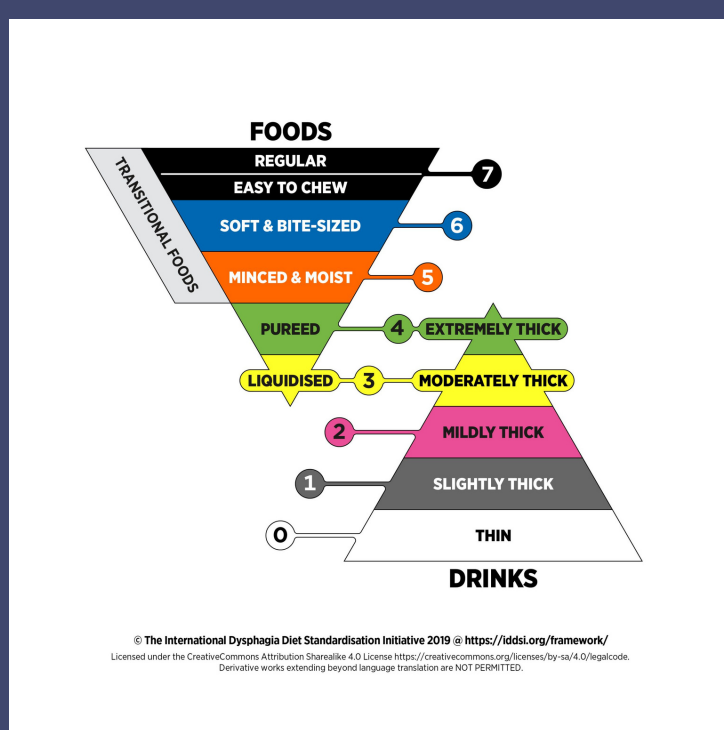# IDDSI & QAPI: A WINNING COMBINATION

The International Dysphagia Diet Standardisation Initiative (IDDSI) is:

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

FOODS
REGULAR
EASY TO CHEW
SOFT & BITE-SIZED — 6
MINCED & MOIST — 5
PUREED — 4 EXTREMELY THICK
LIQUIDISED — 3 MODERATELY THICK
2 MILDLY THICK
1 SLIGHTLY THICK
0 THIN
DRINKS
TRANSITIONAL FOODS
7

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Derivative works extending beyond language translation are NOT PERMITTED.

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

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