

August USIRG E-Bite: Welcome to new USIRG members

Lori Reamer RDN



Who am I?

I am a veteran Registered Dietitian with 36 years of experience in many different settings. For the past 6 years I have specialized in recipe and menu development for healthcare. Most recently, I have co-founded RecipeTree.Pro which is a recipe subscription service providing standardized recipes for healthcare.

What are your IDDSI goals and how do you hope to help?

Just as IDDSI recommends the importance of teamwork, I want to be a part of other professionals championing IDDSI. I want to learn and enhance my own knowledge as well as serve the committee so that I can help communities be successful with IDDSI. .

What is your favorite food and favorite drink?

Favorite food & drink - wow, that is a hard one as I love most food and enjoy cooking. But, in the spirit of answering the question that was asked, I love risotto and flavored seltzer waters.

Susie Almon-Matangos



Who are you?

My name is Susie Almon-Matangos, and I have over 40 years of experience as a certified SLP. I am currently the Lead Speech-Language Pathology Writer and Subject Matter Expert at Relias, a leading provider of online continuing education for healthcare organizations. I'm passionate about ensuring each SLP has necessary learning resources to continue professional growth and development across their career. I believe a team approach gets optimal results.

What are your goals and how do you hope to help the USIRG?

I am eager to see the IDDSI framework implemented across the U.S.—and the world. I support the worldwide IDDSI initiative by including the IDDSI framework and only IDDSI terminology in the continuing education courses that I write. I will also co-present at the 2024 ASHA Convention about the status of IDDSI implementation in the U.S.

What is your favorite food and drink?

Crabs and sweet iced tea



**Davis and Brandon Cruz
“Tasty Puree”**

Who Are You?

We are Davis and Brandon Cruz, a father-son duo with a passion for good food and on a mission to improve the lives of those on a texture modified diet. Our journey began with a [YouTube](#) channel focused on helping individuals affected by dysphagia. Our goal is to provide guidance, cooking techniques, and recipes that adhere to the International Dysphagia Diet Standardisation Initiative (IDDSI), ensuring that everyone can enjoy great-tasting meals despite dietary restrictions. We know the importance of doing IDDSI testing to confirm the food was prepared correctly and demonstrate the cooking methods as well. We started Tasty Puree as a heartfelt response to a significant gap in food options available for those on a purée diet. Davis Cruz is an Executive Chef and CDM (certified dietary manager) with 30 years of experience in healthcare. Davis and Brandon's dedication to this cause is deeply personal, Davis prepared level 6, 5, 4 meals for Brandon's uncle who was diagnosed with throat cancer.

What are your goals and how do you hope to help?

Our mission is to educate and assist as many people as possible through this transition, both at home and those preparing foods in healthcare facilities. We would love to help fill the gap between all involved including dietitians, chefs, kitchen managers, and SLPs. For someone at home and for those working in the field, we understand that learning new culinary skills can be intimidating, and we're here to break down those barriers, showing that it's not as daunting as it might seem. To support this effort, we are developing interactive cookbooks so that you never feel alone in preparing these meals. Additionally, we're exploring diverse cultural cuisines from around the world to incorporate into a texture-modified diet. Chef Davis is also committed to extending his expertise by consulting with hospitals and care facilities to implement IDDSI at the culinary level. He already provides hands-on walkthroughs with nearby hospitals and personally trains his culinary team.

What is your favorite food and favorite drink?

Steak & Eggs w/ coffee!

