

UNDERSTANDING VITAMISED MEALS

Video Self Learning Package



Presented by

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Professional Competence with a Caring Attitude

This self learning package covers area that could be linked to the following Expected Outcomes as defined by the Accreditation Standards and set out in the *Quality of Care Principles 1997*

2.1 Continuous Improvement

Expected Outcome

The organisation actively pursues continuous improvement.

2.2 Regulatory Compliance

Expected Outcome

The organisation's management has systems in place to identify and ensure compliance with all relevant legislation, regulatory requirements, professional standards and guidelines, about physical environment and safety of systems.

2.3 Education and Staff Development

Expected Outcome

Management and staff have appropriate knowledge and skills to perform their roles effectively.

2.4 Clinical Care

Expected Outcome

Residents receive appropriate clinical care.

2.5 Specialised Nursing Care Needs

Expected Outcome

Residents' specialised nursing care needs are identified and met by appropriately qualified nursing staff.

2.10 Nutrition and Hydration

Expected Outcome

Residents receive adequate nourishment and hydration.

3.9 Choice and Decision Making

Expected Outcome

Each resident (or his or her representative) participates in decisions about the services the resident receives and is enabled to exercise choice and control over his or her lifestyle while not infringing on the rights of other people.

4.8 Catering, Cleaning and Laundry Services

Expected Outcome

Hospitality services are provided in a way that enhances residents' quality of life and the staff's working environment.

This exciting package covers the following:

- Function of a Speech Pathologist
- Warning signs & indicators for at risk residents
- Types of meals that are suitable

Practical food preparations suggestions:

- Understanding the hidden problems in food preparation
- Creative and appealing presentation
- Tips and hints to enhance vitamised meals

A little about the Presenters:

Grace Coppola McDonald

Grace has a Bachelor of Applied Speech Pathology. She has worked for nearly twenty years with adults experiencing swallowing difficulties in hospitals and aged care facilities. Grace is continually searching for and working at ensuring tasty and well presented food that is appropriate for dysphagic clients.

Adrian Hill

All of his life Adrian has been passionate about food and about caring for the elderly. Combining these two passions he has developed recipes and re-energised the catering world in specialised diets. He is a strong believer in continuous improvement and strives for better practical outcomes at every level.

Adrian's qualifications include a Bachelor of Consumer and Applied Science in Food Service, Nutrition and a Post Graduate Diploma in Health Administration. Recently he successfully completed the Aged Care Assessor program.

He has worked in many restaurants and aged care facilities as a catering manager and has recently developed a comprehensive consultancy. More information about Adrian and his activities are available at his website www.somefoodforthought.com

This Self Learning Package contains:

An 18 minute video/DVD

A printed companion manual containing a series of questions that staff are able to answer

An electronic copy of the manual

All for only **\$84.95 VHS** or **\$88.95 DVD** including GST, and postage. You will not find a more economical way of providing all of your staff with this vital training.

If you have previously purchased this package in the VHS format and would like to move to DVD you can do so for the special **up-grade** price of **\$31.95**. The upgrade includes a DVD of the video which also contains an electronic copy of the manual.

