**Food & Nutrition: Dining Assistance Techniques & Adaptive Equipment**

**Competency**

Leader’s Guide

**Food & Nutrition: Dining Assistance Techniques & Adaptive Equipment**

**Leader’s Guide**

With national awareness, reform and quality initiatives surrounding person centered care - organizations will want to have a system that promotes a competent, comprehensive, resident-centered dining techniques/assistive devices dining plan. These actions include a review and revision of current policies, procedures, implementation processes, documentation system, review of Quality Measures and quality monitoring, communication and education including staff, feeding assistants, residents and families related to the components to develop our staff competency.

It is important that all staff understand the expectations of the regulators and best practice approaches. Providers are obligated to comprehensively assess each individual resident and design an individualized plan to support the resident achieving his or her of well-being/function, thereby ensuring a process to education and identify evidence of competency will be essential.

It is important for staff to understand why the facility uses of assistive feeding devices for residents:

1. To allow independent feeding as long as possible
2. To assure maximum comfort and dignity during meals
3. To maximize intake for residents who have trouble feeding themselves

Areas for planning staff training and competency for dining assistance techniques and adaptive equipment may include but are not limited to evidence of competency with the following:

* Assistance- opening food packages and cutting foods into bite-size pieces, staff alertness and conversation, staff anticipate resident’ needs
* Dining Room Atmosphere
* Palatable, attractive food
* Appetizing temperature as determined by the type of food
* Verbal Cues
* Physical Cues
* Adaptive Equipment
	+ Individualized Assessment
	+ Education-Staff, resident and resident representative if applicable
	+ Cleaning/disinfecting and care
	+ Storage

Keeping the individual at their highest level of functioning has a dramatic impact on quality of life. Center for Medicare and Medicaid Services (CMS) continues to monitor providers’ compliance with comprehensive assessment, planning of care, implementing interventions and re-evaluation. This includes identification of resources and services necessary to care for all residents as identified in the facility assessment.

Organizational Leaders will need to ensure competency of all staff members involved in Dining assistance techniques and adaptive equipment. Adequate resources for the program will need to be evaluated including:

* Staff
	+ RN Nurse
	+ Licensed Nurses
	+ CNA’s
	+ Interdisciplinary Staff with resident contact (Trained Feeding Assistant)
* Documentation Considerations
	+ Paper vs. Electronic Health Record
	+ Assessment/Evaluation Forms
	+ Care Planning
	+ Implementation and documentation of interventions
	+ Documentation
* Education
	+ RN Nurse
	+ Licensed Nurses
	+ CNA’s
	+ Interdisciplinary Staff with resident contact (Trained Feeding Assistant)
* Evaluation and Monitoring
	+ Identification of Responsibility
	+ System to Evaluate
	+ QAPI Considerations
* Supplies and Equipment
* Medication Management

**Resources**

* Centers for Medicare & Medicaid Services State Operations Manual, Appendix PP – Guidance to Surveyors for Long Term Care Facilities (Rev. 173, 11-22-17): <https://www.cms.gov/Regulations-and-Guidance/Guidance/Manuals/downloads/som107ap_pp_guidelines_ltcf.pdf>
* Centers for Medicare and Medicaid Services, Form CMS-20053 (1/2018) Dining Observation, CMS-20075 (5/2017) Nutrition Critical Element Pathway and CMS 20092 (5/2017) Hydration Critical Element pathway: <https://www.cms.gov/Medicare/Provider-Enrollment-and-Certification/GuidanceforLawsAndRegulations/Nursing-Homes.html>
* Manufacturer’s Recommendations on equipment, adaptive equipment, supplies, etc.