



Aged Care Nutrition 2020-2021 Training and Services List

As carers and specialists in the aged care industry you play an invaluable role in the health and wellbeing of the residents in your care. Health and nutrition play an integral part of every person's life. Our Aged Care Nutrition Advisory Service (ACNAS) team has experienced Accredited Practising Dietitians to offer advice and support.

Food safety • Nutrition • Menu planning • Hydration

Malnutrition prevention & management • Texture modification



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Food Safety Support Services

Food Safety Supervisor course (full day training)

We offer face to face food safety supervisor courses. Our courses include industry specific content and are designed with the needs of our students in mind. We provide opportunities for students to complete the course and all assessment in one day at a face-to-face training, with no take home assignments. Complete nationally recognised units of competency: HLTFSE001; HLTFSE005; and HLTFSE007.

Cost: \$385

Food Safety Audits

If you are a licensed food business and require a desktop audit or onsite compliance audit for your local council, one of our Queensland Department of Health approved auditors can provide an audit.

Cost: Email us for more information or to get a quote foodsafety@naqld.org

Food Safety Appraisal

Get ready for an onsite compliance audit with a food safety appraisal. Includes an onsite visit to observe and appraise food hygiene and handling procedures. Reviews policies and protocols against current legislation. A comprehensive written report is included.

Cost: \$440 subscribers, \$550 nonsubscribers

Safe Food Handling workshop (90 minutes)

Get your staff up to speed with this interactive workshop on basic hygiene principles, safe temperature and storage control and how to avoid food contamination.

Cost: \$440 subscribers, \$550 nonsubscribers



Nutrition and menu planning support services

Menu assessment

Ensures that residents in care are receiving food that supports them in meeting their daily nutritional requirements - includes onsite visit (where possible), comprehensive report and recommendations in line with the Australian Aged Care Quality Standards.

Cost: \$880 subscribers, \$990 nonsubscribers.

Individual dietetic consultations

One-on-one complete nutritional screening and assessment of residents' nutritional risk and requirements. Individualised dietary recommendations are made for a range of nutrition related conditions and nutrition care plans implemented in consultation with the resident, family, care and kitchen staff. Individual consults allow for close monitoring of changes in nutritional status and the implementation of targeted nutrition interventions.

Cost: \$110/hour

Nutrition in residential aged care seminar (45 minutes)

Do you know the key nutritional concerns for residents in aged care? This presentation is designed to equip care and foodservice staff with understanding and knowledge of key nutritional concerns of residents and provides practical recommendations to aid in the identification and management of nutrition related issues.

Cost: \$440 subscribers, \$550 nonsubscribers



Nutrition and menu planning support services

Menu planning for aged care settings workshop (3-4 hours)

An interactive workshop designed to assist food service and care staff with menu planning in line with the Aged Care Quality Standards. This workshop is ideal to ensure residents are receiving adequate variety and nutrition through appropriate menu planning.

Cost: \$880 subscribers, \$990 nonsubscribers.

Preparing texture modified meals workshop (1.5-3 hours)

An interactive and informative workshop to equip participants with skills and knowledge around dysphagia, IDDSI, texture modified meals and thickened fluids. Participants will gain hands on experience in the provision of texture modified meals and fluids and skills in understanding how to achieve optimal nutrition and hydration when swallowing problems occur.

Cost: \$440 - \$660 subscribers, \$550 - \$770 nonsubscribers.

Special diets in aged care seminar (45 minutes)

Do you often wonder how to manage residents with special dietary needs? This presentation equips participants with understanding of the nutritional management of key special diets and provides practical advice for catering for these residents.

Cost: \$440 subscribers, \$550 nonsubscribers



Nutrition and menu planning support services

Preventing and managing malnutrition (45-90 mins)

A presentation designed to educate staff on malnutrition and identifying residents requiring additional nutrition support. Participants will gain skills in the provision of high protein high energy diets as first line treatment, when and how to use supplement drinks and modules along with practical suggestions to encouraging and monitor supplement consumption.

Cost: \$440 subscribers, \$550 nonsubscribers.

Managing food and drink when swallowing problems occur (45 minutes)

An interactive and informative workshop to equip participants with skills and knowledge around managing texture modified meals and thickened fluids.

Cost: \$440 subscribers, \$550 nonsubscribers.

Customised nutrition presentations/ workshops

We can develop a workshop depending on your needs.
Let us know how we can help you!

Cost: Please contact us for pricing

Contact Details:

The ACNAS Team

Phone: (07) 3257 4393

Email: acnas@naqld.org

Web: <https://naqld.org/acnas-2/>



2020 Price List

Food safety	Subscriber Cost	Non Subscriber Cost
Safe food handling workshop	\$440	\$550
Food safety supervisor course for Aged Care	\$385 per student	
Food Safety Audit	Contact us for pricing	
Food Safety Appraisal	\$440	\$550
Nutrition and menu planning support	Subscriber Cost	Non Subscriber Cost
Onsite menu assessment	\$880	\$990
Individual dietetic consultation	\$110/hour	
Nutrition in residential aged care seminar	\$440	\$550
Menu planning for aged care settings workshop	\$880	\$990
Preparing texture modified meals workshop	\$440 - \$660	\$550 - \$770
Special diets in aged care seminar	\$440	\$550
Preventing and managing malnutrition	\$440	\$550
Managing food and drink when swallowing problems occur	\$440	\$550
Customised nutrition presentations/ workshops	Contact us for pricing	

Prices listed above are inclusive of GST. Additional travel fees may apply.
Workshops are available face to face or via Zoom. Price include up to 35 attendees, additional attendees over this number will incur an additional fee.

