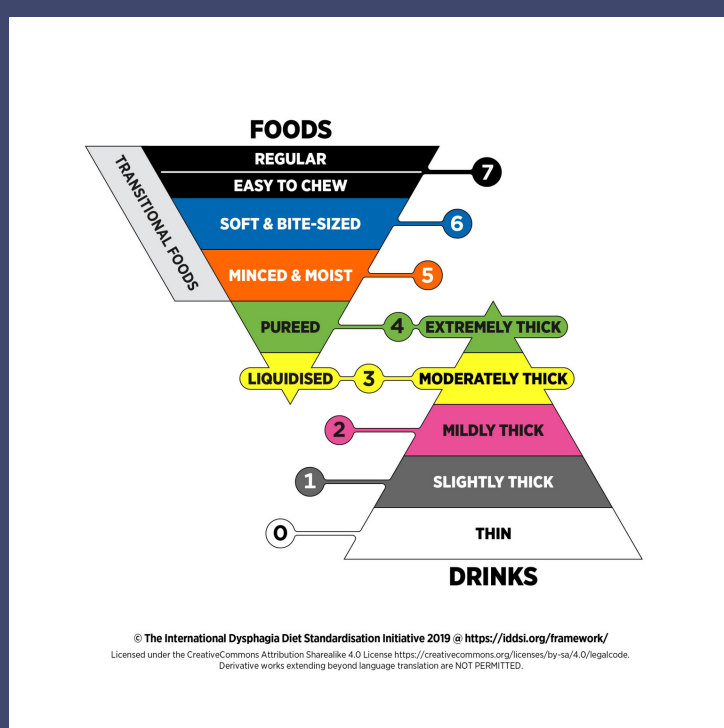


HEALTHCARE PROVIDERS CHOOSE IDDSI



The International Dysphagia Diet Standardisation Initiative (IDDSI) is:

A global texture modified diet standard for all languages, all people and for all settings.

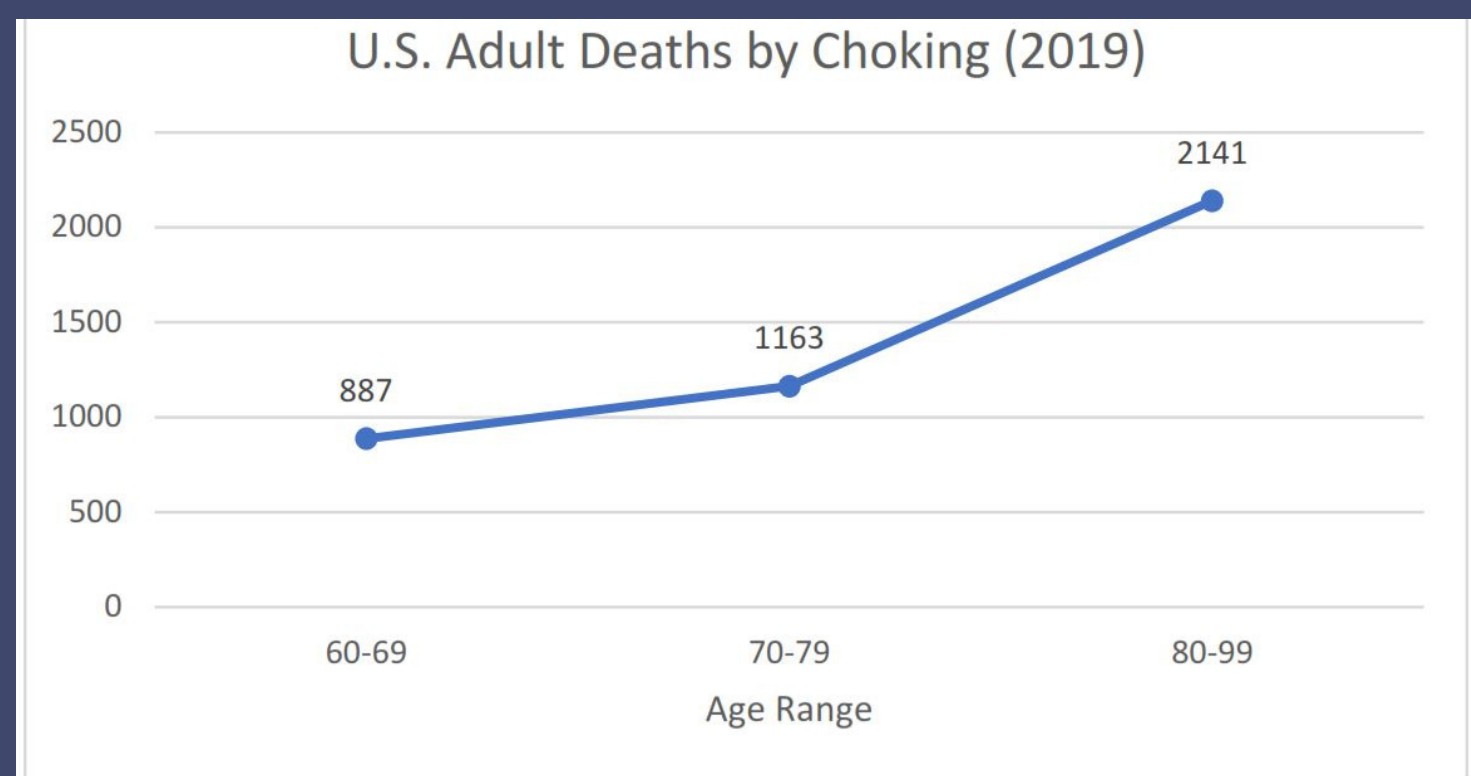


OPTIMIZE SAFETY with a SIMPLIFIED, STANDARDIZED PROCESS

What do Healthcare Providers using IDDSI have to say about it?

"I know everything on our IDDSI menus are safe for our patients to consume without adjustments."

"I no longer have to cross out items on the menu that are a choking risk, like bread."



Complete data sets at injuryfacts.nsc.org

CLEAR COMMUNICATION

Every food and drink available to order from the kitchen is assigned an IDDSI level. This dedicated labeling system allows everyone from the nurse to the line cook to the kitchen supervisor to **"speak the same language"** so that the proper consistency foods are delivered to the patient and accidents are avoided.

TRANSITIONS of CARE

Discharging a patient to the next level of care on an IDDSI diet means that the **accepting facility will understand exactly what level of modified foods are appropriate and safe.**

RESOURCES & SUPPORT

IDDSI handouts provide an excellent resource for families who are bringing in home cooked food, or for patients who are discharging home on texture modified foods.

Industry Champions of IDDSI

IDDSI is already supported in the industry with dual labeling of many products.

As of October 2021, IDDSI will be the only diet described by the Academy of Nutrition & Dietetics. IDDSI has the support of many organizations, including the American Speech-Language Hearing Association, the National Foundation of Swallowing Disorders, & the Dysphagia Research Society.

Learn more & access **FREE** resources at **IDDSI.ORG**

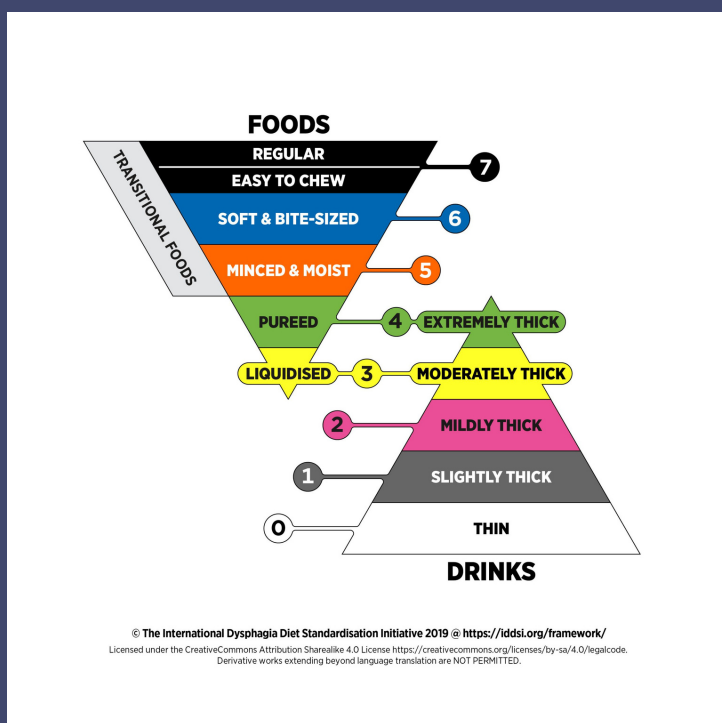


STEP UP YOUR DINING STANDARDS WITH IDDSI



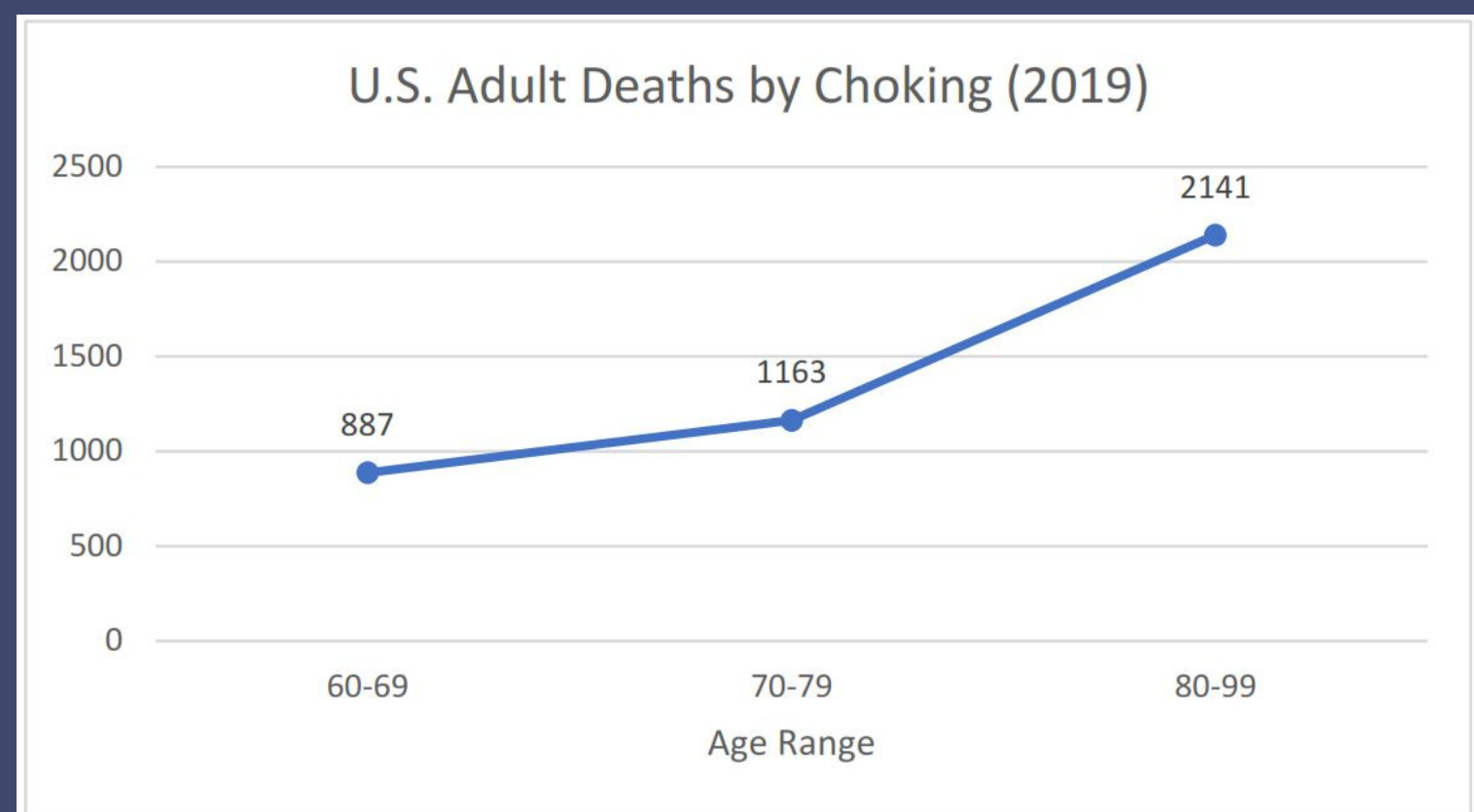
The International Dysphagia Diet Standardisation Initiative (IDDSI) is:

A global texture modified diet standard for all languages, all people and for all settings.



SAFETY & SAVINGS

IDDSI has been successfully implemented in countries around the world and in progressive facilities and hospitals across the U.S. and Territories. The financial burden of dysphagia is estimated to increase the cost of patient care due to increased length of stay and a higher likelihood for post acute skilled nursing need, with estimates that dysphagia is responsible for \$4.3-7.1 billion in additional annual hospital costs (Patel, 2018). Diet standardization enhances patient safety and puts an end to wasted resources from inconsistent diet preparation.



Complete data sets at injuryfacts.nsc.org

Quality Assurance

IDDSI works in conjunction with **Quality Assurance & Performance Initiatives (QAPI)**. It inspires interdepartmental communication for improved outcomes, shared responsibility for patient safety and satisfaction through collaboration. IDDSI is the ideal intervention to meet dining and dietary goals for improving education, training and data collection.

Facilitate Continuity of Care

IDDSI provides a common language to use across the care continuum. With IDDSI, diet recommendations from acute care to post-acute care will no longer require translation, increasing patient safety and reducing errors when transcribing diets for new admits.

Performance Monitoring

IDDSI has an established auditing system to ensure consistent food preparation and presentation. This standardized system provides a proven format for conducting audits with specific, research-based testing protocols for both foods and liquids.

Flexibility & Support

Each agency selects the levels of foods and liquids offered at their sites. Using IDDSI does not require a site to provide all 8 food and liquid levels. As of October 2021, IDDSI will be the only diet described by the Academy of Nutrition & Dietetics. IDDSI is already supported in the industry with dual labeling of many products and has also garnered the support of many groups including the National Foundation of Swallowing Disorders, the American Speech-Language Hearing Association & the Dysphagia Research Society.

Learn more & access FREE resources at **IDDSI.ORG**

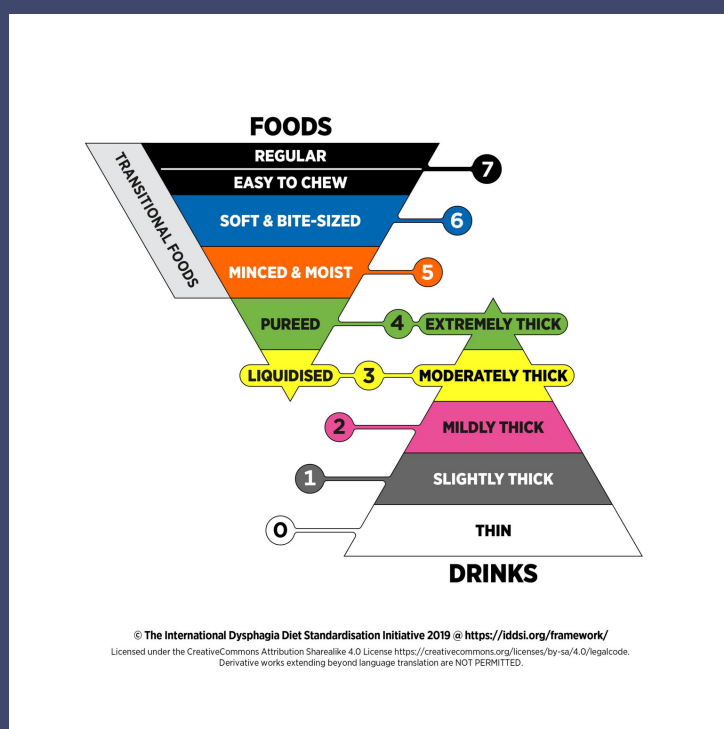


IDDSI & QAPI: A WINNING COMBINATION



The International Dysphagia Diet Standardisation Initiative (IDDSI) is:

A global texture modified diet standard for all languages, all people and for all settings.



How do you measure SAFETY?

IDDSI's descriptions and food testing methods provide measurements to collect data and track progress. Your facility can "visualize" improvements as they reach food, quality and service goals. Do you want to *exceed* patient satisfaction and *promote safety*? The transition to IDDSI is an opportunity to create a facility-wide safety intervention while identifying opportunities for improvement. *It's as simple as a spoon!* Document your efforts through your QAPI team & small workgroups:

- Planning & awareness education initiatives,
- Timelines with goals for implementation,
- Data collection of pre- and post-IDDSI, (Measure your success!)
- Barriers & solutions,
- Continuous evaluation & quality improvement process,
- Focused workgroups.



What can IDDSI do for your facility?

- Provide common ground for all departments to visualize opportunities for improvements.
- Strengthen your quality initiatives through gradual, sustainable success.
- Enhance QAPI team performance with shared similar goals.
- Create a landing site for small, more easily carried out interdisciplinary projects.
- Inspire & reward staff by recognizing objective, positive outcomes.
- Provide confidence to all team members, from the front lines to administration.

Speak the Language of IDDSI

Be recognized!

Collaborate with your community!

IDDSI knowledge elevates your role and recognition within your community.

As a site that "speaks" the language of IDDSI, you can:

- Improve communication in-house & within the community during patient transitions of care.
- Provide safe, quality care for those with swallowing challenges.

What can IDDSI do for the quality of your dining services?

- Improve upon current texture modified diets produced.
- Increase quality & service by improving regular texture menu items. (*Food focus improves all production!*)
- Decrease tray errors & improve efficiency of meal service.
- Increase safety during dining & improve food/fluid intake.
- Decrease waste of food, time & labor.
(*Don't forget reducing frustration & fatigue!*)
- Improve customer confidence & customer service.

Learn more & access FREE resources at **IDDSI.ORG**

