

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IDDSI
International Dysphagia Diet Standardisation Initiative

e-bite July 2017

IN THIS BITE:

- Implementing IDDSI: Updates
- IDDSI Translations
- Implementation Ideas
- New Equipment
- IDDSI on the Move

Implementing IDDSI: Updates

In our last e-bite on June 17, we showcased the Kampen Pilot Project as one of the first IDDSI implementation initiatives. We are pleased to announce that the full review article of this project can now be accessed through our website. <https://doi.org/10.1080/00207179.2017.1365888> the article.

Mapping Varibar to the IDDSI framework

Check out our new resource mapping Varibar products, used for modified barium swallow studies, to the IDDSI framework by clicking here. If you use these products, consider how you might integrate this in your clinical practice.

Translation of IDDSI Framework: Update

Need a translation to help your implementation? In order to implement the IDDSI framework, we need to ensure people can read and understand it in your setting, you may be working with colleagues whose first language is not the same as yours. Using a translated version of the IDDSI documents can help your implementation process.

Sign up to receive updates via IDDSI e-bites

Share your stories!

Write to us at email: communications@iddsi.org

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6 SOFT & BITE-SIZED

5 MINCED & MOIST

4 PUREED

3 LIQUIDISED

This will soon be called...

3 MODERATELY THICK

Sticker jpegs available from www.iddsi.org

Labels & Triangles for download

4 EXTREMELY THICK

3 MODERATELY THICK

2 MILDLY THICK

1 SLIGHTLY THICK

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7 Regular	RG7
6 Soft & Bite-Sized	SB6
5 Minced & Moist	MM5
4 Pureed	PU4
4 Extremely Thick	EX4
3 Liquidised	LQ3
3 Moderately Thick	MO3
2 Mildly Thick	MT2
1 Slightly Thick	ST1
0 Thin	TN0

*Abbreviations suitable
for use with
Foodservice
Computer Software*

Information from IDDSI website
Slide created by SwallowStudy.com 2018

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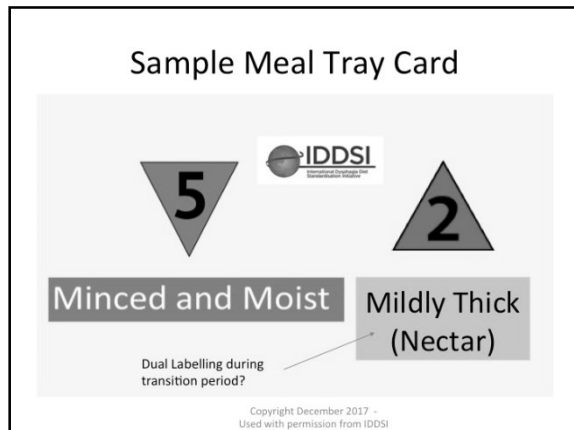
Importance of Dual Labeling

We may have to
dual label for years

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⇒ **SWALLOW GUIDE** ⇒

Name: _____ Date: _____ SLP pager: _____

DIET ORDER:

SOLIDS	Old National Dysphagia Diet label	New IDDSI diet label
<input type="checkbox"/>	Regular	<input type="checkbox"/> Regular
<input type="checkbox"/>	Dysphagia Advanced/Chopped	<input type="checkbox"/> Soft & Bite Sized
<input type="checkbox"/>	Dysphagia Mechanically Altered or Ground	<input type="checkbox"/> Minced & Moist
<input type="checkbox"/>	Dysphagia Pureed	<input type="checkbox"/> Pureed

LIQUIDS	Old National Dysphagia Diet label	New IDDSI diet label
<input type="checkbox"/>	Thin liquid	<input type="checkbox"/> Thin
<input type="checkbox"/>		<input type="checkbox"/> Slightly Thick
<input type="checkbox"/>	Nectar Thick Liquid	<input type="checkbox"/> Mildly Thick
<input type="checkbox"/>	Honey Thick Liquid	<input type="checkbox"/> Moderately Thick
<input type="checkbox"/>	Pudding Thick Liquid	<input type="checkbox"/> Extremely Thick

MEDICATION DELIVERY: _____

LEVEL OF SUPERVISION: _____

SAFE SWALLOW STRATEGIES: _____

Start dual-labeling in your reports.

Here is an idea for dual-labeling on swallow guides.

Swallow guide created by SwallowStudy.com
Slide created by SwallowStudy.com 2018

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Academy's IDDSI Boot Camp
http://and.informz.net/AND/pages/IDDSI_bootcamp_reg?zs=31wEa&zmi=JN6D

The Academy of Nutrition and Dietetics & International Dysphagia Diet Standardisation Initiative (IDDSI) Boot Camp

The Academy of Nutrition and Dietetics and the International Dysphagia Diet Standardisation Initiative (IDDSI) are pleased to announce the IDDSI Boot Camp, a free, self-paced, online course designed to help healthcare professionals understand the IDDSI framework and its application in clinical practice. The course is available in both English and Spanish.

How it works:

- The course is a self-paced, online course designed to help healthcare professionals understand the IDDSI framework and its application in clinical practice.
- The course is available in both English and Spanish.
- The course is designed to be completed in approximately 2 hours.
- The course is available to all healthcare professionals, regardless of their current level of knowledge or experience with IDDSI.

Register Now:

Click Here to Enroll in IDDSI Boot Camp

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IDDSI References and Resources

- Academy of Nutrition and Dietetics: Nutrition Care Manual, Accessed 2/15/19. Note: A subscription is required to view the "Diet Manual" and other sections of the Nutrition Care Manual. <https://www.nutritioncaremanual.org/>
- Complete IDDSI Framework Detailed Definitions: <http://iddsi.org/Documents/IDDSIFramework-CompleteFramework.pdf>
- IDDSI Framework Testing Methods: <http://iddsi.org/Documents/IDDSIFramework-TestingMethods.pdf>
- IDDSI Framework Evidence Statement: <http://iddsi.org/Documents/IDDSIFramework-EvidenceStatement.pdf>
- IDDSI Framework Translations: <http://iddsi.org/translations/>
- Please see the IDDSI.org Resources page for more tools: <http://iddsi.org/resources/>

IDDSI Publications:

- Cichero, J.A.Y., Steele, C., Duivesteyn, J., et al. (2013). The Need for International Terminology and Definitions for Texture-Modified Foods and Thickened Liquids Used in Dysphagia Management: Foundations of a Global Initiative. *Current Physical Medicine and Rehabilitation Reports*, 1(4), 280-291. <https://doi.org/10.1007/s40141-013-0024-z>
- Steele, C.M., Alsanei, W.A., Ayanikalath, S., et al. (2015). The Influence of Food Texture and Liquid Consistency Modification on Swallowing Physiology and Function: A Systematic Review. *Dysphagia*, 30(1), 2-26. <https://doi.org/10.1007/s00455-014-9578-x>
- Cichero, J.A.Y., Lam, P., Steele, C.M., et al. (2017). Development of International Terminology and Definitions for Texture-Modified Foods and Thickened Fluids Used in Dysphagia Management: The IDDSI Framework. *Dysphagia*, 32(2), 293-314. <https://doi.org/10.1007/s00455-016-9758-y>
- Lam, P., Stanschus, S., Zaman, R. & Cichero, J.A.Y. (2017). The International Dysphagia Diet Standardisation Initiative (IDDSI) framework: The Kempen Pilot. *BJNN/Stroke Association Supplement*, 13(2), S18-S26. http://iddsi.org/wp-content/uploads/2017/08/bjnn.2017.13.sup2_s18.pdf
- Steele, C.M., Namasivayam-MacDonald, A.M., Guida, B.T., Cichero, J.A.Y., Duivesteyn, J., Hanson, B., Lam, P. & Riquelme, L.F. (2018). Creation and Initial Validation of the International Dysphagia Diet Standardisation Initiative Functional Diet Scale, *Archives of Physical Medicine and Rehabilitation*, doi: 10.1016/j.apmr.2018.01.012

IDDSI: From Regulatory Requirements to Successful Implementation Webinar

References noted on IDDSI Flow Test slide:

- van Vliet, T. (2002). On the relation between texture perception and fundamental mechanical parameters for liquids and time dependent solids. *Food Quality and Preference*, 13(4), 227-236. [https://doi.org/10.1016/S0950-3293\(01\)00044-1](https://doi.org/10.1016/S0950-3293(01)00044-1)
- Kutter, A., Singh, J.P., Rauh, C. & Delgado, A. (2011). Improvement of the prediction of mouthfeel attributes of liquid foods by a Posthumus Funnel. *Journal of Texture Studies*, 41, 217-227.

References noted on Transitional Foods slide:

- Gisel, E.G. (1991). Effect of Food Texture on the Development of Chewing of Children Between Six Months and Two Years of Age. *Developmental Medicine & Child Neurology*, 33, 69-79. doi:[10.1111/j.1469-8749.1991.tb14786.x](https://doi.org/10.1111/j.1469-8749.1991.tb14786.x)
- Dovey, T.M., Aldridge, V.K. & Martin, C.I. (2013). Measuring oral sensitivity in clinical practice: A quick and reliable behavioural method. *Dysphagia*, 28(4), 501-510. <https://doi.org/10.1007/s00455-013-9460-2>

Additional Resources:

- Dorner B. Diet and Nutrition Care Manual: Comprehensive Nutrition Care Guide. Becky Dorner & Associates, Inc. Dunedin, FL. 2019.
- Dorner B. Policy & Procedure Manual: A Resource for Health Care Facilities. Becky Dorner & Associates, Inc. Dunedin, FL. 2019.
- www.beckydorner.com Free Webinar Recordings on IDDSI at <https://www.beckydorner.com/hormelhealthlabs/>. Webinar 1 provides an introduction by nationally recognized expert speech-language pathologist and Webinar 2 provides a team approach to implementation with a nationally recognized team including a registered dietitian nutritionist and speech-language pathologist.
- IDDSI Boot Camp. Academy of Nutrition and Dietetics. Monthly step by step emails providing concrete tasks and timelines to guide implementation in your facility. Suggested tasks reference the complete implementation guides which can be found on <https://iddsi.org/resources/>. Enroll at http://and.informz.net/AND/pages/IDDSI_bootcamp_reg?_zs=31wEa&_zmi=JN6D.



Attendees can place order online and receive 15%
off using discount code BDA15
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