In-service Training Outline Mechanical Soft/Dysphagia 2 Diet

- I. Introductions (3 minutes) (Amanda, Amy)
- II. Pre-test (2-3 minutes) (Amanda, Amy)
- III. What is dysphagia? (Amanda)
 - A. Means difficulty swallowing
- IV. Mechanical soft/dysphagia 2 diet (10 minutes)
 - A. Definition (Amanda)
 - 1. Moist, soft-textured and easily formed into bolus foods
 - 2. Regular foods need to be modified to make them easier to chew/swallow
 - a) Blending, chopping, grinding, mashing, shredding, or cooking the food
 - 3. Foods such as meats and other select foods need to be ground/minced into small pieces no larger than 1/4"
 - 4. Liquids need to be thickened because they are hard to swallow
 - 5. The degree of modification and thickening depends on level of swallowing issues
 - B. Importance of dysphagia 2 diet (Amanda)
 - 1. Foods that are difficult to chew and swallow can be potential choking hazards or could be aspirated
 - 2. Allow minimal chewing for people just had head, neck, mouth surgery
 - C. Health benefits (Amanda)
 - 1. Safe swallowing to prevent consequences of dysphagia
 - 2. Provides an appropriate management and treatment plan
 - D. Food preparation (Amy)
 - 1. Foods
 - a) Blend foods--food processor, food chopper, grinder or potato masher
 - b) Moisten foods/add flavors--gravies and sauces
 - c) Soften foods-- add gravies, syrups, sauces
 - d) Can add dry milk powder to foods for extra protein and calories
 - e) Cook vegetables until soft enough to mash with a fork
 - 2. Thickened liquids
 - a) Nectar
 - b) Honey
 - E. Foods allowed on dysphagia 2 diet (Amy)
 - 1. Soft pancakes, breads, rolls, pastries and fresh toast with syrup or sauce
 - 2. Cooked cereals such as oatmeal
 - 3. Moistened dry cereal with little texture like corn flakes
 - 4. Cakes or cookies moistened and softened with milk, coffee, or other
 - 5. Vegetables must be well-cooked, boiled, baked or mashed

- 6. Fruits must be drained, canned, or cooked without seeds or skins
- 7. Dairy is allowed--pudding, custard, or cottage cheese
- 8. Ice cream, sherbet, frozen yogurt or malts
- 9. Meats must be ground and cooked to tender--must have a sauce or gravy on top
- F. Post-test. (5-7 minutes) (Amy, Amanda)