



Greetings from the Communication & Advocacy Committee! Welcome to our current E-BITE. Please enjoy and continue to share your news with us at usa.communications@iddsi.net

**United States IDDSI Reference Group
Newsletter for August 2022**

**Register on the FNCE Website,
click on the Program Tab, and
view the Pre-FNCE workshops.**

Direct link is here:

<https://eatrightfnce.org/program/pre-fnce-workshops/>

**Pre-FNCE® Workshop
Working IT: IDDSI Solutions
Hands-on Workshop**

Date: Saturday, October 8, 2022

Time: 11 a.m. – 1:30 p.m.

**Member Price: \$125 | Non-Member
Price: \$155**

Description: The IDDSI Framework, Detailed Definitions and Testing Methods are the accepted standard of practice in the United States. A consistent theme for a successful implementation is to learn and follow the guidelines of the IDDSI Framework. In addition, most questions regarding if a food or drink is

safe to serve can be answered by performing the IDDSI

Testing Methods. Recognizing why an item does not pass and making corrections to create products that do pass is key.

This session will provide an opportunity for participants to have a hands-on experience working with the IDDSI Testing Methods for foods. Come to this session to:

-) Experience hands-on testing of IDDSI friendly texture modified foods
-) Learn about best practices for establishing standardized dysphagia diet orders
-) Walk away with functional solutions for IDDSI implementation
-) Most of all, play and have fun!

Join this interactive, hands-on workshop to enhance your knowledge of IDDSI's benefits, fine-tune your IDDSI Food Testing skills, discover solutions to your common concerns and gain best practices for sustaining your IDDSI efforts.

**** Provided to all attendees is the **new IDDSI Flow Test Funnel**, updated testing reference card and a printed copy of the IDDSI Audit Tools.**

****Prerequisite for this workshop is a good understanding of the IDDSI Framework and Testing Methods.**

Workshop Facilitators:

-) Peter Lam, RD, CFE
-) Margaret Roche, MS, RDN, CSG, CDCES, FAND
-) Mary Rybicki, MS, RDN, LDN

Welcome!



Peter Lam, RD CFE
IDDSI International Co-Chair



Mary Rybicki, MS RDN LDN



Margaret Roche, MS CDCES CSG FAND

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3 **FNCE 2022**
Food & Nutrition Conference & Expo

Learning outcomes

1. Confidently test food and drinks using IDDSI Testing Methods
2. Determine solutions for adjusting menu items to meet IDDSI standards
3. Identify functional solutions for sustainable IDDSI implementation

ALSO IN THE NEWS....CHECK OUT NEW RESOURCES ON THE US IDDSI PAGE!

FAQs on bread, mixed consistencies and sauces, gravies & condiments are available for download!

READ MORE AT
<https://iddsi.org/United-States>