



## BLUEPRINT MENU MANAGEMENT SYSTEM

# IDDSI Now Available

Dysphagia is a swallowing disorder, usually caused by nerve or muscle problems, that can lead to the deterioration of an individual's nutrition status. Currently, there are no clear international standards for texture-modified diets used in healthcare facilities. **The International Dysphagia Diet Standardization Initiative (IDDSI)** created global standardized terminology and definitions for texture-modified foods to improve the safety and care for individuals with dysphagia.

The BluePrint Menu Management System™, a web-based menu and resident management tool designed exclusively for US Foods® healthcare customers, is now updated to incorporate the new IDDSI standards into its recipes and therapeutic diets.

### LET THE BLUEPRINT MENU MANAGEMENT SYSTEM HELP YOU:

- Shorten your IDDSI implementation timeline
- Standardize recipe language and portion sizes
- Simplify mealtime production schedule
- Increase resident satisfaction with recipe variety

### YOU'LL GET:

- IDDSI Levels 3, 4, 5, & 6 built in system
- Preparation instructions added to compliant recipes
- BluePrint Menu Management System training material
- BluePrint Menu Management System support from Menu Specialists

For more information, visit [usfoods.com/blueprintmenus](https://usfoods.com/blueprintmenus)

Customer must be a licensed BluePrint Menu Management System account to access the IDDSI features; customer is responsible for implementation of IDDSI standards. Customer is responsible for revision of menus to meet federal and state regulatory agency guidelines. Menu Solutions Specialists do not provide signature or license number for menus and materials under any circumstances.

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