PREPARING for IDDSI in Australia February 2019

With 3 months left to 'PREPARE' for the new IDDSI standards, it is a good time to think about key tips and tasks that will help with a smooth and safe transition.



IDDSI Teams

Work in multi-professional teams for best uptake and results.
 (e.g. health professionals, food service/catering staff, chefs,
 nursing, allied health assistants, personal care attendants, industry and others directly affected by the change).

Communication:

- Identify documents that need to be updated.
- Consider policy and procedure documents, patient chart entries (both paper and electronic), who will make these changes, do you need IT assistance? Communication systems (e.g. patient boards), assessment tools, diet order entry, menu cards, patient education material may need to be updated.

Education:

- Who needs to know? People who will be in contact with the IDDSI framework and testing methods need education about the IDDSI Framework and how it is different to what they are currently using (e.g. patients, nursing, medical, pharmacy, food service/catering staff, allied health assistants, personal care attendants, chefs, ambulance, emergency wards, teachers, parents). Also consider new staff orientation packages.
- How can we do this? Use resources available on the IDDSI website (see below).

Audit current menu items to see what items need to change

- Review all foods and drinks offered using the IDDSI testing methods to see what items can continue to be used without changes and which items need adjustments. IDDSI Audit tools are available to help with this process.
- Check new recipes using the IDDSI testing methods.
- Check to see if there are changes to the texture or thickness of products when (a) hot foods or drinks cool down or (b) when cold drinks or food come to room temperature.
- Review kitchen assembly, plating and delivery systems as needed to be sure each stage uses IDDSI labels.

Have a plan ready to manage Ready-to-Use products

 Consider strategies to use all existing stock that uses the 'old' labels' and how to alert people to 'new labelled' stock. For example, place new stock in a coloured basket that has a sign showing the old and the new labels during the changeover period.

Safety

- Consider the use of monitoring tools to make sure the correct food and drinks go to the correct people. Some large organisations use commercial tools such as 'Riskman'.
- Inform staff of the 'transition period' and when 'IDDSI only' labels will be used in your facility. For example,
 IDDSI Transition could go from 1 April to 30 May 2019, and then move to IDDSI only, or shorter transition
 periods could be used.

IDDSI Resources at a glance

IDDSI has a free **app** that contains many resources:

- IDDSI App for iOS (apple) devices
- IDDSI App for android devices



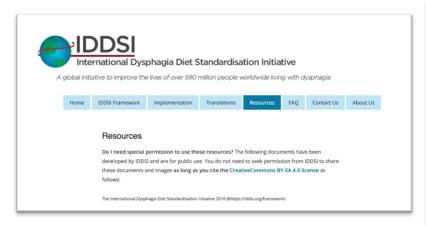
IDDSI resources are available for free on the IDDSI website www.iddsi.org

- IDDSI Framework Detailed descriptors
- IDDSI Drink Testing methods
- IDDSI Food Testing methods

IDDSI Resources tab

Country Specific resources

<u>Australia</u> has its own tab of country specific resources where you will find Australian newsletters, Fact sheets to help explain IDDSI to Executive and Administration staff, mapping from Australian terminology to IDDSI posters and other Australian specific posters



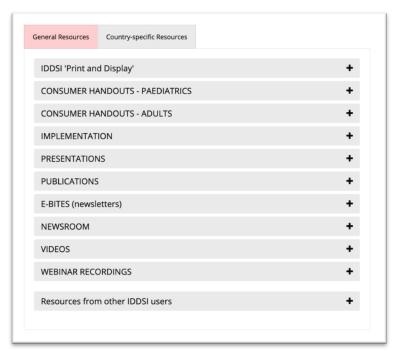


General resources: IDDSI has a large number of generic resources that are available for free to be used throughout the world. Click on the + sign on the website to open all available resources in each section

- IDDSI 'Print and Display' Tab: IDDSI Framework image, What is IDDSI?, IDDSI Flow Test Poster, IDDSI Colour Guide, IDDSI Whole Framework Poster. Further posters are added regularly
- **Consumer handouts paediatrics tab:** Consumer handouts for each IDDSI level suitable for use with families with babies and children with feeding and swallowing difficulties
- **Consumer handouts adults tab:** Consumer handouts for each IDDSI level suitable for use with adults and carers of adults with feeding and swallowing difficulties
- Implementation tab: Adoption posters, Conversion charts, Food and Drink Audit sheets, IDDSI Abbreviations (under Food service subtab), Implementation guides (Health professionals, Food service

and Catering, Industry), Print ready Food Test Card template, Flow test card template, Reference card template.

- presentations tab: PowerPoint presentations on topics such as: Why IDDSI; IDDSI Framework, descriptors and testing methods; Implementation resources and tools; From framework to food: Implementing IDDSI in a long-term care setting; The more we know, the more we grow: A pediatric Hospital's developmental progression with the IDDSI; Using the IDDSI Flow Test in Clinical Practice: how thick is thick and does thickness really matter?
- e-bites tab: Monthly newsletter archive from IDDSI international 2015-current
- Videos tab opens into IDDSI YouTube Channel: Recorded webinars or videos include: Australia: Implementing IDDSI in Queensland Health; Australian IDDSI paediatric stakeholder webinar; IHHC



Webinar 5 IDDSI Level 6 Soft & Bite-sized spotlight; Myths and Truths about modifying food for IDDSI; IHHC Webinar 4 – Level 5 Minced and Moist spotlight; Australian IDDSI Industry Webinar; IHHC webinar 3 – Spotlight Level 4 Extremely Thick and Puree; Using the IDDSI Flow Test in Clinical Practice; IHHC Webinar 2: IDDSI Flow Test and liquids Levels 0-3; IHHC webinar 1 – Introduction to IDDSI in Australia; Connecticut Children's Medical Centre IDDSI journey; Australia IDDSI Disability Stakeholder webinar; IDDSI and Food Service Stakeholders; Australia: IDDSI and Aged Care Stakeholders.

Webinar Recordings tab: In addition to videos or webinars described above also includes: Exploring
IDDSI at a Pediatric hospital facility; Canadian Implementation Forum; Implementing IDDSI in a Longterm care facility.

IDDSI Translations Tab

Copies of the IDDSI Framework, detailed descriptors and testing methods in language other than English: Chinese (simplified), Farsi, French (Canada), French (France), Italian, Norwegian, Portuguese (Brazil), Spanish, Swahili. Available for review (near final): Arabic, Dutch, German, Greek, Japanese, Russian, Slovenian, Vietnamese. Feedback on the translations can be given on the IDDSI website.

IDDSI FAQ Tab:

 A range of commonly asked questions are included in a 'Frequently Asked Questions' Question & Answer format.