Video 6 - Person-Centered Care

Quiz questions:
1. Why is it important to find out a resident’s food preferences? (Circle all that apply)
   a. It’s not that important; all residents will receive just what is on that day’s menu
   b. To show respect for the resident and honor their right to choose
   c. To support a resident’s independence
   d. To improve the resident’s enjoyment of meals
   e. All of the above

2. What are things to look for when checking a resident’s tray? (Circle all that apply)
   a. Are there any missing items?
   b. Are the portion sizes correct?
   c. Does each item match the person’s diet order?
   d. Is the meal attractive, with a clean, dry tray and utensils?

3. Why is the timing of the delivery of meals important?
   a. We all want to get out of work on time
   b. Residents expect meals to be served at certain times and medication schedules may depend on meal times
   c. The cook needs to take a break right after the meal is served
   d. Supervisors love clocks and timing everything we do

4. What are some ways to ensure that food is hot when it reaches the resident? (Circle all that apply)
   a. Serve residents who have commented before on food temperatures first
   b. Make sure all food service equipment is working properly
   c. Take temperatures before the start of meal service
   d. Do test trays on a regular basis; take corrective actions as necessary

5. Why is it important to follow the menu, and to follow recipes? (Circle all that apply)
   a. Residents expect to receive the items on the posted menu
   b. Following a recipe makes sure we know the ingredients in an item so we can help identify those items a resident may be allergic to
   c. Recipes also help the dietitian to calculate calories and nutrients in an item
   d. So the physician knows that the food the resident is eating is meeting their individual nutritional needs
Answer key:
1. b, c, d
2. a,b,c,d
3. b
4. a,b,c,d
5. a,b,c,d