

What Is IDDSI?

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The International Dysphagia Diet Standardization Initiative (IDDSI)

Some people have a condition that causes problems with chewing or swallowing foods and drinks, causing a choking hazard or directing sustenance to “go down the wrong way” into the airway. This can be considered a diagnosis of dysphagia.

To improve care and guidance for individuals with dysphagia—all ages, all care settings and all cultures—a new global standard (IDDSI) was developed with terminology and definitions to describe thickened liquids and texture-modified foods.

The IDDSI framework consists of a continuum of levels 0-7. Levels are identified by text labels, numbers, and color codes to improve safety and identification. This standardization will allow for consistent production and communication of thickened liquids and texture-modified foods.

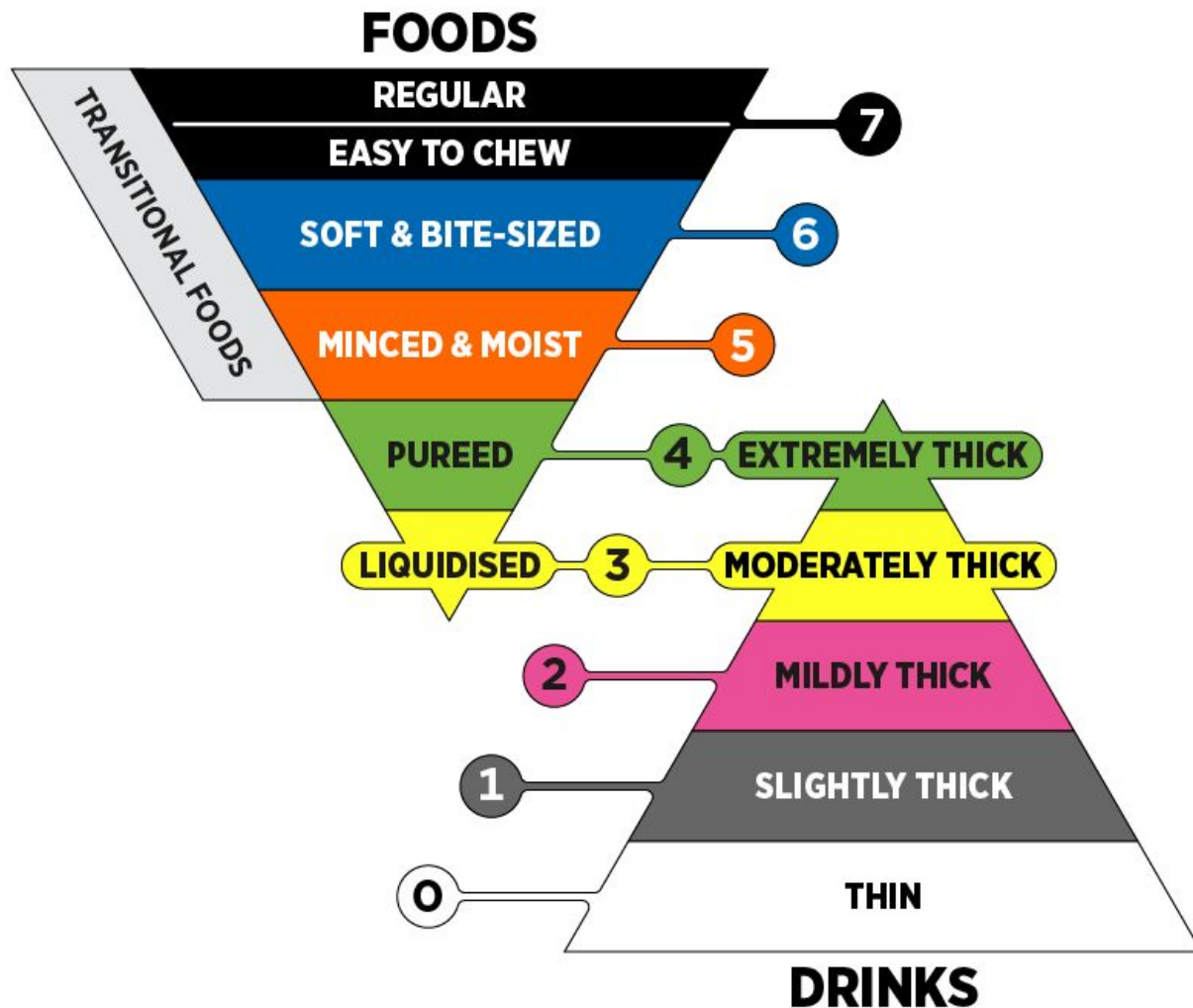
With the help of the [IDDSI framework diagram on page 2 of this document](#), we can individualize diets to meet all the needs of our residents.

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NEW SYSTEM IN PLACE AT ECUMEN TO PROVIDE
CONSISTENT TERMINOLOGY AND CARE

The IDDSI Framework

Providing a common terminology for describing food textures and drink thicknesses to improve safety for individuals with swallowing difficulties.



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Standardization

The IDDSI framework consists of a continuum of 8 levels (0 - 7), where drinks are measured from Levels 0 – 4, while foods are measured from Levels 3 – 7. The IDDSI Framework provides a common terminology to describe food textures and drink thickness.

Supplementary Notice

Do not alter the elements of the IDDSI framework. Alterations may lead to confusion and errors in diet texture or drink selection for patients with dysphagia. Such errors have previously been associated with adverse events including choking and death.