



# Hormel Health Labs presents In-Service Training Series: IDDSI Testing



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



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For more information visit  
[IDDSI.org](http://IDDSI.org)



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