**Speaker:** Julie Cichero

**Presentation:** Introducing the new International Dysphagia Diet Standardisation Initiative (IDDSI) framework

**CE Questions**

1) The International Dysphagia Diet Standardisation Initiative was initiated to:
   a) Improve patient safety and inter-professional collaboration
   b) Improve the visibility of professional interventions
   c) Improve efficiencies of communication within and between professionals and improve patient safety
   d) Enhance data collection to evaluate treatment and management

2) Although standardised terminology has many benefits and substantial support, universal support for its implementation is lacking. The most complete list of challenges to the implementation of standardized terminology include:
   a) At an international level language and cultural differences are obstacles too large to be overcome successfully.
   b) The time required for change management to occur outweighs any benefits from standardization
   c) It is too difficult to determine whether thickened liquids or texture modified foods fit into a particular classification so there is little benefit in naming them
   d) Obstacles such as time commitment for change, language and cultural barriers, training of others, and development of reliable low technology methods to ensure foods and liquids are appropriately classified are seen as the biggest barrier to implementing standardised terminology.

3) The process of standardisation is as important as the outcome. Which stakeholder groups can best help implementation of the new standards?
   a) Health care professionals, as they will most commonly use new terminology
   b) Patients and carers, as it is critical to their safety that they understand terminology used by dietitians and speech pathologists.
   c) Any stakeholder who will impact on the immediate or long term care of an individual with dysphagia, for example: health professionals, carers, industry, food service staff, research scientists, individuals with dysphagia.
   d) Food services and catering staff, as errors at this level can have significant negative consequences.

4) Which statement best summarises the relationship between the Australian standards and the IDDSI standards:
   a) The Australian standards and the IDDSI standards are exactly the same
   b) IDDSI Level 2 Mildly Thick maps directly with the Australian Level 150 Mildly Thick
c) IDDSI Level 1 Slightly Thick, is a new level currently not recognised in the Australian standards.

 d) Answers b and c are both correct

5) Enablers to successful implementation of the IDDSI system in Australia include:
   a) Use of photos and examples of foods that fit the descriptors
   b) Collaboration between Dietitians and Speech Pathologists to introduce the IDDSI system to their workplace
   c) Industry support for the international standards as shown by using the international terminology on their packaging
   d) All of the above
CE Answers

1. c
2. d
3. c
4. d
5. d