About the IDDSI Consumer Handouts



IDDSI has created these handouts in consultation with clinicians and patients. The handouts can be used by people who have feeding, chewing or swallowing problems, their caregivers and clinicians. There are separate handouts that have been designed for adults, and handouts that have been designed for use with babies and children. The handouts provide easy-to-read information about the IDDSI levels and their testing methods. The food levels also include examples of foods for each level, and food textures to avoid. Some handouts have only one page and others have 3 or 4 pages. The table below provides a list of the handouts and the number of pages for each handout.

Consumer handouts for adults and their carers		Consumer handouts for babies and children and their carers		
General				
General Back page	1 page	General Back page	1 page	
		FAQ when to move from 'baby and child'	1 page	
		food piece sizes to 'adult' food piece sizes		
	١	Drinks		
Level 0 – Thin	1 page	Level 0 - Thin	1 page	
Level 1 – Slightly Thick		Level 1 – Slightly Thick	1 page	
Level 2 - Mildly Thick	1 page	Level 2 - Mildly Thick	1 page	
Level 3 - Moderately Thick	1 page	Level 3 - Moderately Thick	1 page	
Level 4 - Extremely Thick	1 page	Level 4 - Extremely Thick	1 page	
Food				
Level 3 – Liquidised	1 page	Level 3 – Liquidised	1 page	
Level 4 – Pureed	2 pages	Level 4 – Pureed	2 pages	
General information		General information		
Food textures to avoid		Food textures to avoid		
Level 5 - Minced & Moist	3 pages	Level 5 - Minced & Moist	3 pages	
General information		General information		
 Examples of for this level 		Examples of for this level		
 Food textures to avoid for this 		 Food textures to avoid for this level 		
level				
Level 6 - Soft & Bite-Sized	3 pages	Level 6 - Soft & Bite-Sized	3 pages	
General information		General information		
• Examples of for this level		• Examples of for this level		
 Food textures to avoid for this level 		Food textures to avoid for this level		
Level 7- Easy to Chew	4 pages,	Level 7 - Easy to Chew	4	
General information	3 files	General information	pages,	
 Examples of for this level 		Examples of for this level	3 files	
 Food textures to avoid for this level 		Food textures to avoid for this level		
Level 7 - Regular	1 page	Level 7 - Regular	1 page	
Transitional Food	1 page	Transitional Food	1 page	





















Use of Level O Thin Liquids for Babies and Children

What is this thickness level?

Level 0 - Thin drinks:

- ✓ Flow like water
- ✓ Can flow through a straw or teat/nipple

Why is this thickness level used for babies and children?

Level 0 – Thin liquids are most often used if your child does not have a swallowing problem with liquids. Expressed breast milk, water and infant formula are all examples of the Level 0 Thin thickness level. Thin liquids can be taken through a nipple/teat, spout cup or standard cup.

How do I measure my liquid or drink to make sure it is Level 0 Thin?

It is safest to measure the thickness using the IDDSI Flow Test. The IDDSI Flow Test measures how thick a liquid is by how much goes through a 10mL syringe in 10 seconds.

IDDSI recommends that you use a 10 mL syringe to check to make sure you have the correct thickness level using the instructions below. For Level 0 Thin thickness liquids, there should be *less than 1mL remaining* in the syringe after 10 seconds of flow.

IDDSI Flow Test 10 8_{ml} 4ml

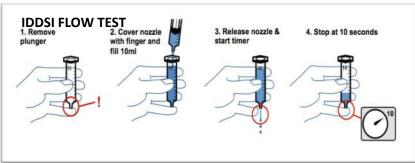
Level 4: Use IDDSI fork-drip / spoon-tilt

See videos of the IDDSI Flow Test at www.IDDSI.org/framework/drink-testing-methods/

Before you test... You *must check* your syringe length because there are differences in syringe lengths. Your syringe

should look like this



























SLIGHTLY THICK



Use of Level 1 Slightly Thick Liquids for Babies and Children

What is this thickness level?

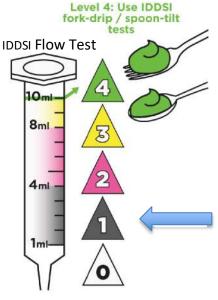
Level 1 - Slightly Thick drinks:

- ✓ Are thicker than water
- ✓ Can flow through a straw, teat/nipple

Why is this thickness level used for babies and children?

Level 1 – Slightly Thick is most often used if your child is having swallowing problems with thin liquids. Slightly Thick liquids are thicker than water, but still thin enough to flow through an infant teat/nipple.

Some drinks may naturally be slightly thick (like some fruit nectars or milks). Expressed breast milk or infant formula may be thickened to the Slightly Thick level. Your clinician will help you find the best type of nipple/teat to use with Slightly Thick liquids for your child. Slightly Thick drinks can also be taken using a spout cup or standard cup.



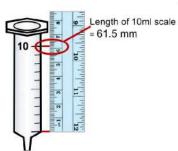
How do I measure my liquid or drink to make sure it is Level 1 Slightly Thick?

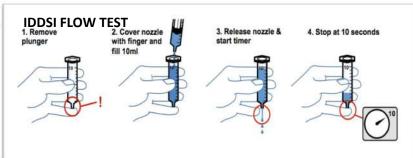
It is safest to measure the thickness using the IDDSI Flow Test. The IDDSI Flow Test measures how thick a liquid is by how much goes through a 10 mL syringe in 10 seconds. IDDSI recommends that you use a 10 mL syringe to check to make sure you have the correct thickness level using the instructions below. For Level 1- Slightly Thick liquids, there should be 1-4 mL remaining in the syringe after 10 seconds of flow. Your clinician may give you a specific number between 1-4 mL to aim for.

> See videos of the IDDSI Flow Test at www.IDDSI.org/framework/drink-testing-methods/

Before vou test...

You *must check* your syringe length because there are differences in syringe lengths. Your syringe should look like this























MILDLY THICK



Use of Level 2 Mildly Thick Liquids for Babies and Children

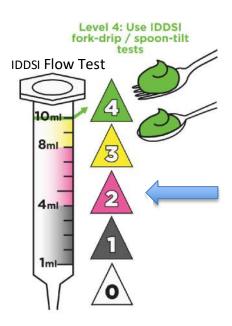
What is this thickness level?

Level 2 - Mildly Thick liquids:

- ✓ Are 'sippable'
- ✓ Pour quickly from a spoon but slower than Thin drinks and Slightly Thick drinks
- Need some effort to drink this thickness using a standard straw.

Why is this thickness level used for babies and children?

Level 2 – Mildly Thick drinks may be used if Thin drinks (water, milk) and Level 1 Slightly Thick liquids flow too quickly to be swallowed safely by your child. Some milk shakes and thick shakes may be this thickness level already, but other drinks may need thickener added to reach the correct thickness level. Use the IDDSI testing methods below to check.



Mildly Thick drinks flow at a slower rate. These drinks may be too thick for use with some types of infant teats/nipples. Your clinician will help you work out which nipple/teat will work best. These drinks may also be taken from a spout cup or standard cup.

How do I measure my liquid or drink to make sure it is Level 2 Mildly Thick?

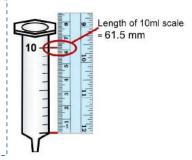
It is safest to measure the thickness using the IDDSI Flow Test. The IDDSI Flow Test measures how thick a liquid is by how much goes through a 10 mL syringe in 10 seconds. IDDSI recommends that you use a 10 mL syringe to check to make sure you have the correct thickness level using the instructions below. For Level 2- Mildly Thick liquids, there should be 4-8 mL remaining in the syringe after 10 seconds of flow. Your clinician may give you a specific number between 4-8 mL to aim for.

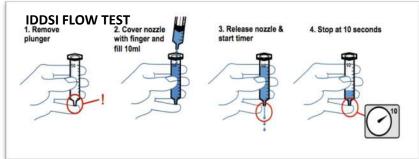
See videos of the IDDSI Flow Test at

www.IDDSI.org/framework/drink-testing-methods/

Before you test...

You *must check* your syringe length because there are differences in syringe lengths. Your syringe should look like this

























LIQUIDISED

Use of Level 3 Liquidised Food for Babies and Children

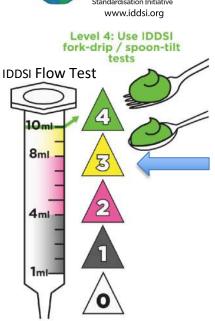
What is this thickness level?

Level 3 – Liquidised Food:

- Can be eaten with a spoon or drunk from a cup
- Cannot be eaten with a fork because it drips through the fork prongs
- ✓ Has a smooth texture with no 'bits' (lumps, fibers, husk, bits of shell or skin, particles of gristle or bone)

Why is this thickness level used for babies and children?

Level 3- Liquidised foods may be used if your child has trouble moving their tongue. The thicker consistency gives more time for the tongue to "hold and move" the liquidised food. It is easiest to eat liquidised food with a spoon. Seek help about nutrition when using this texture to be sure your child is getting the right nutrition to meet their needs.



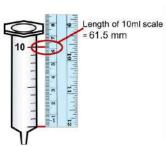
How do I measure my liquid or drink to make sure it is Level 3 Liquidised?

It is safest to measure the thickness of Liquidised food using the IDDSI Flow Test and the IDDSI Fork Drip Test. These tests measure how thick a liquid is by how fast it flows through a 10 mL syringe in 10 seconds and how quickly it flows through the prongs of a dinner fork. IDDSI recommends that you use a 10 mL syringe to check to make sure you have the correct thickness level using the instructions below. For Level 3 – Liquidised foods there should be no less than 8 mL remaining in the syringe after 10 seconds of flow. Your clinician may give you a specific number between 8-10 mL to aim for. Using the IDDSI Fork Test the liquid drips slowly in dollops through the prongs of a fork.

See videos of the IDDSI Flow Test and IDDSI Fork Drip Test at www.IDDSI.org/framework/drink-testing-methods/

Before you test...

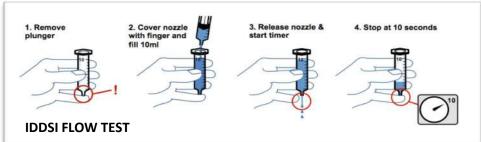
You must *check* your syringe because there differences in syringe lengths. Your syringe should look like this





IDDSI Fork Drip Test

Drips slowly in dollops through the prongs of a fork





















MODERATELY THICK



Level 3 Moderately Thick Liquids for Babies and Children

What is this thickness level?

Level 3 - Moderately Thick drinks:

- Can be drunk from a cup or taken with a spoon
- Need some effort to drink them through a wide diameter straw and cannot be sucked through an infant teat/nipple
- Have a smooth texture with no lumps, fibers or seeds

Why is this thickness level used for babies and children?

Level 3 – Moderately Thick drinks may be used if your baby or child's tongue control is not good enough to manage Mildly Thick, Slightly Thick or Thin drinks. Moderately Thick drinks allows more time for the tongue to "hold and move" the drink. These drinks are best taken from a cup or using a spoon.

How do I measure my liquid or drink to make sure it is Level 3 Moderately thick?

It is safest to measure Moderately Thick drinks using the IDDSI Flow Test and the IDDSI Fork Drip Test. These tests measure how thick a liquid is by how fast it flows through a 10 mL syringe in 10 seconds and how quickly it flows through the prongs of a dinner fork. IDDSI recommends that you use a 10 mL syringe to check to make sure you have the correct thickness level using the instructions below. For Level 3- Moderately Thick liquids there should be no less than 8 mL remaining in the syringe after 10 seconds of flow. Your clinician may give you a specific number between 8-10 mL to aim for. Using the IDDSI Fork Test the liquid should drip slowly in dollops through the prongs of a fork.

> See videos of the IDDSI Flow Test and IDDSI Fork Drip Test at www.IDDSI.org/framework/drink-testing-methods/

IDDSI Flow Test 10_m 8_{ml}

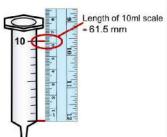
Level 4: Use IDDSI fork-drip / spoon-tilt

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Before you test...

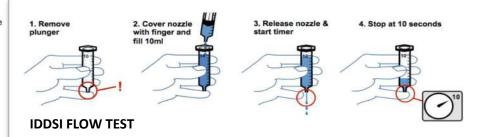
You must *check* your syringe because there are differences in syringe lengths. Your syringe should look like this





IDDSI Fork Drip Test

Drips slowly in dollops through the prongs of a fork























EXTREMELY THICK



Level 4 Extremely Thick Liquids for Babies and Children

What is this thickness level?

Level 4 – Extremely Thick drinks:

- ✓ Are usually eaten with a spoon
- ✓ Cannot be drunk from a cup or sucked through a straw or infant teat/nipple.
- Do **not** require chewing
- ✓ Have a smooth texture with no lumps
- ✓ Hold shape on a spoon
- ✓ Fall off a spoon in a single spoonful when tilted
- ✓ Are not sticky

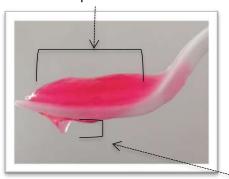


Level 4 - Extremely Thick drinks may be used if your child's tongue control is not good enough to manage Moderately Thick, Mildly Thick, Slightly Thick or Thin drinks. Extremely Thick drinks allows more time for the tongue to "hold and move" the liquid. It's important that Extremely Thick drinks are not too sticky because this can cause the food to stick to the cheeks, teeth, roof of the mouth or in the throat. Extremely Thick drinks are best taken using a spoon.

How do I measure my liquid or drink to make sure it is Level 4 Extremely thick? It is safest to measure Extremely Thick drinks using the IDDSI Fork Drip Test and the IDDSI Spoon Tilt Test.

> See videos of the IDDSI Fork Drip Test and IDDSI Spoon Tilt Test at www.IDDSI.org/framework/food-testing-methods/

Extremely thick liquids sit in a mound or pile above the fork



IDDSI Fork Drip Test Liquid does not dollop, or drip continuously through the fork prongs

A small amount may flow through and form a tail below the fork



' IDDSI Spoon Tilt Test

Sample holds its shape on the spoon and falls off fairly easily if the spoon is tilted or lightly flicked

Sample should **not** be firm or sticky

Extremely Thick drink or liquid must pass both tests!

Intended for general information only





















For safety, AVOID these food textures that pose a choking risk for babies and children who need Level 4 Pureed food

Food characteristic to AVOID	Examples of foods to AVOID	
Mixed thin + thick textures	Soup with pieces of food, cereal with milk	
Hard or dry food	Nuts, raw vegetables (e.g. carrot, cauliflower, broccoli), dry cakes, bread, dry cereal	
Tough or fibrous foods	Steak, pineapple	
Chewy	Lollies/candies/sweets, cheese chunks, marshmallows, chewing gum, sticky mashed potato, dried fruits, sticky foods	
Crispy	Crackling, crisp bacon, cornflakes	
Crunchy food	Raw carrot, raw apple, popcorn	
Sharp or spiky	Corn chips and crisps	
Crumbly bits	Dry cake crumble, dry biscuits	
Pips, seeds	Apple seeds, pumpkin seeds, white of an orange	
Food with skins or outer shell	Peas, grapes, chicken skin, salmon skin, sausage skin	
Foods with husks	Corn, shredded wheat, bran	
Bone or gristle	Chicken bones, fish bones, other bones, meat with gristle	
Round, long shaped food	Sausage, grape	
Sticky or gummy food	Nut butter; overcooked oatmeal/porridge, edible gelatin, konjac containing jelly, sticky rice cakes	
Stringy food	Beans, rhubarb	
Floppy foods	Lettuce, cucumber, uncooked baby spinach leaves	
Crust formed during cooking or heating	Crust or skin that forms on food during cooking or after heating, for example, cheese topping, mashed potato	
'Floppy' food	Lettuce, cucumber, baby spinach leaves	
'Juicy' food	Where juice separates from the food piece in the mouth, for example watermelon	
Visible lumps	Lumps in pureed food or yoghurt	
Extra Clinician notes		























PUREED

Level 4 Pureed Food for Babies and Children

What is this food texture level?

Level 4 - Pureed Foods:

- ✓ Are usually eaten with a spoon
- ✓ Do not require chewing
- ✓ Have a smooth texture with no lumps
- ✓ Hold shape on a spoon
- ✓ Fall off a spoon in a single spoonful when tilted
- ✓ Are NOT sticky
- Liquid (like sauces) must not separate from solids



Why is this food texture level used for babies and children?

Level 4 – Pureed Food may be used if your child is not able to bite or chew food or if your child's tongue control is reduced. Pureed foods only need the tongue to be able to move forward and back to bring the food to the back of the mouth for swallowing.

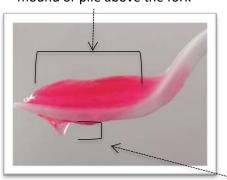
It's important that puree foods are not too sticky because this can cause the food to stick to the cheeks, teeth, roof of the mouth or in the throat. Pureed foods are best eaten using a spoon.

How do I test my food to make sure it is Level 4 Pureed?

It is safest to test Pureed Food using the IDDSI Fork Drip Test and the IDDSI Spoon Tilt Test.

See videos of the IDDSI Fork Drip Test and IDDSI Spoon Tilt Test at www.IDDSI.org/framework/food-testing-methods/

Extremely thick liquids sit in a mound or pile above the fork



IDDSI Fork Drip Test Liquid does **not** dollop, or drip continuously through the fork prongs

A small amount may flow through and form a tail below the fork



IDDSI Spoon Tilt Test

Sample holds its shape on the spoon and falls off fairly easily if the spoon is tilted or lightly flicked

Sample should **not** be firm or sticky

Pureed food must pass both tests!

Intended for general information only

Please consult with your health care professional for specific advice for your baby or child



















MINCED & MOIST



Level 5 Minced & Moist Food for Babies and Children

What is this food texture level?

Level 5 – Minced & Moist Foods:

- ✓ Soft and moist, but with no liquid leaking/dripping from the food
- ✓ Biting is not required
- ✓ Minimal chewing required
- ✓ Lumps of 2mm in size

standard dinner fork

- ✓ Lumps can be mashed with the tongue
- ✓ Food can be easily mashed with just a little pressure from a fork
- ✓ Should be able to scoop food onto a fork, with no liquid dripping and no crumbles falling off the fork

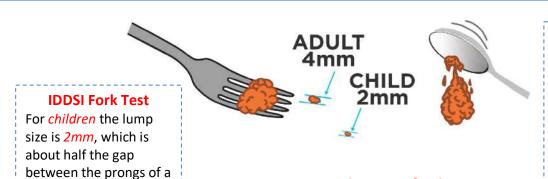


Level 5 – Minced & Moist food may be used if your child is not able to bite off pieces of food safely but has some beginner or basic chewing ability. Children may be able to bite off a large piece of food but may not be able to chew it down into little pieces that are safe to swallow. Minced & Moist foods only need a small amount of chewing and for the tongue to 'collect' the food into a ball and bring it to the back of the mouth for swallowing. It's important that Minced & Moist foods are not too sticky because this can cause the food to stick to the cheeks, teeth, roof of the mouth or in the throat. These foods are eaten using a spoon or fork.

How do I test my food to make sure it is Level 5 Minced & Moist?

It is safest to test Minced & Moist food using the IDDSI Fork Drip Test and the IDDSI Spoon Tilt Test.

See videos of the IDDSI Fork Test and IDDSI Spoon Tilt Test at www.IDDSI.org/framework/food-testing-methods/



Minced & Moist food must pass both tests!

IDDSI Spoon Tilt Test

Sample holds its shape on the spoon and falls off fairly easily if the spoon is tilted or lightly flicked

Sample should *not* be firm or sticky



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MINCED & MOIST



EXAMPLES of Level 5 Minced & Moist Food for Babies and Children

- **Meat** served finely minced or chopped to 2mm lump size served in a thick, smooth, non-pouring sauce or gravy
- **Fish** served finely mashed or chopped to 2mm lump size served in a thick, smooth, non-pouring sauce or gravy
- **Fruit** served finely mashed or use a blender to finely chop it into to 2mm lump size pieces (drain any excess liquid)
- **Vegetables** cooked, finely mashed or use a blender to finely chop it into to 2mm lump size pieces (drain any excess liquid)
- **Cereal** served thick with small soft 2mm lumps. Any milk/fluid should not separate from the cereal. Drain any excess liquid before serving
- **Rice** requires a sauce to moisten it and hold it together. Rice should not be sticky or gluey, and should not separate into individual grains when cooked and served. May require a thick, smooth, non-pouring sauce to moisten and hold the rice together
- NO REGULAR DRY BREAD due to high choking risk! See https://www.youtube.com/channel/UC0I9FDjwJR0L5svIGCvIqHA/featured?reload=9 for instructions on how to make a Level 5 Minced & Moist sandwich



See videos of the IDDSI Fork Test and IDDSI Spoon Tilt Test at www.IDDSI.org/framework/food-testing-methods/

IDDSI Fork Test

For *children* the lump size is 2mm, which is about half the gap between the prongs of a standard dinner fork

Minced & Moist food must pass both tests!

IDDSI Spoon Tilt Test

Sample holds its shape on the spoon and falls off fairly easily if the spoon is tilted or lightly flicked Sample should **not** be firm or sticky

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MINCED & MOIST



For safety, AVOID these food textures that pose a choking risk for babies and children who need Level 5 Minced & Moist Food

Food characteristic to AVOID	Examples of foods to AVOID	
Mixed thin + thick textures	Soup with pieces of food, cereal with milk	
Hard or dry food	Nuts, raw vegetables (e.g. carrot, cauliflower, broccoli), dry cakes, bread, dry cereal	
Tough or fibrous foods	Steak, pineapple	
Chewy	Lollies/candies/sweets, cheese chunks, marshmallows, chewing gum, sticky mashed potato, dried fruits, sticky foods	
Crispy	Crackling; crisp bacon, cornflakes	
Crunchy food	Raw carrot, raw apple, popcorn	
Sharp or spiky	Corn chips and crisps	
Crumbly bits	Dry cake crumble, dry biscuits	
Pips, seeds	Apple seeds, pumpkin seeds, white of orange	
Food with skins or outer shell	Peas, grapes, chicken skin, salmon skin, sausage skin	
Foods with husks	Corn, shredded wheat, bran	
Bone or gristle	Chicken bones, fish bones, other bones, meat with gristle	
Round, long shaped food	Sausage, grape	
Sticky or gummy food	Nut butter, overcooked oatmeal/porridge, edible gelatin, konjac containing jelly, sticky rice cakes	
Stringy food	Beans, rhubarb	
Floppy foods	Lettuce, cucumber, uncooked baby spinach leaves	
Crust formed during cooking or heating	Crust or skin that forms on food during cooking or after heating, for example cheese topping, mashed potato	
'Floppy' food	Lettuce, cucumber, baby spinach leaves	
'Juicy' food	Where juice separates from the food piece in the mouth, for example watermelon	
Large or hard lumps of food	Casserole pieces larger than 2mm x 2mm x 8mm; fruit, vegetable, meat or other food pieces larger than 2mm x 2mmx 8mm	
Extra Clinician notes		























SOFT & BITE-SIZED



Level 6 Soft & Bite-Sized for Babies and Children

What is this food texture level?

Level 6 - Soft & Bite-Sized Foods:

- ✓ Soft, tender and moist, but with no thin liquid leaking/dripping from the food
- ✓ Ability to 'bite off' a piece of food is *not* required
- ✓ Ability to chew 'bite-sized' pieces so that they are safe to swallow is required
- ✓ 'Bite-sized' pieces no bigger than 8mm x 8mm in size
- ✓ Food can be mashed/broken down with pressure from fork
- ✓ A knife is *not* required to cut this food



Why is this food texture level used for babies and children?

Level 6 – Soft & Bite-Sized food may be used if your child is not able to bite off pieces of food safely but is able to chew bite-sized pieces down into little pieces that are safe to swallow. Soft & Bite-Sized foods need a moderate amount of chewing, for the tongue to 'collect' the food into a ball and bring it to the back of the mouth for swallowing. The pieces are 'bite-sized' to reduce choking risk. If you notice the food pieces are not being chewed well though, please contact your clinician to make sure your child is on the correct food texture to reduce choking risk. Soft & Bite-Sized foods are eaten using a fork, spoon or chopsticks.

How do I test my food to make sure it is Level 6 Soft & Bite-Sized? It is safest to test Soft & Bite-Sized food using the IDDSI Fork Pressure test.

See videos of the IDDSI Fork Pressure Test at www.IDDSI.org/framework/food-testing-methods/

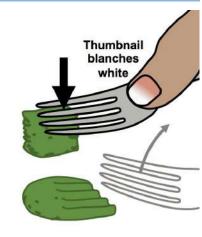
IDDSI Fork Pressure Test

For *children* the lump size is no bigger than *8mm x 8mm*, which is about *half of the width* of a standard dinner fork.

To make sure the food is soft enough, press down on the fork until the thumbnail blanches to white, then lift the fork to see that the food is completely squashed and does not regain its shape No bigger than 8mm x 8mm lump size for children



Soft & Bite-Sized food must pass both size and softness tests!



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SOFT & BITE-SIZED



EXAMPLES of Level 6 Soft & Bite-Sized Food for Babies and Children

- * **Meat** cooked tender and chopped to no bigger than 8mmx8mm lump size. If cannot serve soft and tender, serve as Minced and Moist
- **Fish** cooked soft enough to break and serve in pieces no bigger than 8mmx8mm
- **Fruit** soft and chopped to pieces no bigger than 8mmx8mm pieces (drain any excess liquid). Do not use the fibrous parts of fruit (for example, the white parts of an orange). Be extra careful to watch when children are eating fruit with a high water content, where the juice separates from the solid in the mouth during chewing (for instance, fruits like watermelon or other melons)
- **Vegetables** steamed or boiled with final cooked size of pieces no bigger than 8mmx8mm. (Stir fried vegetables are too firm and are not suitable)
- * Cereal served with pieces no larger than 8mmx8mm, with their texture fully softened. Drain excess liquid before serving
- NO REGULAR DRY BREAD due to high choking risk! See https://www.youtube.com/channel/UC0I9FDjwJR0L5svIGCvIgHA/featured?reload=9 for instructions on how to make a Level 5 Minced & Moist sandwich, as this is also suitable for use on Soft & Bite-Sized diet
- **Rice** requires a sauce to moisten it and hold it together. Rice should not be sticky or gluey and should not separate into individual grains when cooked and served. May require a thick, smooth, nonpouring sauce to moisten and hold the rice together

See videos of the IDDSI Fork Pressure Test at www.IDDSI.org/framework/food-testing-methods/

IDDSI Fork Pressure Test

For *children* the lump size is no bigger than *8mm x* 8mm, which is about half of the width of a standard dinner fork.

To make sure the food is soft enough, press down on the fork until the thumbnail blanches to white, then lift the fork to see that the food is completely squashed and does not regain its shape

No bigger than 8mm x 8mm lump size for children



Soft & Bite-Sized food must pass both size and softness tests!























SOFT & BITE-SIZED



For safety, AVOID these food textures that pose a choking risk for babies and children who need Level 6 Soft & Bite-Sized Food

Food characteristic to AVOID	Examples of foods to AVOID	
Mixed thin + thick textures	Soup with pieces of food, cereal with milk	
Hard or dry food	Nuts, raw vegetables (e.g. carrot, cauliflower, broccoli); dry cakes, bread, dry cereal	
Tough or fibrous foods	Steak; pineapple	
Chewy	Lollies/candies/sweets, cheese chunks, marshmallows, chewing gum, sticky mashed potato, dried fruits, sticky foods	
Crispy	Crackling, crisp bacon, cornflakes	
Crunchy food	Raw carrot, raw apple, popcorn	
Sharp or spiky	Corn chips and crisps	
Crumbly bits	Dry cake crumble, dry biscuits (add sauce to make these suitable)	
Pips, seeds	Apple seeds, pumpkin seeds, white of orange	
Food with skins or outer shell	Peas, grapes, chicken skin, salmon skin, sausage skin	
Foods with husks	Corn, shredded wheat, bran	
Bone or gristle	Chicken bones, fish bones, other bones, meat with gristle	
Round, long shaped food	Sausage, grape	
Sticky or gummy food	Nut butter, overcooked oatmeal/porridge, edible gelatin, konjac containing jelly, sticky rice cakes	
Stringy food	Beans, rhubarb	
Floppy foods	Lettuce, cucumber, uncooked baby spinach leaves	
Crust formed during cooking or heating	Crust or skin that forms on food during cooking or after heating, for example, cheese topping; mashed potato	
'Floppy' food	Lettuce, cucumber, baby spinach leaves	
'Juicy' food	Where juice separates from the food piece in the mouth, for example watermelon	
Large or hard lumps of food	Casserole pieces larger than 8mm x 8mm, fruit, vegetable, meat or pasta or other food pieces larger than 8mm x 8mm	
Extra Clinician notes		





















Level 7 Regular Easy to Chew for Babies and Children

What is this food texture level?

Level 7 – Regular *Easy to Chew* Foods:

- ✓ Normal, everyday foods* of soft/tender textures that are appropriate to your child's development. Your baby should have teeth and chewing skills
- ✓ Any method may be used to eat these foods (e.g. fingers, fork, spoon, chopsticks etc.)
- ✓ Food piece size is not restricted in Level 7, therefore foods may be a range of sizes. Foods may be a range of sizes but **must** be appropriate to your child's age and level of development. Food pieces can be smaller or bigger than 8mm x 8mm
- ✓ **Do not use foods that are:** hard, tough, chewy, fibrous, have stringy textures, or include pips/seeds, bones or gristle
- ✓ Your child should be able to 'bite off' pieces of soft and tender food and choose bite-sizes that are safe to chew and swallow
- ✓ Your child should be able to chew pieces of soft and tender food, so they are safe to swallow without tiring easily
- ✓ Your child's tongue should be able to move food for chewing and apply pressure until the food is soft and moist enough to be easily swallowed
- *May include 'mixed thin and thick texture' food and liquids together ask your clinician for direction on this.

Why is this food texture level used for babies and children?

Level 7 – Regular Easy to Chew food may be used if your child has strong enough chewing ability to break down soft/tender food given in pieces appropriate for their age and abilities. This texture may be right if your child has weaker chewing muscles for hard/firm textures but can chew soft and tender food without getting tired. It may also be a good choice if your child has been sick and is recovering. Your clinician might recommend this texture if they are teaching your child advanced chewing skills.

Who should not have this texture level?

This level is not intended for babies and children when your clinician has identified an increased choking risk. Your baby or child may be unsafe to have this level if they have chewing and/or swallowing problems or have unsafe mealtime behaviours. Examples of unsafe mealtime behaviours include: not chewing very much, putting too much food into the mouth, eating too fast or swallowing large mouthfuls of food. Always consult with your health professional for specific advice for your child's needs.



















For young children, cut food into pieces that are appropriate for your child's age. Children should sit when eating or drinking. Always supervise your child when they are eating. If you notice your child is not chewing food properly, contact your clinician to make sure your child is on the correct food texture to reduce their choking risk.

NOTE: Children under the age of 3 years are especially at a high risk for choking. Examples of foods that children under 3 years have choked on are shown in the table. These foods are **not** considered appropriate for a baby or child on Level 7 Regular *Easy to Chew*. See local guidelines for what to do in case of choking.

EXAMPLES of food characteristics that pose a choking risk for children under 3 years of age		
Hard or dry food	Nuts, raw vegetables (e.g. carrot, cauliflower, broccoli); dry cakes	
Round or long shaped	Whole grapes, whole cherries, raisins, sausages, hot dogs	
food		
Stringy food	Celery, beans, rhubarb	
Foods with husks	Corn, bread with grains, shredded wheat, bran	
Tough or fibrous foods	Steak, pineapple	
Floppy foods	Lettuce, cucumber, uncooked baby spinach leaves	
Crunchy food	Popcorn, toast, dry biscuits/cookies, chips/crisps	

How do I test my food to make sure it is Level 7 Regular Easy to Chew?

Foods should be able to be cut or broken apart with the side of a fork or spoon. It is then safest to test Regular *Easy to Chew* food using the IDDSI Fork Pressure test.

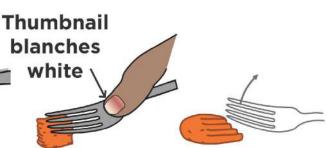
See videos of the IDDSI Fork Pressure Test at www.IDDSI.org/framework/food-testing-methods/



Must be able to break food apart easily with the side of a fork or spoon



Easy to Chew foods must break apart easily and pass Fork Pressure Test!



IDDSI Fork Pressure Test

To make sure the food is soft enough, press down on the fork until the thumbnail blanches to white, then lift the fork to see that the food is completely squashed and does not regain its shape



















REGULAR EASY TO CHEW

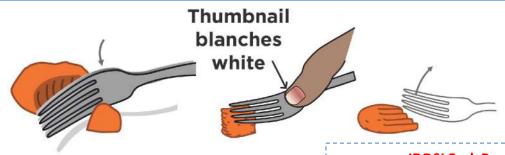


EXAMPLES of Level 7 Regular Easy to Chew food for Babies and Children

- * Meat cooked until tender. If you cannot serve soft and tender, serve as Minced and Moist
- * **Fish** cooked soft enough to break apart easily with the side of a fork or spoon
- * Fruit are soft enough to break apart into smaller pieces with the side of a fork or spoon (drain any excess liquid). Do not use the fibrous parts of fruit (for example, the white parts of an orange). Be careful if your child is eating fruit with a high water content, where the juice separates from the solid in the mouth during chewing (for example, fruits like watermelon or other melons)
- * **Vegetables** are steamed or boiled until tender. Stir fried vegetables may be too firm for this level
- * Cereal is served with texture softened. Drain excess liquid before serving
- Check with your clinician for direction about bread and sandwiches (and appropriate sandwich fillings)
- * Rice does not have any special cooking requirements at this level

Food

See videos of the IDDSI Fork Pressure Test at www.IDDSI.org/framework/food-testing-methods/



Must be able to break food apart easily with the side of a fork or spoon

Easy to Chew foods must break apart easily and pass Fork Pressure Test!

IDDSI Fork Pressure Test

To make sure the food is soft enough, press down on the fork until the thumbnail blanches to white, then lift the fork to see that the food is completely squashed and does not regain its shape

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For safety, AVOID these food textures that pose a choking risk for babies and children who need Level 7 Regular Easy to Chew

Children under the age of 3 years are especially at a high risk for choking. Always supervise your child while they are eating. Encourage children to sit while eating or drinking. If you notice the food pieces are not being chewed well enough, please contact your clinician to make sure your child is on the correct food texture to reduce their choking risk.

Food characteristic to AVOID	Examples of foods to AVOID
Hard or dry food	Nuts, raw vegetables (e.g. carrot, cauliflower, broccoli), dry cakes, bread, dry cereal
Round of long shaped food	Whole grapes, whole cherries, raisins, sausages, hot dogs
Tough or fibrous foods	Steak, pineapple
Chewy	Lollies/candies/sweets, cheese chunks, marshmallows, chewing gum, sticky mashed potato, dried fruits, sticky foods
Crispy	Crackling, crisp bacon, cornflakes
Crunchy food	Raw carrot, raw apple, popcorn
Sharp or spiky	Corn chips/crisps
Pips, seeds	Apple seeds, pumpkin seeds, white of orange
Bone or gristle	Chicken bones, fish bones, other bones, meat with gristle
Sticky or gummy food	Edible gelatin, konjac containing jelly, sticky rice cakes
Stringy food	Celery, beans, rhubarb
Food with husks	Bread with grains, shredded wheat, bran
Floppy foods	Lettuce, cucumber, uncooked baby spinach leaves
Extra Clinician notes	





















Level 7 Regular for Babies and Children

What is this food texture level?

Level 7 – Regular Foods:

- ✓ Normal, everyday foods of various textures that are appropriate to your child's development (have teeth, has chewing skills)
- ✓ Ability to 'bite off' pieces of food is required
- ✓ Chewing ability is required for hard *and* soft food
- ✓ Ability to chew all types of food textures without tiring easily
- ✓ Includes 'mixed consistency' foods (for example, cereal with milk or soup with vegetables pieces)
- ✓ Includes sandwiches



Level 7 – Regular food may be used if your child *does not* have problems with chewing or swallowing that would increase their risk for choking. Serve food as normal. For young children cut food into pieces that are appropriate for your child's age. Children under the age of 3 years are especially at a high risk for choking. Examples of foods that children under 3 years have choked on are shown in the table below.

Always supervise your child while they are eating. Encourage children to sit while eating or drinking. If you notice the food pieces are not being chewed well enough, please contact your clinician to make sure your child is on the correct food texture to reduce their choking risk. See local guidelines for what to do in case of choking.



There are no specific tests for Level 7 Regular

EXAMPLES of food characteristics that pose a choking risk for children under 3 years of age Hard or dry food Nuts, raw vegetables (e.g. carrot, cauliflower, broccoli); dry cakes Round or long shaped food Whole grapes, whole cherries, raisins, sausages, hot dogs Stringy food Celery, beans, rhubarb Foods with husks Corn, bread with grains, shredded wheat, bran Tough or fibrous foods Steak, pineapple Floppy foods Lettuce, cucumber, uncooked baby spinach leaves Popcorn, toast, dry biscuits/cookies, chips/crisps Crunchy food





















TRANSITIONAL FOODS

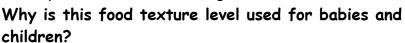


Transitional Foods for Babies and Children

What is this food texture level?

Transitional Foods:

- Foods that start as one texture but change into another texture when moisture like water or saliva is added or when a change in temperature occurs (for instance, when the food is heated)
- ✓ Biting is not required
- ✓ Minimal chewing is required
- ✓ Tongue pressure can be used to break these foods once the texture has been changed by moisture/saliva or temperature
- ✓ May be used to teach chewing skills



Transitional food may be used to help teach chewing skills. These foods require very little chewing. Tongue strength alone is able to break these foods down when they are softened. Transitional foods often do not have much nutrition so they cannot be relied on for a full diet. Your clinician might suggest they be used together with Level 5 Minced & Moist, Level 6 Soft & Bite-Sized or Level 7 Regular Foods.



To test transitional food, use a piece of food 1.5x1.5cm. Add 1 mL of water to the food and wait for one minute for the food to soften, then test using the IDDSI Fork Pressure Test. Serve food pieces in the size recommended by your clinician.

> See videos of the IDDSI Fork Pressure Test at www.IDDSI.org/framework/food-testing-methods/



2. Then complete the IDDSI Fork Pressure Test.



IDDSI Fork Pressure Test for Transitional Food

Take a piece 1.5cmx1.5cm, which is about the width of a standard dinner fork. Add 1 mL of water to the sample and wait 1 minute. To make sure the food is soft enough, press down on the fork until the thumbnail blanches to white, then lift the fork to see that the food is completely squashed, broken apart, and does not regain its shape

Some examples of **Transitional foods** include: Wafers, shortbread, Veggie Stix [™], potato crisps, Cheeto Puffs [™], Rice Puffs [™], ice chips, ice cream





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When can you change from Baby and Child food piece sizes to Adult food piece sizes?



IDDSI recommends using food pieces that are smaller for babies and children and larger food pieces for teenagers and adults. This is because babies and children's airways are smaller than adult airways. The smaller size of food pieces is to help reduce the risk of a piece of food fully

blocking the airway and causing choking.



Changes to the size of food pieces is based on the size of your child, as well as their ability to chew food. During puberty children can grow to

close to adult size. Puberty can be

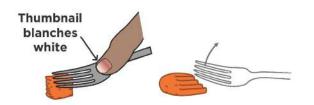
used as a guide to change the size of food pieces, but you must check with your clinician to ensure your child has the chewing ability to manage bigger size food pieces. You can also check with your doctor for their advice on when your child is big enough to change to IDDSI adult food piece sizes. Remember to always supervise children of any age when they are eating.











No bigger than 8mm x 8mm lump size for children



No bigger than 1.5cmm x 1.5cm bite size for adults



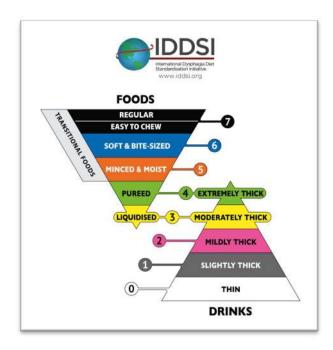




Some people have problems feeding, chewing or swallowing. This means some foods and drinks are a danger for choking or for material to 'go down the wrong way' and into the airway.

The International Dysphagia Diet Standardisation Initiative (IDDSI), through consultation and following best practice principles, has developed a global standardized way of describing foods and drinks that are safest for people with feeding, chewing or swallowing problems. The Framework can be used for people of all ages, in all care settings and can by applied to all cultures.

Simple measurement methods are included in the Framework. These measurement methods confirm the IDDSI Level a food or drink belongs to, or if it is unsafe for people with feeding, chewing or swallowing problems.



The measurement methods are included on our handouts. We created these handouts in consultation with clinicians and patients. The handouts can be used by people who have feeding, chewing or swallowing problems, their caregivers and clinicians.

You can find out more about IDDSI at www.iddsi.org



My IDDSI drink level is



Clinician's Name:	

Clinician's Contact Number:_____















