

Canterbury Medical Research Foundation

Final report for Don Beaven Travelling Fellowship 01

Grant recipient

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Grant details

GRANT REFERENCE

GRANT TYPE Don Beaven Travelling

Fellowship

01

FUNDING ROUND

GRANT AMOUNT \$3,000

Final report

1. Scientific Assessing Committee report

Professor Luis Riquelme attended the annual Biomouth Symposium and gave his keynote address on implementation of the International Dysphagia Diet Standardization Initiative (IDDSI). This initiative has recently been adopted by the NZ Speech Therapists' Association, and the New Zealand Registered Dietitians' Board. IDDSI provides a framework to standardise terminology of texture modified diets, which are often used in hospital and aged-care facilities for the management of swallowing disorders. The framework also offers simple testing methods to check that preparation of modified diets are correct. Dr Riquelme gave his keynote address, as well as a 2-hour presentation to local clinicians (and for non-local clinicians via a webinar) on practical suggestions for implementation of the framework into clinical practice, as well as the research behind the development of the protocols. The Biomouth symposium is attended by food scientists, dysphagia (swallowing disorders) clinicians, dysphagia researchers, engineers, dentists, and anatomists. Dr Riquelme's talk generated a lot of discussion and ideas for joint research ventures, based on categorization of food textures in food science research. Dr Riquelme's clinical presentation was attended by 19 clinicians locally, and viewed by another 51 clinicians (speech-language therapists, nurses and dietitians) remotely. Many questions were asked and a great amount of discussion was generated on practical implementation. It was a fantastic opportunity for clinicians to have access to first-hand information from the board of IDDSI.

2. Photographs

View an attachment by double clicking the icon to the left of the file name. Icons are not displayed and attachments are not accessible when this PDF is viewed in a web browser; you must open it in PDF reader software.



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Biomouth_booklet.jpg





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Riquelme_Abstract.jpg

The Science behind IDDSI: Safety, Culture and Compliance

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Abstract of talk

The International Dysphagia Diet Standardisation Initiative (IDDSI) was released in December 2015 to overwhelming international support, including New Zealand. Conservative estimates suggest that over 560 million people worldwide are living with a swallowing disorder. In recent years, a number of countries have developed standardised terminology for texture modified foods and thickened liquids to improve care and safety. However, the national standards published have only added to the confusion on a global basis because of the use of diverse terminology, labels, number and levels of food texture and liquid thickness. Patient safety is greatly affected as a result.

The International Dysphagia Diet Standardisation Initiative (www.iddsi.org) was launched in 2012 to develop a global language for international standardised terminology for texture modified foods and thickened liquids. The primary goal of IDDSI is to improve patient safety with global standardised terminology and definitions for texture modified foods and thickened liquids for individuals with dysphagia of all ages, in all care settings, and of all cultures.

This address with provide insight into the evidence support for IDDSI, a framework that provides standardised classification of texture modified foods and liquids in 8 levels (0 to 7) and includes both foods and liquids on a single continuum. The rationale behind the developed objective testing, the IDDI Flow Test (for liquids) and the IDDSI Fork Test (for foods) will also be discussed.

REFERENCES

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3. Feedback

none to add