

SUPPLY LIST FOR DANGEROUS MEALTIME PRACTICES

15 PARTICIPANTS

- Smooth (creamy) peanut butter – 16 oz.
- Applesauce – 16 oz. jar (or 15 individual cups)
- Individual pudding cups (mixed flavors) – 30 cups
- Saltine Crackers – 1 box
- Apple Juice – 15 individual small bottles
- Sliced or diced peaches in heavy syrup – 15 individual cups
- Gelatin – 15 individual cups
- Food Thickener, powdered – 1 can
- Chicken, beef, or vegetable broth – 1 carton
- Rice Flakes – 1 box
- Instant Mashed Potato Flakes – 1 box
- Cookie, Cracker, or Breadcrumbs – 1 small container
- Cooked chicken – 1 or 2 boneless breasts (to practice chopped/diced, minced, and pureed consistencies)
- Individual cups diced carrots – 1 package (4-pack)
- Diced ham or chicken – 1 can
- Disposable Souffle cups or medicine cups – 60
- Disposable plastic spoons – 60
- 8 oz. Disposable cups (not Styrofoam) – 30
- Paper Towels or Paper Napkins – 1 roll towels or 1 pack napkins
- Tall clear drinking glasses, clear sports bottle with shaking/mixing ball, or measuring cup with lid for thickener demonstration – 1 or 2
- Metal fork or small wire whip for thickener demonstration – 1
- Small microwavable bowl, preferably clear – 1
- Water pitchers for each table (for ice water) or individual bottles of water – 15
- Clothing protectors – 15
- Indelible marker (such as Sharpie) for writing names on cups – 1
- Ink pens – 15
- Bandanas to use as Blindfolds – 15

ADAPTIVE EQUIPMENT, FOOD PROCESSING EQUIPMENT, AND DINING DIGNITY SUPPLY

EXAMPLES: (For demonstration and practice in modifying texture of foods, and for showing examples of adaptive equipment.)

- Dining Scarf
- Immersion Blender

- Food Processor
- Countertop Blender
- Wire Whisk
- Cutting Board
- Knives
- Measuring Cups
- Measuring Spoons
- Small bolus spoons (maroon spoons)
- Non-slip mats
- Deep dish divided plates
- Scoop bowls
- Metered or low-flow cups
- Spill-proof cups
- Built-up handle or weighted utensils