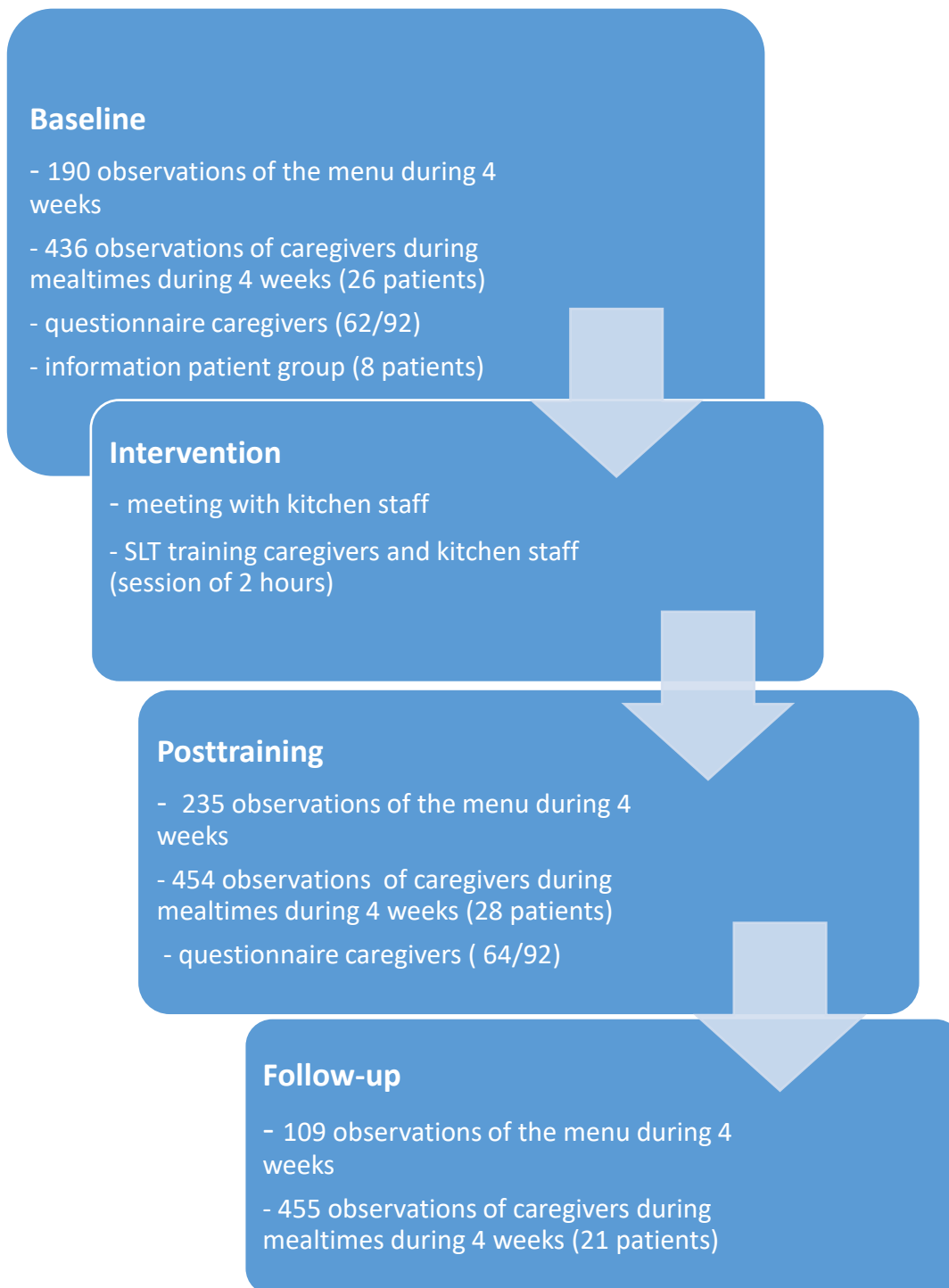


**Figure S1. Overview of the project**



**Table S1. Compliance of caregivers and kitchen staff for different recommendations for the different audits**

Description	Compliance	Baseline			Post			Follow-up			Difference baseline-post		Difference post-follow-up		Difference baseline-follow-up		Overall difference between 3 audits		
		n	%	p	n	%	p	n	%	p	chi-square	p	chi-square	p	chi-square	p	Chi-square	Cramer's V	p
Overall compliance	non-compliance	848	42%	<0,001	370	19%	<0,001	395	20%	<0,001	245.308	<0,001	1.199	0.237	212.977	<0,001	332.240	0.237	<0,001
	compliance	1181	58%		1585	81%		1549	80%										
Kitchen observation	non-compliance	50	26%	<0,001	33	14%	<0,001	5	5%	<0,001	10.070	0.002	6.775	0.009	21.785	<0,001	25.570	0.219	<0,001
	compliance	140	74%		202	86%		104	95%										
<b>Guidelines</b>																			
consistency soup	non-compliance	29	64%	0.053	8	16%	<0,001	9	13%	<0,001	23.994	<0,001	0.224	0.636	33.510	<0,001	42.159	0.502	<0,001
	compliance	16	36%		43	84%		62	87%										
meal preparation	non-compliance	56	29%	<0,001	40	17%	<0,001	63	25%	<0,001	9.129	0.003	5.053	0.025	0.837	0.360	9.566	0.119	0.008
	compliance	135	71%		195	83%		185	75%										
consistency liquids	non-compliance	79	49%	0.753	25	16%	<0,001	26	12%	<0,001	40.000	<0,001	0.815	0.367	59.345	<0,001	74.564	0.375	<0,001
	compliance	83	51%		134	84%		183	88%										
concentration	non-compliance	229	56%	0.020	103	26%	<0,001	101	23%	<0,001	71.718	<0,001	0.889	0.346	92.007	<0,001	115.863	0.306	<0,001
	compliance	182	44%		289	74%		330	77%										
speed	non-compliance	27	13%	<0,001	6	3%	<0,001	4	3%	<0,001	11.647	0.001	0.104	0.748	11.491	0.001	19.679	0.191	<0,001
	compliance	181	87%		175	97%		144	97%										
amount given	non-compliance	80	41%	0.015	22	12%	<0,001	20	13%	<0,001	42.919	<0,001	0.097	0.755	34.592	<0,001	60.242	0.334	<0,001
	compliance	114	59%		167	88%		137	87%										
posture	non-compliance	142	36%	<0,001	56	13%	<0,001	48	12%	<0,001	56.484	<0,001	0.285	0.593	61.709	<0,001	88.267	0.270	<0,001
	compliance	255	64%		366	87%		351	88%										
supervision	non-compliance	145	72%	<0,001	35	41%	0.104	32	39%	0.037	23.966	<0,001	0.120	0.729	27.598	<0,001	38.267	0.322	<0,001
	compliance	57	28%		50	59%		51	61%										
utensil	non-compliance	61	28%	<0,001	75	31%	<0,001	92	46%	0.288	0.588	0.44	10.569	0.001	15.174	<0,001	17.592	0.163	<0,001
	compliance	158	72%		166	69%		107	54%										

**Table S2. Problems caregivers mentioned and solutions**

Problems caregivers mentioned during the training session	Solutions that were put into practice
It is time-consuming to feed patients	
Caregivers do not always know how much thickener to use	Write the right amount of thickener on the patient's container with thickener
No time to look up the amount of thickener in the patient's file	Write the right amount of thickener on the patient's container with thickener
Thickener is not always available (when pharmacy is closed)	Thickener should be available in the emergency locker of the pharmacy.
It is not easy to thicken larger amounts of fluids	It would be interesting to have a number of measuring cups and a whisk at the nursing unit so that a bottle of half a liter can be thickened more easily
Patients refuse to eat mixed food or to thicken their liquids and mixed food is not attractive to eat	
Adapted cups are not available at the unit	Provide some adapted cups for patients with dysphagia at the nursing unit
Patients want to talk during mealtime	