Diet Texture Modifications for Adults With Dysphagia: Improving Swallow Safety and Quality of Life

INTRODUCTION

This webinar will explore texture modifications for foods and liquids and their effects on swallow biomechanics and quality of life for adults with dysphagia. Using clinical scenarios and case studies, the presenter will discuss working with patients to achieve the optimal diet texture modifications to maximize outcomes, including patient compliance and satisfaction.

LEARNING OUTCOMES

You will be able to:

- implement an objective test for thickened liquid levels
- modify clinical protocols based on data from studies on the impact of bolus residue on swallow safety
- describe two objective food texture testing methods
- develop a plan for modifying current protocols on food/liquid texture modifications

Content Disclosure: This session focuses on the International Dysphagia Diet Standardisation Initiative (IDDSI) and its application for modifying food textures. Due to a lack of comparable standards, no other standards are discussed.

PROGRAM HISTORY and IMPORTANT INFORMATION

Live webinar: Tuesday, September 10, 2019
2:00–4:00 p.m. Eastern time (1:00–3:00 p.m. CT; noon–2:00 p.m. MT; 11:00 a.m.–1:00 p.m. PT)

On-demand webinar: September 12, 2019–September 10, 2020

To earn continuing education credit, you must complete and submit the learning assessment within 5 days of watching the webinar, or before September 10, 2020, whichever comes first.

To see if this program has been renewed after this date, please search by title in ASHA’s online store at www.asha.org/shop.

This course is offered for 0.2 ASHA CEUs (Intermediate level, Professional area).