**Dietary Staff Competency Checklist: Diet and Food Textures**

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**Name:**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  **Title:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Hire Date**:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

| **Skill Area** | | **Evaluation**  **(Check One)** | | **Method of Evaluation**  **(Check One)**  D = Skills Demonstration  O = Performance Observation  W = Written Test  V = Verbal Test | | | | **Verification**  **(Initials/Date)** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Competency**  **Demonstrated/**  **Meets**  **Standards** | **Needs Additional Training** |
| **D** | **O** | **W** | **V** |
| **Dietary Competency Checklist- Diet/Food Texture** | Demonstrates preparation of diet and food textures according to ordered diet |  |  |  |  |  |  |  |
| Describes preparation and serving diets (examples include):   * Regular * Easy to Chew * Soft & Bite Sized * Minced & Moist * Pureed * Liquidised[[1]](#footnote-1)   \*\*Please ensure facility diets listed |  |  |  |  |  |  |  |
| Verbalizes process to providing snacks, nourishments and liquids or supplies for proper diet/food texture for foods/fluids in between meals and with medication pass |  |  |  |  |  |  |  |
| Demonstrates proper thickening of liquids per manufacturer’s recommendations for liquids that are not provided pre-thickened |  |  |  |  |  |  |  |
| Describes process for diet/food texture order changes |  |  |  |  |  |  |  |
|  | Describes the importance of serving foods and fluids at the appropriate temperature |  |  |  |  |  |  |  |
| **Other (Describe)** |  |  |  |  |  |  |  |  |
| **Other (Describe)** |  |  |  |  |  |  |  |  |

**\*I certify that I have received orientation in the above-mentioned areas.**

**\*Employee:**

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**Initials**  **Signature**  **Date**

**Evaluator/Trainer:**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_

**Initials Signature Date**

***(PLACE IN EMPLOYMENT FILE)***

**References**

* Centers for Medicare and Medicaid Services (CMS) 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, CMS 20092 (5/2017) Hydration Critical Element Pathway and Specialized Rehabilitative or Restorative Services Critical Element Pathway, Form CMS 20080 : <https://www.cms.gov/Medicare/Provider-Enrollment-and-Certification/GuidanceforLawsAndRegulations/Nursing-Homes.html>
* International Dysphagia Diet Standardisation Initiative: <https://iddsi.org/>

1. International Dysphagia Diet Standardisation Initiative: <https://iddsi.org/> [↑](#footnote-ref-1)