

Protect your residents, clients, and reputation

Dysphagia micro-credential – your best practice assurance

Understanding texture modified dysphagia diets – and applying them consistently – is vital to reduce risk to vulnerable people in your care.

Confusion, mistakes, or even small procedural errors increases risk and can cause serious harm. Now, thanks to the industry-endorsed combined online and workplace dysphagia micro-credential, you can manage the risk.

This International Dysphagia Diet Standardisation Initiative (IDDSI) based dysphagia micro-credential gives your kitchen, food prep and handling staff the knowledge they need to protect your residents and clients from harm, and your reputation from damage.

As well as helping you show auditors and regulators that you are complying with requirements, it gives you peace of mind knowing that your business, staff, and those you care for are in safe hands.



Benefits for your business

Upskilling your employees with this micro-credential helps you:

- ▶ ensure IDDSI Framework Testing Methods are consistently applied
- ▶ give staff the knowledge they need to protect residents and clients
- ▶ lower the risk of texture modified food incidents
- ▶ follow procedures and meet requirements
- ▶ show you take safety seriously
- ▶ stand-out with a top reputation for client care.

Benefits for your employees

Upskilling your employees with this micro-credential helps them:

- ▶ understand the importance of correct and consistent food and drink texture modification
- ▶ see the large consequences of small lapses
- ▶ gain valuable career skills to do a great job
- ▶ increase their job satisfaction through industry knowledge
- ▶ gain an industry recognised credential worth six NZQA credits.

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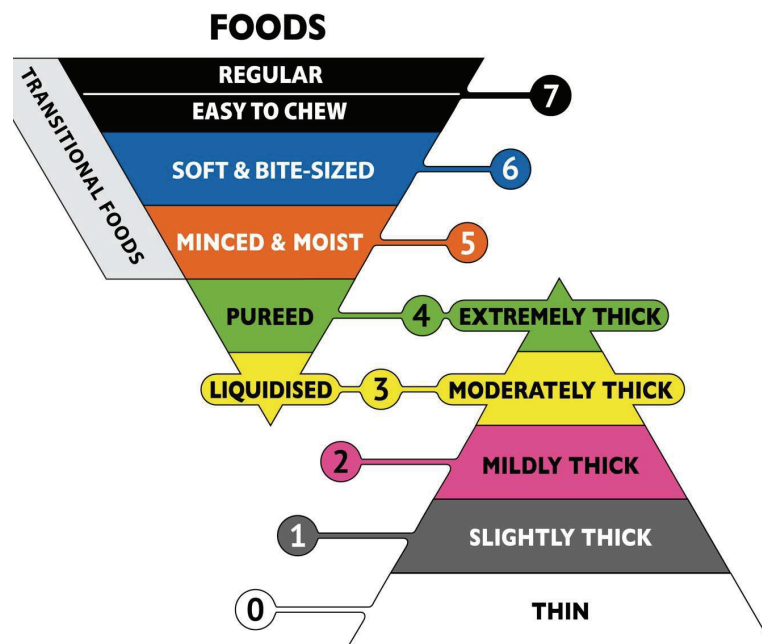
Programme features – Knowledge and skills for safety

Whether new to your business or old hands, every relevant member of your team needs essential texture modified dysphagia diet skills and knowledge.

Here's a brief summary of what this comprehensive micro-credential training achieves. Your staff will be able to:

- ▶ identify each IDDSI standard classification and why they are important
- ▶ describe each IDDSI standard classification and how it applies to resident or client risk
- ▶ apply IDDSI drink flow testing methods
- ▶ apply IDDSI food texture testing methods.

With in-course knowledge testing and a workplace practical evidence requirement, you can be assured the learning is retained and understood. There are also links to useful free guides and more information for an in-depth experience.



Why ServiceIQ / Te Pūkenga?

ServiceIQ is part of Te Pūkenga – New Zealand Institute of Skills and Technology.

We are your industry-endorsed training partner and are committed to helping you build a successful business through world-class customer service. We are the workplace training specialist for service sector employers in aviation, hospitality, retail, travel, tourism, and museums. We help our customers succeed by growing their talent.

More

This essential skills programme is just one of many that will benefit your business and employees. Talk to your expert ServiceIQ Training Advisor for no obligation advice and programmes to fit your needs.

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