

REQUESTING VIDEO TAPES

The goal of HM Composite is to increase facility in-service training by HM Composite R.D.'s. HMC has a video library for R.D.'s to check out, use and return to our office.

The following procedure needs to be followed to expedite video tape usage:

1. Determine the month you will need the video. Please limit your use of each different tape to only one a month.
2. Request desired video tape from our Office Manager, Debbie Bill-Serpa, at HM Composite corporate office.
3. Care for each video tape carefully: do not expose to excessive heat and keep in shipping container.
4. Return the video tape using the same mailer and the enclosed stamps. If you need extra time, call Debbie to discuss with her if this tape has been scheduled by another R.D.
5. Note: These tapes are only available to our HMC RDs. We do not send them directly to facilities.

Thank you for following the above procedure.

VIDEO TAPES AVAILABLE TO HMC RD'S

1.	Chicken - Handle With Care (Tyson)	25 Minutes
2.	Food Safety is No Mystery, Spanish (USDA)	15 Minutes
3.	Thick and Easy Pureed Food Preparation	60 Minutes
4.	Images of the Consultant Dietitian (Ross Laboratories)	25 Minutes
5.	An Orientation to the Resident Assessment Instrument	60 Minutes
6.	Ross Laboratories:	
	Compassion I suppose	25 Minutes
	Caring for the Tube-Fed Patient	28 Minutes
7.	Dining Skills (American Dietetic Association, Menu Magic)	17 Minutes
8.	Handle with Care (FDA)	10 Minutes
9.	Sanitizing for Safety (Clorox)	17 minutes
10.	A Mock OSHA Inspection	
	Understanding the M.S.D.S.	
11.	The Nutrition Test:	
	Life in the Fat Lane	
	Cholesterol Countdown	
12.	Supervisor Responsibility (Training Network, Inc.)	20 Minutes
13.	Perspectives on Dysphagia: Identification, Treatment, Food Prep	
14.	Dysphagia (New Magic)	12 Minutes
15.	Medical Nutrition Therapy	
16.	Careers in Dietetics (Loma Linda University)	17 Minutes
17.	Novartis:	
	Closed System Tube Feeding	12 Minutes
	Standard COMPAT Pump Training	14 Minutes
18.	Novartis:	
	Enteral Pump Quality Assurance Auditing	
	Yearly Maintenance for COMPAT Pumps	
19.	Introduction to Food Safety (ServSafe)	
20.	A Matter of Balance: Easy Steps for Good Nutrition	
21.	Egg Handling & Safety	11 Minutes