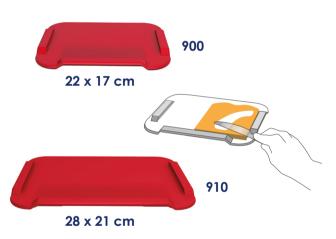
THE NON-SLIP BOARD WITH RAISED EDGES:

- a non-slip ring under the base provides firm stand
- raised edges on three sides prevent a slice of bread from slipping
- usable with one hand
- ideal addition for buns and other food: the Food Preparation Help





Food Preparation Help





RAISED EDGES

-*

FUNCTION

BRAKE

Scan to see the product video:

THE DISCREET DRINKING LIDS:

- intuitive use: drinking from all sides is possible
- sits discreetly inside the cup
- prevents splashes and spills
- hole can be used to pinch a straw (model 814)
- suitable for many ORNAMIN mugs





CUP WITH NON-SLIP FUNCTION:

- appealing flower design with innovative non-slip effect enables secure grip
- space-saving stackable
- combinable with various drinking lids



NON-SLII

THE PLATE WITH SLOPED BASE:

- food gets easier onto the spoon or fork due to:
- a sloped base

reddot design award winner 2009

- a discreet overhang
- a non-slip ring under the bottom which provides firm stand
- available in three sizes (model 921, 902, 903)

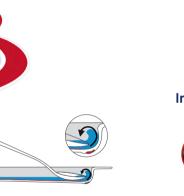


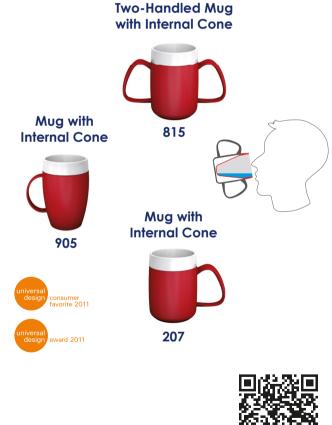






hot or cold for longer • intuitive use







Scan to see the product video:

www.ornamin.co.uk/non-slip-function/

www.ornamin.co.uk/sloped-base/

www.ornamin.co.uk/internal-cone/

THE MUG WITH INTERNAL CONE:

• easy drinking due to internal cone handle enables secure hold • ergonomic XXL handle (model 207) • two ergonomic XXL handles (model 815) • thermal function keeps beverages







SAFE THROUGH THE COC **INSPECTION**.

Solutions for activating care.



PREVENT MALNUTRITION WITH ACTIVATING CARE

In the UK, there are more than 15.5 million people aged 60+. This makes up 23% of the population. Around 40% of those people aged 60+ have a long-term illness or disability. Keeping this in mind, **malnutrition** is becoming a common problem. Many elderly people experience significant weight loss. Many effected **people are in need of nutrition help** that is why **nutrition is one of the core tasks of care**! Nurses, care givers and care staff have a major impact on residents' eating habits, so does the correct tableware in use.

(https://www.mha.org.uk, 09.11.2020)

The serious consequences of malnutrition are:

- increasing physical weakness (e.g. mobility problems, such as increased risk of falls, broken bones, increased risk of pressure sores, increase in susceptibility to infection)
- chewing and swallowing disorders
- increased decline in mental abilities (depression and listlessness)
- various secondary illnesses etc.

The consequence: the need for care increases

The aim of the CQC inspection is to determine, improve and back up the quality of care. ORNAMIN supports you in meeting and increasing the quality inspection guidelines of the CQC (KLOES) as tableware for care institutions is subject to special requirements.

The CQC standard for nutrition is implemented and followed

The functional tableware from ORNAMIN compensates age or illness related disabilities while independent eating and drinking - without stigma-

tising. You can't tell by looking at the crockery that they are specific aids. The supporting functions are cleverly hidden in the design in order to maintain self-esteem and joy for people living with a disability. The tableware for care and kitchen staff is required to be easy to carry and should be sturdy. Fewer breaks means long durability and less need for replacements.

This is how the Ornamin tableware supports you in fulfilling the 5 CQC rating characteristics (KLOES)



Caring (C2+C3) An appealing dining environment and **table setting have** been shown to have a positive effect

on eating behaviour. Especially with people living with dementia changes are made through a table community security and orientation. Since the supportive crockery by **ORNAMIN** is not an obvious aid, nobody at the table feels exposed or excluded.

(C3) By receiving a chance as a resident to actively preparing meals the desire to eat is being awakened. The joint preparation of meals can increase the quality of life, because for many people participating in cooking is a part of , normality'.



Safe (S1+S2) ORNAMIN tableware is **none** stigmatising due to its design with the help of therapists, nursing staff and

doctors. The discreet dishes prevent discrimination. Common crockery made of porcelain or glass break quickly and cause a higher risk of injury. This won't happen with the ORNAMIN range, due to its high-quality, sustainable and durable material which is more break resistant (BPA-free).



Well-led

(W1) Eating together is an important social event and one of life's simple daily pleasures - provided every-

one can participate and enjoy their food. The award-winning tableware by ORNAMIN has been designed with style as well as function, **removing** any stigma or embarrassment about using adaptive crockery because its supportive features are hidden in its design.



Responsive

(R1) Staff and individual carers receive the necessary knowledge and skills through a personal product

training carried out by ORNAMIN. Every carer can apply the ORNAMIN dishes precisely to the needs of each individual resident. This means that personalised care can be guaranteed!



prevent malnutrition. self-esteem.

Conclusion

The **ORNAMIN expert trainings** address everyone who is interested in specific topics dealing with independent eating and drinking or want to be instructed on the products by ORNAMIN. For further information, please get in touch.

Check out the ORNAMIN online shop: www.ornamin.co.uk/shop/

Effective

(E1) Depending on the disability, ORNAMIN offers various aids that encourage independency and **thus**

(E3) The hidden features support an intuitive way of drinking and eating and support people's free-

dom. They are being empowered and giving them

(E2+E5) The special ORNAMIN aids have been developed to not only strengthen people in need of care but also to relieve personnel in order to use this time for further person centred support.

Use the existing resources of the residents and promote it: "The aim of care is often not healing but support in everyday activities. Despite possible health impairments or permanent disabilities, residents should maintain or regain a high degree of independence and personal freedom."

(Siegfried Huhn (2009): Practical Guide to Nutrition Management, p. 25).

For more information about the subject of eating and drinking with disabilities go to www.ornamin.co.uk/eating-drinking-aids

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