





COMPLICATIONS OF DYSPHAGIA

- Increased hospital costs
- Increased length of stay

- Higher mortality rate
- Risk minimised with postural strategies and texture modification

Kozlow et al, 2003 Rofes et al, 2010

AUDIT CYCLE Set standards Measure Re-audit current practice Reflect, plan Compare change and results of implement practice to change standards set

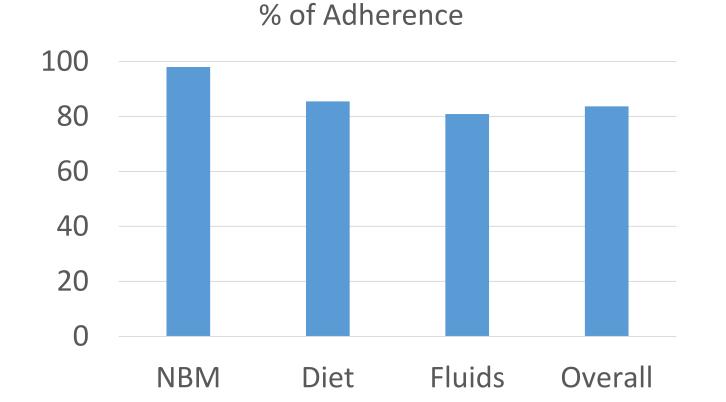
OBJECTIVES

• To determine **ADHERENCE** to SLT recommendations at St. Thomas' Hospital and **REASONS FOR NON-ADHERENCE**.

 To design and implement a programme of measures to INCREASE ADHERENCE and IMPROVE PATIENT CARE.



RESULTS



Adherence:

NBM 98% Diet 86% Fluids 82% Overall 84%

In 1/6 of observations patients were put at risk of aspiration due to non-adherence

NON-ADHERENCE TO DIET



Non suitable soft options



No fork mashable diet option



Food was not mashed when recommended

NON-ADHERENCE TO FLUIDS



Not thickened at all



Not thickened correctly



NBM patients given fluids

PATIENT LEAD FACTORS

Lack of enjoyment of modified textures

Choosing inappropriate foods

Refusing to add thickener

Lack of capacity





Fork Mashable Diet

Meetings

DYSPHAGIA MONTH

Training

New Thickener Emails

Posters

EXTENSIVE TRAINING

- Refresher
- New diets
- Nutilis Clear

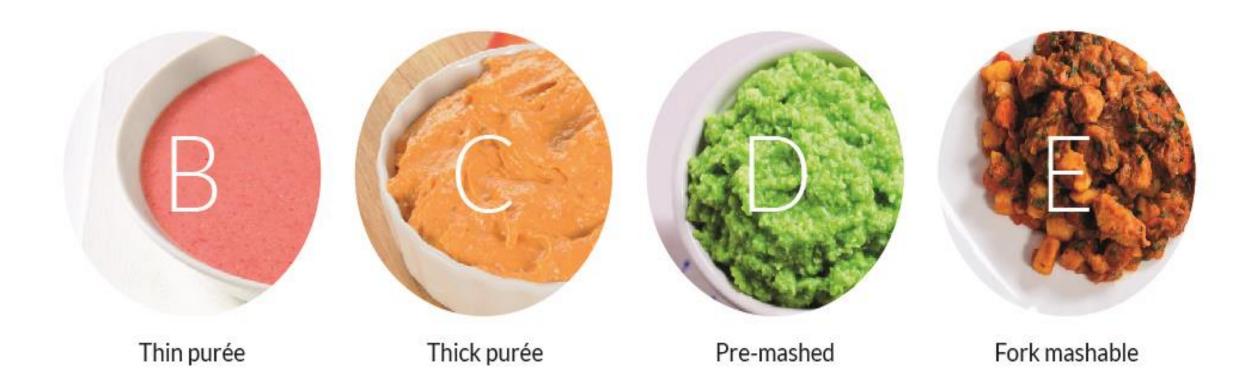


324 staff trained



- Nutilis Clear gum based, odourless, colourless
- Fork Mashable Diet Texture E

NATIONAL DESCRIPTORS - DIETS



NATIONAL DESCRIPTORS - FLUIDS

Thin fluids

Stage 1 (syrup)

Stage 2 (custard)

Stage 3 (pudding)





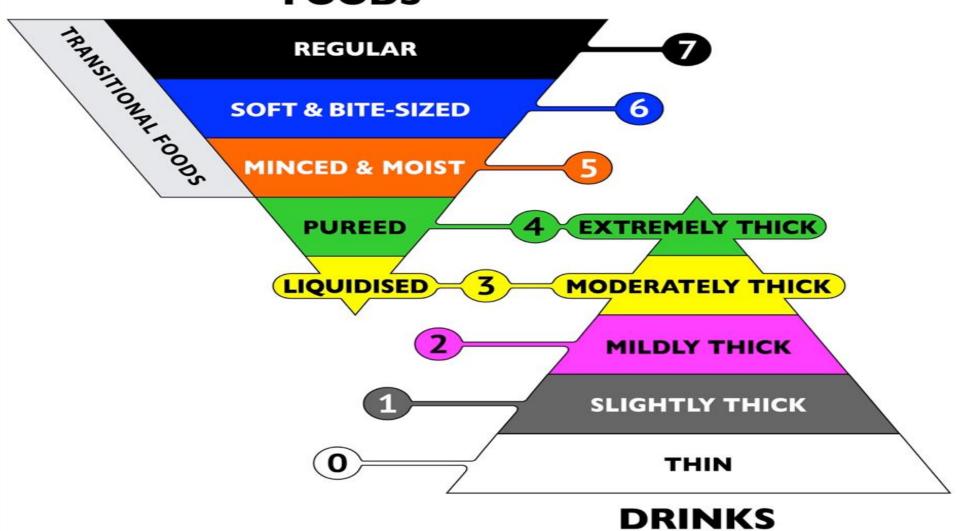


NEXT STEPS Set standards Measure Re-audit current practice Reflect, plan Compare change and results of implement practice to standards set change





FOODS



MAXIMISING IMPACT

Importance of adherence audits

Need for regular training



Consistent use of terminology for texture descriptors



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