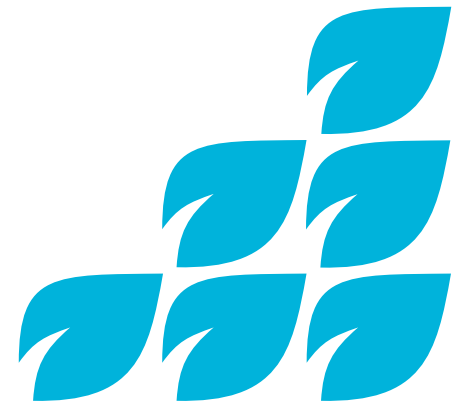


# **IDDSI:** An update

Joanna Instone

BDA Head of External Affairs



# Aim

Who?

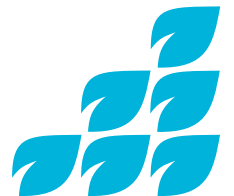
What?

Why?

When?

How?

Where?



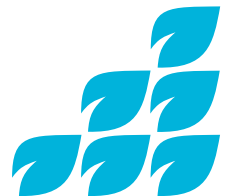
# What is IDDSI?



## **IDDSI**

**International Dysphagia Diet Standardisation Initiative**

*Standardising dysphagia diet terminology to improve safety.*

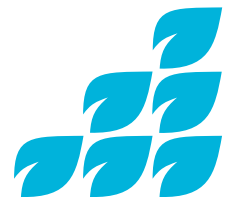


# Who are IDDSI?

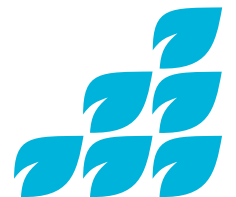
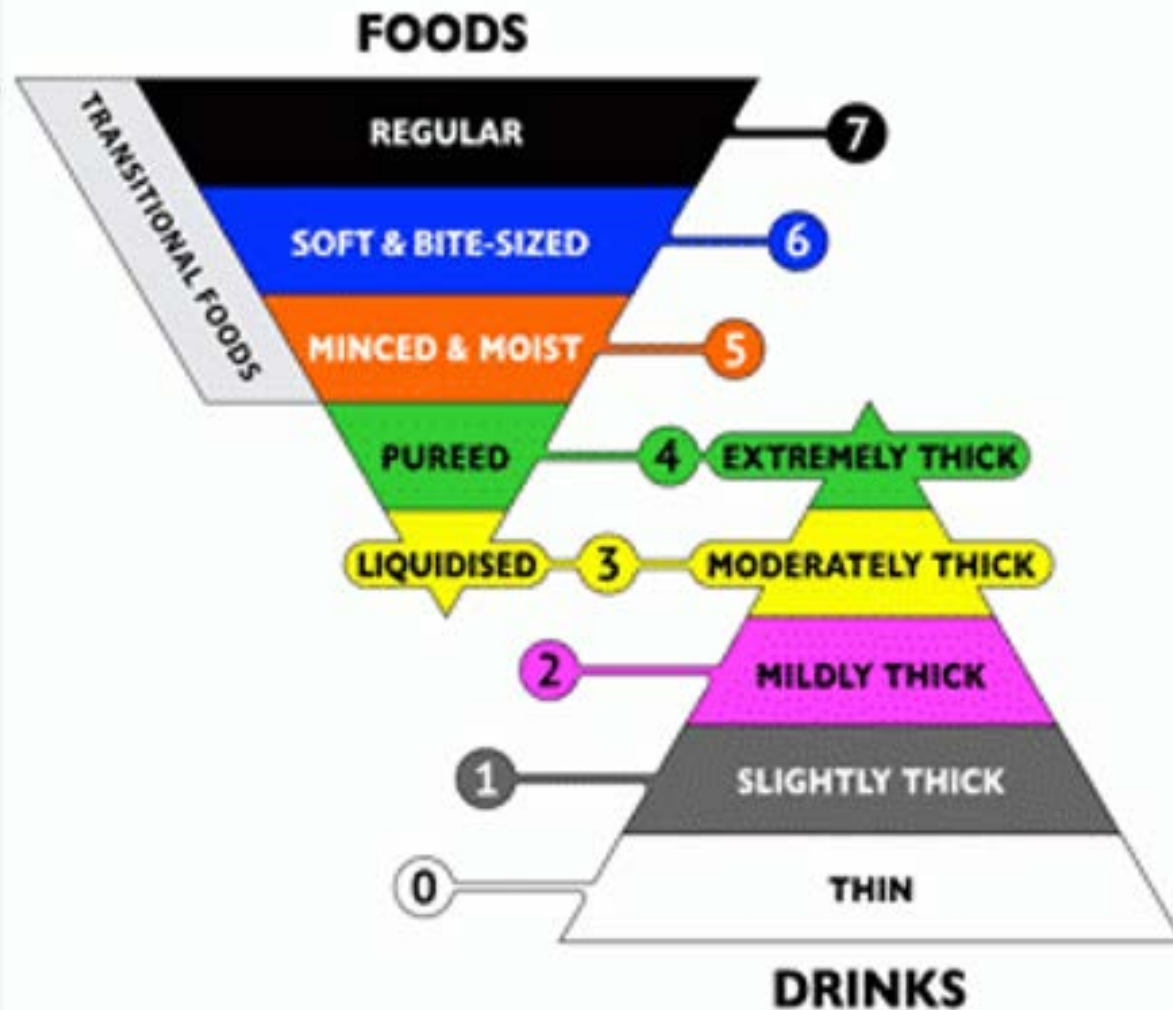
IDDSI Website:  
<http://iddsi.org/>



**BDA** The Association  
of UK Dietitians

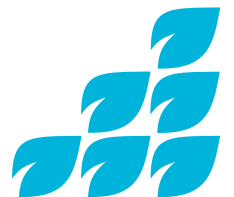


# What is the IDDSI Framework?

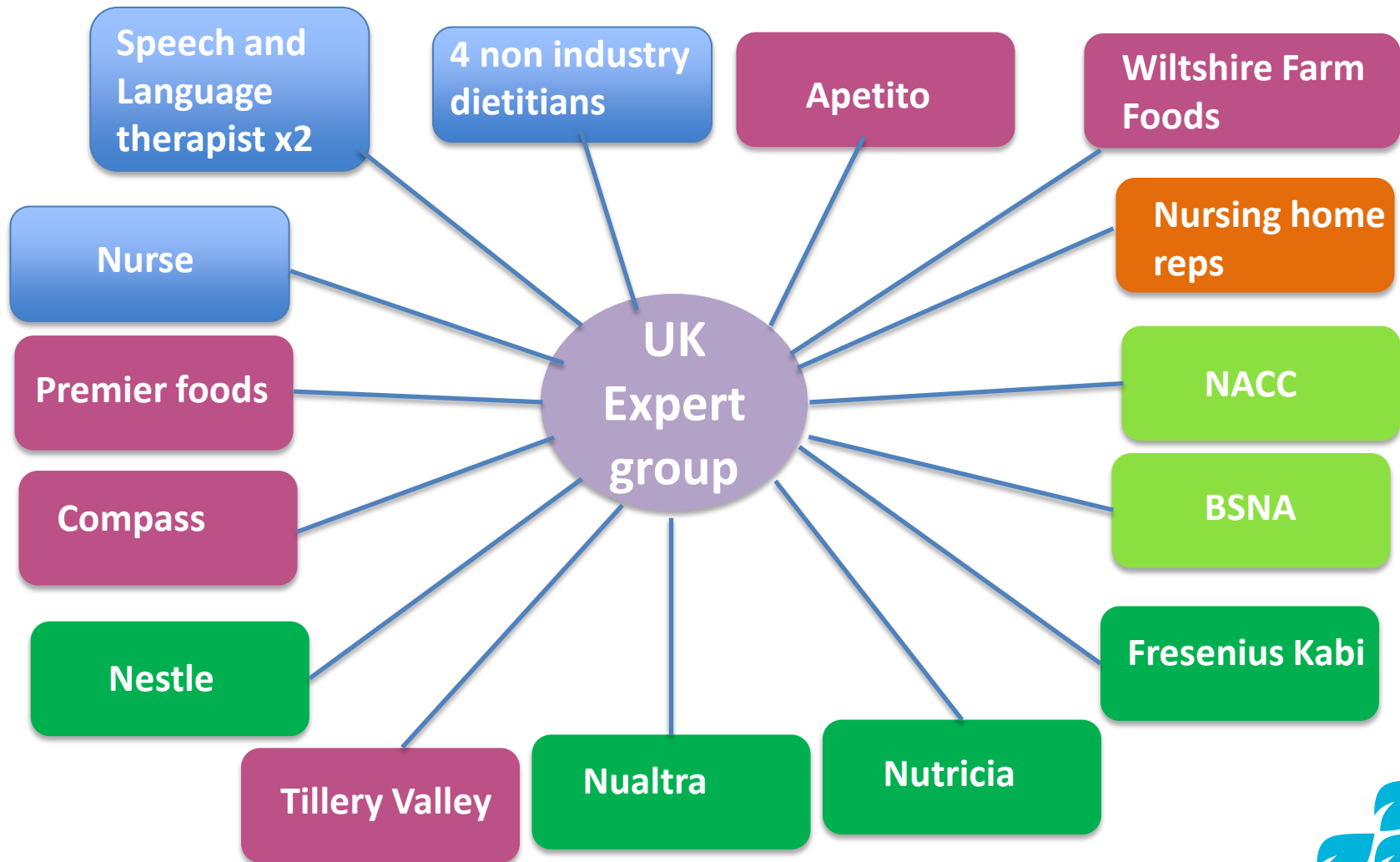


# What are the benefits of using the IDDSI framework?

- The levels are based on evidence unlike UK descriptors
- The framework includes fluid levels unlike UK descriptors
- Patient safety is ensured when staff/patients travel to different countries
- Enables research with larger cohorts and systematic reviews
- The RCSLT and BDA have agreed to support the adoption of the IDDSI framework.



# How did the BDA and RCSLT decide to support the adoption of the IDDSI framework?

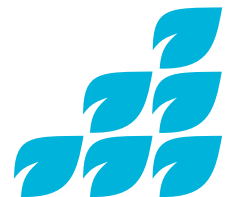


# What did the expert group do?

- Review of the IDDSI framework and the evidence
- Pros and Cons document
- Survey of SLTs – Late 2016
- Survey of RDs – August 2017
- Pilots: Leighton Hospital ward and nursing home
- Reviewed the Germany pilot at Kempen

**Presented to  
professional bodies**

**Recommendation to adopt and implement**



# UK Implementation plan

Communicate

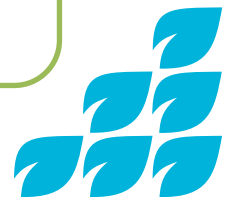
- **October 2017- April 2019**

Prepare

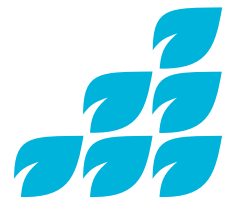
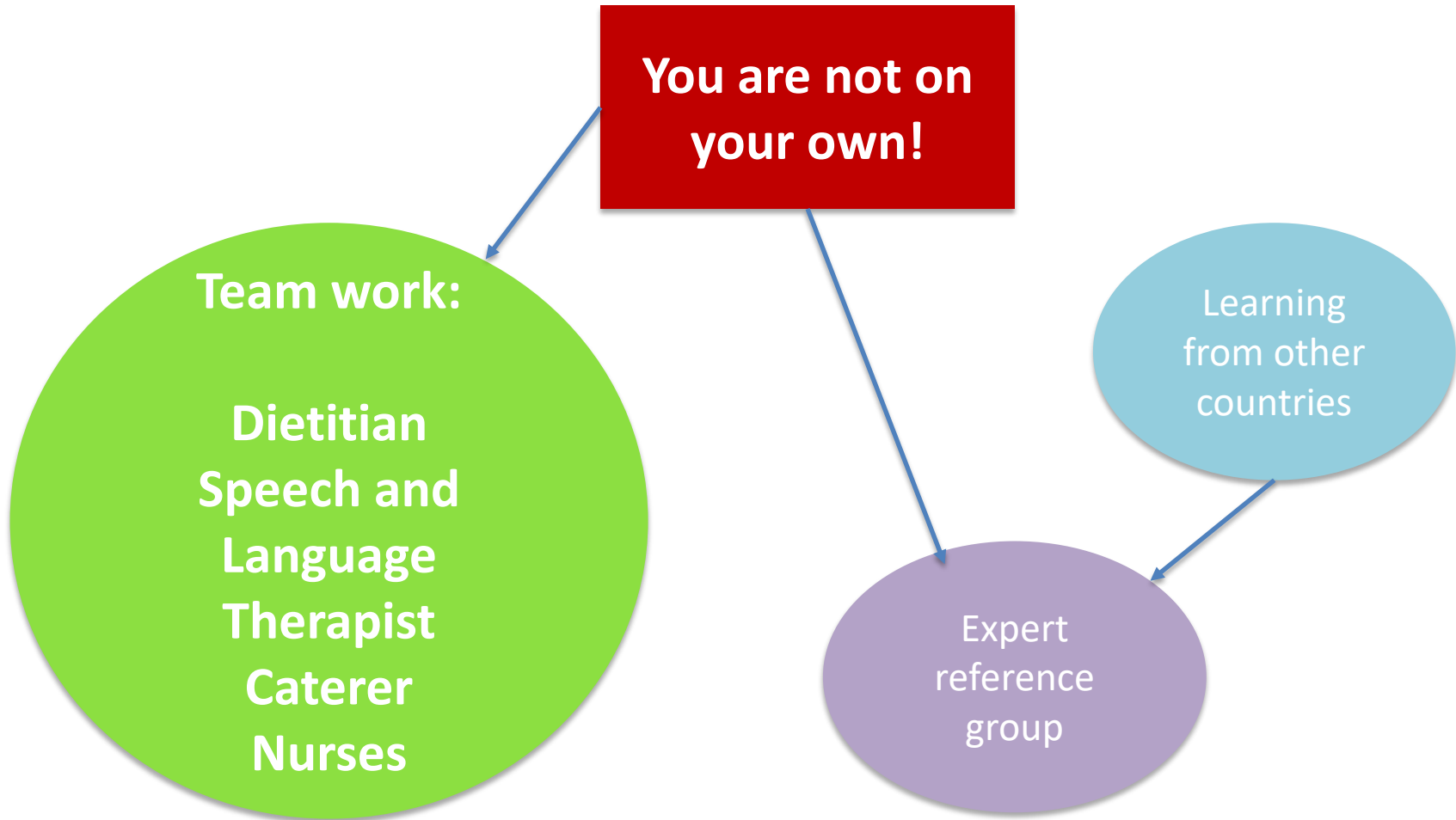
- **October 2017 – October 2018**
- Product manufacturers
- Food producers
- Develop implementation toolkit

Implement

- **April 2018 – April 2019**
- Local implementation in care settings

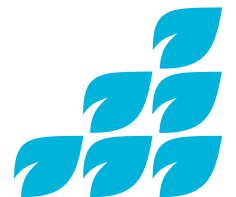


# Implementation – how?



# Implementation toolkit

- Implementation checklist
- Training slides
- Posters
  - Flow test
  - We are changing
- Leaflets
- Mobile App
- Share stories, hints and tips



# References

- IDDSI website: <https://iddsi.org>
- Lam, P. et al (2017) The International Dysphagia Diet Standardisation Initiative (IDDSI) framework: the Kempen pilot *BJNN*. Stroke Association supplement April/May 2017 (Volume 13(2), S18-S26).
- Cichero, J.A.Y. et al (2013) The Need for International Terminology and Definitions for Texture-Modified Foods and Thickened Liquids Used in Dysphagia Management: Foundations of a Global Initiative. [\*Current Physical Medicine and Rehabilitation Reports\*](#). December 2013, Volume 1, [Issue 4](#), pp 280–291
- Cichero, J.A.Y. et al. (2017) Development of International Terminology and Definitions for Texture-Modified Foods and Thickened Fluids Used in Dysphagia Management: The IDDSI Framework. [\*Dysphagia\*](#) April 2017, Volume 32, [Issue 2](#), pp 293–314
- Steele, C.M., Alsanei, W.A., Ayanikalath, S. et al. (2015) The Influence of Food Texture and Liquid Consistency Modification on Swallowing Physiology and Function: A Systematic Review. *Dysphagia* February 2015, Volume 30, Issue 1, pp 2-26

