

NUTRITION/EATING/HYDRATION

CHANGES WITH DEMENTIA	APPROACHES	APPROACHES
	Client Centered Strategies:	Environmental Centered Strategies:
Over-eating or under-eating. Cravings for		
carbohydrates or sweets.	If unable to use cutlery, eat more finger foods,	Provide a consistent and familiar routine to
	such as sandwiches, fruit chunks, pizza, and	meal times and serve food that person is
Reluctance to eat due to depression or apathy	vegetables.	familiar with and likes.
or a fear of being poisoned.		
Lockette to a consultation (Alberta consultation)	Use a rubber coated spoon or fork if the	Maintain a pleasant and social environment
Inability to express likes/dislikes resulting in	person has a strong bite reflex.	providing cues by setting the table and having
refusal of offerings.	Try supplements such as Ensure or Boost or	the food cooking (food aroma stimulates appetite).
Visual perceptual deficits resulting in having	fruit juice for added calories.	арреше).
difficulty recognizing food on a cluttered table	Trait juice for added calones.	Reduce excess stimulation that may interfere
or tray or not seeing it if placed on one side of	Try other nutrient dense foods such as whole	with concentrating on the meal (e.g. turn off
the tray.	grain breads, fruit smoothies, puddings.	radio or TV).
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Loss of ability to chew/swallow safely with	For some, starting the meal with a bite of	Use plain coloured placemat on table in
choking becoming a problem.	dessert stimulates appetite and interest.	contrast to colour of plate to help define
		location of food. Keep the table clutter free.
Inability to recognize food for what it is and	Caregiver Centered Strategies:	
eating inedible objects.		Place silverware in person's field of vision or
Loss of ability to use a knife/fork/eneen	Leave out nutritious snacks, such as carrot	their dominant side, e.g., if right side
Loss of ability to use a knife/fork/spoon.	sticks and celery on coffee table for person to nibble on through the day.	dominant, place cutlery/glass on that side of plate.
No longer remembering the sequence of steps	institution of the day.	piace.
for eating a meal; e.g. pours beverage over	Provide appropriate level of cueing: verbal	Outside the home, accommodate when
meal.	prompts, non-verbal prompts, demonstration	condiments and foods are served in ways that
	or physical guidance, e.g. demonstrate	are not easily recognized – eg: a single-
Eating items that are spoiled because of poor	bringing a spoon to the mouth.	serving container with a paper lid may not be
judgment or lack of awareness.		recognized as butter.
	If cutting with a knife is a problem, cut up food	

Inability to register hot or cold temperatures. on the plate prior to serving it to the person. Trial adaptations to dishes such as plates with rims, built-up handle cutlery, covered sippy Inability to sit still during mealtime because of Have person sit at the table and serve only cups, Dycem non-slip mat under plate. These restlessness or short attention span. one item at a time if easily distracted or thinks items are available through medical supply there is too much food. stores. Offer water, fruit juices and other clear liquids Limit condiments (salt, pepper, ketchup) on frequently. table setting as the person may not know how to use properly. Use a sip cup for adults if person is not able to drink from glass or mug. Only provide as much assistance as is necessary in order to avoid excess Provide covered glass or sip cup to regulate disability. amount of liquid going into mouth and to avoid spills. Consult with a health care professional (Occupational Therapist or Nutritionist) regarding swallowing concerns and explore different textured food items. Serve food at moderate temperatures. Monitor contents of the fridge and throw out items that are no longer edible. Attempt to keep the fridge in an organized manner where food items can easily be seen.

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