

LYONS
**THICK
& EASY**
CLIMATE GUARD



Lyons Health Labs presents In-Service Training Series: IDDSI Testing

FREE
TRAINING

This series of training videos is designed to help in-service staff gain the skills needed to understand and adopt effective testing and analysis of food and liquids according to the IDDSI Framework.

The training series is **FREE**. To access the training videos, please request access by filling out our request form.

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#1

IN-SERVICE TRAINING SERIES

IDDSI

What is the international framework and why is it being implemented?

IDDSI: What's it all about? Why do we need to change?

What you'll learn:

- Describe why IDDSI is being implemented
- Describe the IDDSI international framework
- Explain how the old NDD maps to the new IDDSI international standards

#2

IN-SERVICE TRAINING SERIES

TESTING FOOD

Effective analysis of food, according to the IDDSI Framework.

IDDSI: Testing measures for food quality control and safety

What you'll learn:

- Demonstrate effective testing and analysis of foods, according to the IDDSI Framework, Descriptors and Testing Methods.
- Gain skills and resources to move from IDDSI awareness, to preparation, and eventually to adoption.

#3

IN-SERVICE TRAINING SERIES

TESTING LIQUID

Effective analysis of food, according to the IDDSI Framework.

IDDSI: Testing measures for beverage quality control and safety

What you'll learn:

- Demonstrate effective testing and analysis of foods, according to the IDDSI Framework, Descriptors and Testing Methods.
- Gain skills and resources to move from IDDSI awareness, to preparation, and eventually to adoption.

#4

IN-SERVICE TRAINING SERIES

PREPARING FOOD AND DRINKS

According to the IDDSI Framework.

IDDSI: How does IDDSI work in the real world? Preparing food and drinks

- Share in the real-life challenges of IDDSI implementation with others from across the country
- Identify products, equipment and tools needed to help with the efficiency of preparation and service
- Learn preparation tips and tricks for Levels 7 Easy to Chew, 6, 5, and 4 to create ease in service of these diet consistencies
- Describe special considerations including bread, sandwiches, mixed consistencies, time/temperature control and thickened liquids and how best to address these challenges

#5

IN-SERVICE TRAINING SERIES

SERVING FOOD AND DRINKS

According to the IDDSI Framework.

IDDSI: How does IDDSI work in the real world? Serving food and drinks

- Help ensure that foods and drinks are served/maintained at the correct texture and consistency for the individual with dysphagia
- Describe the importance of time and temperature on the maintenance of food texture and liquid consistency
- Identify useful tools, testing methods, and quality assurance and performance improvement resources
- Learn what to do when foods and drinks do not test correctly at the point of service

