



Module Name	Learning Objectives / Module Outcome	Lesson Name	Lesson Type & Learning Support			
Welcome to the course	Attendees will feel confident about taking this course and know what to expect	Welcome! 🕲	Course introduction			
		How the course is structured	Attendee orientation			
		Before you get started	Quick pre-training knowledge check using Mentimeter quiz			
Understanding normal swallow function	Attendees will understand the fundamental of how normal swallow function works for adults	Anatomy & Physiology	Discussion, videos, workbook			
		The Stages of Swallowing				
		Practical	Try food and drink for self			
		Check Understanding	Discussion			
Understanding Dysphagia	Attendees will understand dysphagia and its hard outcomes in adults	What is dysphagia	Discussion, videos, workbook			
		Who has dysphagia				
		Why does it matter?				
		Introduction to hard outcomes				
		The Difference you make				
		Check Understanding	Discussion			
BREAK						
Risk Factors and Hard Outcomes	Attendees will understand the risk factors of dysphagia in adults that lead to hard outcomes	Intrinsic Risk Factors – Aspiration, Pneumonia and Choking	Discussion, videos, workbook			
		Extrinsic Risk Factors – how we support people with dysphagia				
		Check Understanding	Discussion			
How to support people with Dysphagia	Attendees will understand how to promote independence and assist people with dysphagia to meet their needs, wishes and preferences and maintain dignity	Positioning and pace	Discussion, practical, videos, workbook			
		Utensils, cups and other support materials				
		Eating and Drinking with Acknowledged Risk (EDAR)				



		LUNCH			
IDDSI Framework	Attendees will understand an overview of the IDDSI Framework	Rationale and structure	Discussion, practical, videos, IDDSI website, workbook		
	Attendees will understand the IDDSI Framework – Diet – what it is and how to audit	IDDSI Level 3 liquidised diet			
		IDDSI Level 4 puree diet			
		IDDSI Level 5 minced and moist diet			
		IDDSI Level 6 soft and bite- sized diet			
		IDDSI Level 7 easy to chew diet			
		IDDSI Level 7 regular diet			
		Check Understanding	Discussion		
	BREAK				
	Attendees will understand the IDDSI Framework - Fluids - what it is and how to audit	IDDSI Level 0 thin fluids IDDSI Level 1 slightly thick fluids IDDSI Level 2 mildly thick fluids IDDSI Level 3 moderately thick fluids IDDSI Level 4 extremely thick fluids	Discussion, practical, videos, IDDSI website, workbook		
		Check Understanding	Discussion		
	Attendees will be able to navigate iddsi.org website and all of its resources	Navigating IDDSI.org	Website		
		Check Understanding	Discussion		
Course Completion	Attendees will have learned and retained new information	Before you go quiz	Quick post-training knowledge check using Mentimeter quiz		
END OF IN PERSON TRAINING DAY					



Online Course Assessment	Attendees will undertake an online/App assessment in their own time	Check Understanding of all content	Online/App assessment 16/20 (80%) correct required to pass can retake as many times as needed			
Online Course Evaluation	Attendees will provide feedback on course content and structure	Feedback	Online/App survey			
eCertificate	Attendees who pass the assessment will receive an eCertificate (pdf) immediately	Certificate of Completion	Automated eCertificate for download			
COMPLETION OF TRAINING						