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Type Registration	Definition	Price
Group rate	Register 20 or more	\$40
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WEBINAR #7313 IDDSI: What You Need to Know?

Instructor:
Jennifer Meyer, M.A.CCC-SLP

Audience: Speech Therapists

Delivery Options:
Live Webinar or Self-Study Options



ASHA CE
APPROVED PROVIDER

Motivations, Inc.

Introductory Level
0.2 ASHA CEUs

SUMMARY: Nectar and Honey are OUT. The confusing, subjective terminology that has plagued our professions for so long is finally being replaced by a well thought-out universally objective framework. The International Dysphagia Diet Standardization Initiative (IDDSI) framework is being implemented in many different countries around the world and Dysphagia Therapists and Dietitians need to know what it's all about. Come learn about the amazing job this group did coming up with a standardized tool for describing different food and drink consistencies that is "culturally sensitive, measurable and applicable to individuals of all age groups in all care settings" (Can you imagine being tasked with THAT job??) Well, this tool is fantastic, and it is changing the way we document assessment and treatment of dysphagia across all settings around the world. We will learn the new terms for Thickness levels 0-7, the research behind them and how to test for them. Yes, be prepared to mix, play with, and identify all 8 different levels in the framework, so that you'll have a thorough, experientially sound understanding of the IDDSI framework and be able to use it in any workplace environment. Course instruction methods include lecture, demonstration, videos, case studies and question/answers. (Introductory Level)

PRESENTER: Jennifer Meyer, M.A.CCC-SLP is a Feeding Specialist, Developmental Therapist and popular international speaker, receiving exceptional ratings for her courses in the areas of Dysphagia, Pediatric Feeding Disorders and Neonatal Therapy. She has almost 30 years' experience developing comprehensive Feeding and Dysphagia programs in Inpatient, Neonatal, Outpatient, High-Risk Infant, Early Childhood Intervention, Clinic-based and Home-based settings. She served as Assistant Clinical Professor at Texas Woman's University and was the developer and Clinical Coordinator of the Center for Assisting Families with Feeding and Eating (CAFFE). Through her private practice, Feeding and Dysphagia Resources, she continues to provide consultation and program development for dysphagia services in a wide variety of settings. Through all of her endeavors, Jennifer moves forward in her mission to teach therapists to see themselves as facilitators in treating the child, supporting the family, and bringing back the fun, joy and family connection in eating. Jennifer Meyer is a co-owner of CEU-Espresso, Inc. She owns a private practice, Feeding and Dysphagia Resources, P. C. in Denton, TX. and was paid an honorarium for this presentation. The instructor(s) received an honorarium for teaching and does not have any financial and non-financial relationships to disclose. *Financial*— Received a teaching honorarium from Motivations Inc. *Nonfinancial*— No relevant nonfinancial relationship exists.

OBJECTIVES: Upon completion of this course, the participant will be able to:

1. Identify and explain the purpose of the International Dysphagia Diet Standardization Initiative.
2. Identify and discuss Descriptors, Testing Methods, and evidence from research.
3. Demonstrate the standardized testing methods to identify and produce liquids and foods from Levels 0-7 appropriately for individual clients.

FORMAT: This is a 3-contact hour course equivalent to 3 CEU's or 0.3 CEUs offered as a live webinar or self-study. For Live courses, the content is presented via an internet website displaying real time power points. Learners will receive a course instruction link. Instructors lecture through livestreaming internet on your computer. Questions may be asked during the webinar using the chat feature or the "raise hand" feature for live discussion. For Recorded courses, learners will not be able to participate in real time with questions.

SLP CEU's: This course is offered for 0.2 ASHA CEUs (Introductory, Professional area).

AGENDA:

Pre-Study: 30 Minutes Plan to read the course materials, references and review the post test before the start time. Please be prepared to share patient case study and related question during the discussion time.

Time Increment	Topic	Instructional Method
5	Background, Disclosures & Review of Learner Outcomes	Lecture
15	What is IDDSI?	Lecture
35	Descriptors and testing methods for Liquids(Levels 0-4)	Lecture/Video/Demonstration
35	Descriptors and testing methods for Solids (Levels 3-8)	Lecture/Video/Demonstration
15	Transitional Food	Lecture/Video/Demonstration
15	Q and A, Summary	Lecture/Interactive Discussion

Post-test: 30 Minutes Research, identify, and submit your post test question answers on the online form. This is an open book test you can take multiple times if needed to obtain the 70% score. Complete the evaluation feedback survey and needs assessment. Obtain, review and save your auto-emailed certificate for your files.