

Cassens Associates – DNMS

DINING SERVICES EDUCATION AND TRAINING

MECHANICALLY ALTERED DIETS

Instructor:		Location:	
Time:		Written by Digna Cassens, MHA, RDN	
Behavioral Objectives	Course Content	Teaching Method	Competency Evaluation
<p>The participant will be able to:</p> <ol style="list-style-type: none"> 1. Read the menu, recipe and production sheet. 2. Prepare the mechanically altered diets according to recipe and production sheet. 3. Based on the resident's diet order, serve the correct diet texture. 	<ul style="list-style-type: none"> • Review the copy of the Week at a Glance menu, the production sheet and corresponding recipes. • Read individual tray cards and identify mechanical soft, ground, chopped and pureed consistencies. • Discuss the difference between residents with Dysphagia that have difficulty swallowing and those that have difficulty chewing. • Show samples of each diet as prepared. • Have staff taste samples of all textures during inservice and also at preparation time prior to meal service. • Discuss the importance of texture modified food being correct texture also resembling the original food on the menu, looking and tasting good. 	<ul style="list-style-type: none"> • Lecture. • Demonstration. • Handout. 	<p>Discussion & Brainstorming Session</p> <ol style="list-style-type: none"> 1. Correct altered textures prepared at each meal. 2. Staff to discuss then demonstrate how they would prepare the following diet texture for each item served on the menu. 3. Staff to demonstrate competency in determining correct diet textures according to house diets. 4. Discuss staff opinion of palatability and appearance of their texture modified food. If someone does not like it or refuses to taste it, is important to take that person aside and work out the issues.

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DINING SERVICES EDUCATION AND TRAINING

MANUAL WAREWASHING USING 2 AND 3 COMPARTMENT SINKS

Instructor:		Location:	
Time: 30 minutes		Written by Digna Cassens, MHA, RDN	
Behavioral Objectives	Course Content	Teaching Method	Competency Evaluation
<p>At the conclusion of the presentation, the participants will be able to:</p> <ol style="list-style-type: none"> 1. State or demonstrate how to set-up and properly use the manual dishwashing sink. 2. State or demonstrate when there are any problems noted with the manual dish sink - what steps to take next. 	<ul style="list-style-type: none"> • Review the methods used to check and document the temperature and PPM before each meal. • Review the procedures for using the type of sink in your kitchen <ul style="list-style-type: none"> - 2 compartments - 3 compartments • Dietary Manager should provide this inservice to all Dietary staff every 6 months. 	<ul style="list-style-type: none"> • Lecture. • Discussion. • Sanitizing strips. • Dishwashing and pot washing. • Temperature Log. 	<p>Question and Answer Session</p> <p>Q: How do you set-up the 2 compartment sink? A: The side closest to the dirty dish side is to wash and the side with clean storage on side is to sanitize.</p> <p>Q: How much sanitizer do you put in the sink? A: Manually is 6 oz and by pump is 2 pumps or read the sanitizer instructions.</p> <p>Q: What is the acceptable sanitizer PPM? A: If Quat 200 PPM. If Chlorine <100PPM.</p>

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DINING SERVICES EDUCATION AND TRAINING

SNACKS & NOURISHMENTS

Instructor:		Location:	
Time: 30 minutes		Written by Digna Cassens, MHA, RDN	
Behavioral Objectives	Course Content	Teaching Method	Competency Evaluation
<p>At the conclusion of the presentation, the participants will be able to:</p> <ol style="list-style-type: none"> 1. Verbalize the method to indicate to the resident when snacks and nourishments are available during AM, PM, and Hour of Sleep (HS) time periods. 2. State the difference between a snack and nourishments, and the difference between labeled nourishments for specific residents and general snacks for any resident. 3. State preparation method and identify staff responsible for preparing and distributing snacks and nourishments. 4. Verbalize knowledge that all allowed residents are to be 	<ul style="list-style-type: none"> • Review the policy on between meal snacks and nourishments used in your facility. • After discussing the policy and definitions, lead staff in a discussion that includes the sample questions. 	<ul style="list-style-type: none"> • Lecture. • Discussion. 	<p>Question and Answer Session</p> <p>Q: What is a snack? A: Snacks are offered to all residents unless contraindicated by their diet orders. They can be anything from cookies and juice to sandwiches and milk. We often offer leftover desserts, puddings, ice cream or chips also. They do not require an MD order as it is a voluntary between-meal snack just like at home.</p> <p>Q: What is a nourishment? A: A nourishment is a snack recommended by RDN or IDT, and ordered by MD to prevent weight loss. Sometimes residents or family members ask for nourishments to be given to residents. They require an MD order to keep track of intake.</p> <p>Q: When does a resident receive between-meal nourishments and where is the</p>

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DINING SERVICES EDUCATION AND TRAINING

GLOVE USE

Instructor:		Location:	
Time:		Written by Digna Cassens, MHA, RDN	
Behavioral Objectives	Course Content	Teaching Method	Competency Evaluation
<p>At the conclusion of the presentation, the participants will be able to:</p> <ol style="list-style-type: none"> 1. Verbalize and demonstrate correct food handling techniques, using gloves and proper handwashing techniques. 2. Will verbalize correct glove use during food preparation. 3. Will name 3 foods for which to use gloves and state 3 reasons why. 	<ul style="list-style-type: none"> • Review the policy on Infection Control for Dietary Department. • Review the policy on hand-washing, glove use, food code rules on no bare hands contact. • Review procedure for hand-washing and demonstrate. • Review food preparation for cold foods - why no bare hands contact. • Review food preparation for raw meats - why no bare hands contact. 	<ul style="list-style-type: none"> • Lecture. • Discussion. • Handouts. • Demonstration. • Return demonstration. • Federal and State Food and Retail Codes – most recent edition. 	<p>Question and Answer Session</p> <p>Q: Do you use the food preparation sink for washing hands? A: No, only the handwashing sink can be used for handwashing.</p> <p>Q: After touching the refrigerator handles, do you change gloves or continue to use them while preparing food? A: Change them. Remove gloves, wash hands, wear clean gloves.</p> <p>Q: Why do you wear gloves to prepare:</p> <ol style="list-style-type: none"> 1. A salad? 2. A cold sandwich? 3. Cut raw chicken? 4. Portion raw beef patties? <p>A: 1 & 2 will be eaten cold and bacteria will not be killed by cooking. 3 & 4 to protect handler's hands from cross-contamination with blood, potential Salmonella & E-Coli.</p>