

Unit 5, 259 Glen Osmond Road, Frewville SA 5063 08 8338 6500

# IMPLEMENTING THE STRENGTHENED AGED CARE QUALITY STANDARDS

## Are you ready to implement the changes?

A 2-Day intensive participatory workshop into the new requirements of the revised Aged Care Quality Standards to gain clarity, tools, and solutions to thrive.

### DAY 1 - Wednesday 12 June

9.30am to 2pm SA, NT | 10am to 2.30pm VIC, NSW, TAS, ACT, QLD | 8am to 12.30pm WA

### DAY 2 - Thursday 13 June

9.30am to 2.30pm SA, NT | 10am to 3pm VIC, NSW, TAS, ACT, QLD | 8am to 1pm WA

**Who should attend**: Executives, Quality Staff, Managers, People and Culture Teams and anyone with a passion for the New Strengthened Standards and Quality Improvement

Presented by: Preventing Harm Initiative

#### Course outcomes:

- Gain knowledge on the framework, intent and new requirements of the revised Quality Standards
- Understand the expectations of each Standard and how quality auditors will seek information to assess compliance
- Gain and share ideas on innovative and effective ways to implement the standards
- Practice case study responses to demonstrate compliance with key areas of the standards
- Network and meet with other participants to share experiences and solutions
- Receive a Gap Analysis tool to support you to identify gaps, guide improvement, and support you in your readiness for assessment against the Strengthened Aged Care Quality Standards

## Day 1: Duration 4.5 hours

Session	Overview		
Introductions	<ul> <li>Meet your facilitator</li> <li>Introduce yourselves, your organisation, and a key outcome you would like from this course</li> </ul>		

Standard 1: The Person	<ul> <li>This session will assist you to meet the requirements for care quality by valuing each person's priorities and embracing diversity to better connect with their unique background and experiences.</li> <li>Gain ideas and participate in how to achieve these requirements.</li> </ul>		
Break			
Standard 3: The Care and Services	<ul> <li>This session will focus on the requirements for delivery of safe, effective, and person-centred care and services, including the importance of reablement, optimising function, timely plan reviews, and aligning care with the person's needs and preferences.</li> <li>Participate in discussion on what this looks like in practice.</li> </ul>		
Lunch Break			
Standard 2: The Organisation	<ul> <li>This session includes the requirements of when to use data and experiences for continuous improvement, involve people in decision-making, support worker skills, plan for emergencies and staff shortages, and understand the impact of board investments.</li> <li>Reflect on what you need to remember about this standard.</li> </ul>		
Any Questions			

# **Day 2: Duration 5 hours**

Welcome	
Standard 4: The Environment	<ul> <li>This session covers the requirements to recognise environmental risks and create a safe and supportive physical environment.</li> <li>Participate in exploring a case study on how various position and role responsibilities can help achieve these requirements.</li> </ul>
Break	
Standard 5: Clinical Care	<ul> <li>Services who are providing Clinical Care</li> <li>This session covers the systems requirements and processes essential for delivering safe clinical care. This includes managing high-prevalent clinical risks and fostering a culture of continuous improvement.</li> <li>Practice putting these requirements into action and gain valuable feedback and tips for implementation.</li> </ul>
Lunch Break	
Standard 6: Food and Nutrition and Standard 7: The Residential Community	<ul> <li>Residential Aged Care Requirement only</li> <li>This session covers the requirements for allowing people to choose what, when, where, and how they eat and drink, ensuring meals meet their needs and preferences while creating safe and supportive dining environments.</li> <li>Learn the requirements and tips on how to foster an inclusive, supportive and engaging residential community.</li> <li>Share ideas on how to achieve this.</li> <li>Note: Requirements are not mandatory but are beneficial to Home Care Services who provide food and nutrition support.</li> </ul>
Summary and Question Time	

# IMPLEMENTING THE STRENGTHENED AGED CARE QUALITY STANDARDS

Email registration form to <a href="mailto:enquiry@acia.asn.au">enquiry@acia.asn.au</a>

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	<b>13 June (5 hours)</b> Dam VIC, NSW, TA	S, ACT, QLD   8am \	VA		
Member - \$825	5 per person (Inc GST	Non-Mei	mber - \$875 per person (Inc GST)		
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Payment Details					
Credit Card*	☐ Visa Card*	☐ Master Card*	* Card payments attract a 1.5% surcharge		
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#### **Terms and Conditions**

Please note this registration is not an invoice. Aged Care Industry Association (ACIA) will forward a confirmation upon receipt of this registration. Bookings must be made prior to the workshop using the registration form provided and emailed to ACIA.

**Course cancellations:** ACIA reserves the right to cancel events if sufficient numbers are not achieved. In the case of a cancellation by ACIA all registration fees will be refunded in full.

Registration transfer or cancellation: Notification of cancellation or transfer of registration must be by email to enquiry@acia.asn.au. No refund is available for change of mind, or any cancellations received five working days or less prior to the start date, however a substitute delegate is welcome. Please notify ACIA of any substitution as soon as possible. No refund or transfer will be given for non-attendance.

Sessions are live and no recording will be permitted or provided (unless specified).

By completing this registration form you agree to ACIA sending training updates to you.

**DISCLAIMER**: The advice and views of speakers and the content of presentations are entirely and exclusively the views of the speakers and do not necessarily reflect the views of ACIA. ACIA disclaims all liability in relation to actions taken in response to information presented by speakers.