

"Preparing Texture Modified Foods: Nutrition and Service"



In a nutshell

Individuals receiving care may need to eat a texture modified diet because they are generally unwell, through personal choice or because they have dysphagia (swallowing difficulties) - without compromising someone's dignity or choice.

This course is for...

This training is suitable for chefs, catering teams, housekeepers, care home managers, carers, registered nurses or anyone who could be involved in the preparation, cooking and delivery of food to residents at risk.

Course content

Learners can expect to cover a range of theories, policies and procedures designed to give an introduction into modified foods. Units include:

- Define what a modified diet is.



COURSE INFORMATION LEAFLET

- Describe the different levels of modified foods.
- Discuss how to make modified foods appetising and nutritious.
- Identify examples of safe food to modify.
- Explain safe hygiene when preparing modified foods.

Entry Requirements

There are no formal entry requirements for this course.

Additional information

This qualification is delivered on an employer's site for a group of their employees, not on campus for individuals to attend. Delivery dates are agreed in advance with the employer.

This is a half day course. A formal quote can be issued once we understand your training need but as a guide, we charge £275 (includes all costs).

Apply online at www.coleggwent.ac.uk

studentrecruitment@coleggwent.ac.uk | 01495 333777 (Croesawn alwadau yn Gymraeg)

