

Queensland Division

ACNAS • an NAQ Nutrition program

Meal Audited: _____ Date: _____

Meal Size (circle): Small / Medium / Large

Equipment required: Scales, temperature probe, additional plates and utensils for weighing individual items

Instructions: Request meals that are to be audited from kitchen. Receive meals at time of service, weigh each item, take temperature and record on this form. Take photos of meals for records. Once complete, submit to Dietitian to complete assessment and develop recommendations.

Meal Component	Description	Weight for texture levels audited*					Texture / Consistency / Appearance / Temperature
		RG7/EC7	SB6	MM5	PU4	LQ3	
Soup							
Meat (dry)							
Meat (wet) 75% meat							
Meat (wet) 50% meat							
Potato							
Rice / Pasta							
Vegetables							
Sauce/gravy							
Dessert (Dairy Based)							
Dessert (Cake/pudding)							
Dessert (Fruit Based)							
Custard Accompaniment							
Ice Cream							
Cream							
Porridge							
Other							

* IDDSI level codes: RG7/EC7 = Level 7 - Regular and Easy to Chew; SB6 = Level 6 - Soft and Bite-Sized; MM5 = Level 5 - Minced and Moist; PU4 = Level 4 - Pureed; LQ3 = Level 3 - Liquidised

Comments: _____

Name: _____

Signature: _____