IDDSI provides a common language to use across the care continuum. With IDDSI, diet recommendations from acute care to post-acute care will no longer require translation, increasing patient safety and reducing errors when transcribing diets for new admits.

IDDSI has been successfully implemented in countries around the world and in progressive facilities and hospitals across the U.S. and Territories. The financial burden of dysphagia is estimated to increase the cost of patient care due to increased length of stay and a higher likelihood for post acute skilled nursing need, with estimates that dysphagia is responsible for $4.3-7.1 billion in additional annual hospital costs (Patel, 2018). Diet standardization enhances patient safety and puts an end to wasted resources from inconsistent diet preparation.

SAFETY & SAVINGS

IDDSI has an established auditing system to ensure consistent food preparation and presentation. This standardized system provides a proven format for conducting audits with specific, research-based testing protocols for both foods and liquids.

Quality Assurance

IDDSI works in conjunction with Quality Assurance & Performance Initiatives (QAPI). It inspires interdepartmental communication for improved outcomes, shared responsibility for patient safety and satisfaction through collaboration. IDDSI is the ideal intervention to meet dining and dietary goals for improving education, training and data collection.

Facilitate Continuity of Care

IDDSI provides a common language to use across the care continuum. With IDDSI, diet recommendations from acute care to post-acute care will no longer require translation, increasing patient safety and reducing errors when transcribing diets for new admits.

Performance Monitoring

IDDSI has an established auditing system to ensure consistent food preparation and presentation. This standardized system provides a proven format for conducting audits with specific, research-based testing protocols for both foods and liquids.

Flexibility & Support

Each agency selects the levels of foods and liquids offered at their sites. Using IDDSI does not require a site to provide all 8 food and liquid levels. As of October 2021, IDDSI will be the only diet described by the Academy of Nutrition & Dietetics. IDDSI is already supported in the industry with dual labeling of many products and has also garnered the support of many groups including the National Foundation of Swallowing Disorders, the American Speech-Language Hearing Association & the Dysphagia Research Society.

Learn more & access FREE resources at IDDSI.ORG