

Don't miss your opportunity
to join the **IDDSI** Training
UK Roadshow!



For more information,
and to ensure your place,
please contact any one of our team;

Gary Brailsford

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IDDSI Training UK

Sharing expertise in **dysphagia**

**International
Dysphagia
Diet
Standardisation
Initiative**

What is IDDSI?

IDDSI stands for International Dysphagia Diet Standardisation Initiative. It is the new framework for food and drink textures for people with dysphagia (swallow disorders).

It is being introduced across the world and **must be fully implemented by April 2019** in all settings.

What is IDDSI Training UK?

We are a group of specialists providing IDDSI training, independent of any association with the IDDSI committee.

We help people who work in health and social care, including catering, to provide the safest and most enjoyable food and drink for people with dysphagia.

We provide training to help you;

- understand swallowing and dysphagia
- develop appropriate care plans
- fully implement speech and language therapy swallow recommendations using IDDSI
- understand how to optimize nutrition for people with dysphagia
- develop your food and drink preparation, cooking, and presentation in line with IDDSI
- meet CQC standards, and attain accreditations from relevant organisations
- carry out dysphagia safety audits
- meet with colleagues to share expertise and good practice



Gary Brailsford

I trained as a Chef in the Royal Navy.
I won Care Cook of the Year in 2005.

I have been the Catering Manager at St Monica Trust for 14 years with 1100 residents and 1000 staff. I started Dining With Dignity four years ago and am now the Specialist Dysphagia Chef for Nestle Health Science compiling recipes for Dysphagia patients, including starters, mains and desserts. I show how easy it is to prepare appealing but safe Dysphagia food that looks amazing.

Sandra Robinson

I am an independent speech and language therapist, who specialises in dysphagia.



I hold the Sternberg Award for Clinical Innovation in developing a post-graduate dysphagia training programme. I am co-author of the RCSLT Position Paper on Speech and Language Therapy in Adult Respiratory Care. I have worked as a speech therapy manager in neuro-rehabilitation, as an acute medical wards team lead, and work in the community. It is important to me that people with dysphagia enjoy their food and drink as well as stay safe.



Caroline Hill

I am a freelance and locum dietitian with a special interest in dysphagia.

I have worked in both the NHS and for a global medical nutrition company, where I specialised in dysphagia. I was representative from industry on the UK IDDSI expert group providing clinical insight and expertise on the implementation of IDDSI in the UK. My clinical experience is gastroenterology, surgery and nutrition support. I am passionate about ensuring the safety of all individuals with dysphagia so that those on texture modified diet and fluids receive appealing, tasty and nutritious food and drink.



IDDSI Training UK Roadshow

Friday 19 October 2018
10:00 – 16:00

St Monica Trust
Cote Lane
Westbury-on-Trym
Bristol, BS9 3UN

Early bird fee: £65 until 05 October 2018
Standard fee: £85

Sorry, no refunds