

Course Descriptions

Behavior Analysis Unit Workshops

Presenter: Delia Sequeira, BCBA delia.sequeira@dhs.nj.gov

Understanding Pica from a Behavioral Perspective: Managing the Environment for Prevention

This presentation is an introductory training on Pica, ingesting inedibles, as viewed through Applied Behavior Analysis. It will cover basic information about Pica, how to manipulate the environment to prevent it, and the applied behavior analysis approach explained in layman's terms. This series is aimed at all agency staff (*direct support staff and professional staff*). Course time: 90 minutes

Direct Support Behavior Series 1-2

Basic Principles of Applied Behavior Analysis for Direct Support Staff

The workshop will cover basic concepts and principles of behavior science. It will present the information in a way that can be useful for agency staff to implement behavior support plans, active treatment and improve overall interactions between staff and Individuals. This series applies to any direct support staff of any agency. Certificates of attendance will be awarded upon completion. For your convenience, the trainer can also travel and provide this training at an agency site (i.e., Group home, agency office, day program, etc.). Course time: 3.5 hours

Developing Positive Interactions between Direct Support Staff and Individuals

Basic Applied Behavior Analysis for Direct Support Staff or Functions of Behavior are prerequisites for this workshop. Once the basic concepts and principles of behavior are covered, staff will be presented with information on creating and maintaining positive interactions with individuals by applying the material covered in the basic concepts and principles workshop. This series is aimed at all agency staff (direct support staff and professional staff). Course time: 90 minutes

Leadership Behavior Series 101-103

Behavior Supports 101: An Introduction

The workshop will cover basic concepts of taking on behavioral supports. It will present important information regarding ruling out reasons for behavioral changes and understanding the reasons behind behavior through a brief overview of the behavioral principles. This will assist in identifying when a service recipient needs additional support. This series applies to any person providing support to service recipients. Course time: 2 hours

Behavior Supports 102: A Primer on Best Practices

The workshop will cover basic information regarding the characteristics of good behavior services that align with behavior analytic services' expectations. It will also discuss the importance of accurate information within the documentation. This series applies to any person providing support to service recipients. Course time: 90 minutes

Behavior Supports 103: Obtaining Successful Outcomes: An Organizational Perspective

The workshop will cover basic information on the role that an organization and training play in achieving successful outcomes. Proper training of staff can improve performance, as well as produce successful outcomes for the service recipients. These are critical steps to consider when providing behavior supports. This workshop is aimed towards the agencies' professional staff (i.e., Behaviorists, Behavior Specialist, Program Coordinators, Managers, Directors, etc.). Course time: 90 minutes

Course Descriptions

Behavior Analysis Unit Workshops (CONTINUED)

Presenter: Delia Sequeira, BCBA delia.sequeira@dhs.nj.gov

Advanced Behavior Modules 1-5 (*Must be taken in order*)

Functions of Behavior (1)

Function is one of the most critical pieces of information one can have about behavior to understand it, work to reduce challenging behaviors, and increase appropriate replacement behaviors and other functional skills. The training discusses the “why” behind behaviors and additional basic principles of behavior. This is the first series class aimed at the agencies’ professional staff (i.e., Behaviorists, Behavior Specialists, Program Coordinators, Managers, Directors, etc.). Course time: 4 hours.

Understanding Functional Behavior Assessments and Behavior Support Plans (2)

Understanding documentation related to the individual’s behaviors is imperative to provide quality services. The training will cover a Functional Behavior Assessment (FBA), how one conducts an FBA, and how that leads to creating a Behavior Support Plan (BSP). This series is aimed toward the agencies’ professional staff (i.e., Behaviorists, Behavior specialists, Program Coordinators, Managers, Directors, etc.). Course time: 2 hours

Data Collection and Interpretation (3)

To determine how to change behavior, it is essential to identify the behavior of interest, operationally define it, and measure it. Collecting and interpreting data is critical in analyzing target behavior progress. The workshop will focus on providing the tools to do this and demonstrate how to collect and interpret behavior data. This series is aimed toward the agencies’ professional staff (i.e., Behaviorists, Behavior specialists, Program Coordinators, Managers, Directors, etc.). Course time: 2.5 hours

Training Behavior Support Plans (4)

Proper training in Behavior Support Plans (BSP) for all staff working with an Individual is imperative to achieve successful behavior change. This workshop will look at best practice methods of training BSPs for staff to competency and how to measure staff performance. This series is aimed toward the agencies’ professional staff (i.e., Behaviorists, Behavior specialists, Program Coordinators, Managers, Directors, etc.). Course time: 90 minutes

Teaching Functional Skills (5)

This workshop will focus on the primary strategies for teaching functional skills to Individuals. The focus of a BSP is not only to decrease pinpointed challenging behaviors. It will also be used to provide teaching strategies for appropriate replacement skills. This series is aimed toward the agencies’ professional staff (i.e., Behaviorists, Behavior specialists, Program Coordinators, Managers, Directors, etc.). Course time: 2.5 hours

Course Descriptions

Choking Prevention Unit Workshops

Presenters:

Rachel Joan, SLP, rachel.joan@dhs.nj.gov

Melissa Yearicks, SLP, melissa.yearicks@dhs.nj.gov

Katelyn Bradley, SLP, katelyn.bradley@dhs.nj.gov

Managing Dysphagia in the Community

This workshop will enhance the participant's understanding of swallowing and dysphagia. Participants will learn about modified food and drink textures, set up meals, and review general strategies for supervision and cueing individuals to help mitigate the risk of aspiration and choking. Swallow studies will be reviewed to illustrate the very high risk of choking. Participants will leave with practical information on increasing safety within the dining environment and providing a calm and pleasant experience for everyone. This training targets all staff and caregivers working with individuals during mealtime. Course time: 60 minutes

The Choking Risks of Regular Diets

More than half of all choking incidents occur in people with no particular food modifications (i.e. "regular" diets). This surprising fact led us to investigate why people choke while eating. This training will explain choking and how to support service recipients during mealtime. Participants will also learn about diet orders and what "regular" means. The course is for all staff working with individuals, including nurses and administrative staff. Course time: 30 minutes **Rachel Joan, SLP, rachel.joan@dhs.nj.gov is the sole trainer for this course.**

Diet Textures

This workshop provides in-depth information on how to prepare texture-modified diets. Participants will leave with practical information on how to prepare "chopped," "ground," and "pureed" food, including the best equipment to use for each food texture. This training targets all staff and caregivers working with individuals during mealtime. Course time: 45 minutes *Please note that all participants must take "Managing Dysphagia in the Community" as a prerequisite for this course.*

Liquid Consistencies

This workshop provides in-depth information on how to prepare thickened beverages. In this workshop, participants will get practical information on how to prepare "nectar," "honey," and "pudding" liquids (sometimes called "mildly," "moderately," or "extremely" thick). Emphasis will be on how to evaluate beverage consistency. This training is geared towards all staff and caregivers working with individuals during mealtime, especially if they require thickened beverages. Course time: 30 minutes *Please note that all participants must take "Managing Dysphagia in the Community" as a prerequisite for this course.*

Mealtime Supervision

This workshop discusses the "how to" and "why" of supervising meals. This course will discuss choking incident data and explain how to prevent incidents from occurring. Participants will leave with an understanding of supervision techniques that work well. This training targets all staff and caregivers working with individuals during mealtime. Course time: 30 minutes *Please note that all participants must take "Managing Dysphagia in the Community" as a prerequisite for this course.*

(SLP County Assignments continued on next page)

SLP County Assignments		
Rachel.Joan@dhs.nj.gov	Melissa.Yearicks@dhs.nj.gov	Katelyn.Bradley@dhs.nj.gov
<ul style="list-style-type: none"> • Burlington • Camden • Gloucester • Hudson • Hunterdon • Ocean • Passaic 	<ul style="list-style-type: none"> • Atlantic • Bergen • Cape May • Mercer • Morris • Somerset • Warren 	<ul style="list-style-type: none"> • Cumberland • Essex • Middlesex • Monmouth • Salem • Sussex • Union
<i>Please get in touch with the speech pathologist in the designated county to schedule a workshop.</i>		

Course Descriptions

Nursing Support Unit Workshops

Presenter: Laura Creamer, RN, Laura.Creamer@dhs.nj.gov

Ostomy Care

Caring for colostomies, ileostomies, and urostomies is essential, as the individuals we serve can utilize them. This presentation discusses what ostomies are, the types of ostomy pouches available, removing, cleaning, and applying pouches, and possible complications. This is meant as an introductory or refresher for ostomy care. Hands-on education and training by a primary nurse or doctor are recommended, in conjunction with this presentation. This training is appropriate for all direct care staff, including nurses and other caregivers. Course time: 30 minutes

Potentially Fatal Health Conditions and How to Prevent Them

The individuals we serve are at increased risk for additional health problems that can be fatal. This presentation discusses the five most frequently occurring problems: Aspiration Pneumonia, Constipation, Dehydration, Seizures, and Urinary Tract Infection (UTI). With two newly added health topics, we have seen an increase in Gastroesophageal Reflux (GERD) and Infection/Sepsis. This information will increase awareness and understanding of health concerns and equip staff with the knowledge to prevent or manage them when they occur. This training is appropriate for all direct care staff, including nurses, other caregivers, and administrative staff. Course time: 60 minutes

Pressure Ulcer Prevention

Pressure ulcer prevention is essential for the intellectually and developmentally disabled community. Due to specific diagnoses like immobility and other chronic conditions, this population is at risk for developing these potentially preventable injuries. This presentation provides information about the causes of pressure ulcers, signs and symptoms, treatments, and prevention strategies. This training is appropriate for all direct care staff, including nurses, other caregivers, and administrative staff. Course time: 45 minutes

Gastrostomy Tube Care

The individuals we serve may utilize gastrostomy tubes, G-tubes, or PEG tubes due to difficulty swallowing, strokes, or brain injuries. This presentation provides information on what gastrostomy tubes are, types of tube feedings, a brief overview of the administration of feedings, site care, and complications. This training is appropriate for all direct care staff, including nurses, other caregivers, and administrative staff. Course time: 45 minutes