

OUT & ABOUT

Building Bridges to Aphasia Awareness through Community Engagement

Maria Mengis, MS, PL-SLP, CF-SLP

Rose Shuff, Founder & CEO, Aphasia Center of Acadiana

Ashley Kidd, MS, L-SLP, CCC-SLP



1. INTRODUCING APHASIA



We use a two-part system to teach staff about aphasia.

Educating staff helps them understand aphasia in action.

- Rose (co-leader with aphasia) arrives early.
- She explains aphasia.
- She tells staff that people with aphasia are on the way.
- Maria (SLP co-leader) provides support as needed when people with aphasia arrive.
- She models conversation partner strategies for staff.

2. APHASIA-FRIENDLY MENUS

We make our own menus with less words and more pictures.

We explain menus to staff and leave them behind for future customers.



Harvest Chicken Salad

- Chicken salad with cranberries and pecans
- Spring mix
- Tomato
- Croissant



Grilled Chicken

- Grilled chicken
- Spring mix
- Tomato
- Swiss cheese
- Honey mustard
- Croissant



Cuban

- Tangy pulled pork
- Ham
- Swiss cheese
- Mustard
- Pickles
- Toasted baguette



French Dip

- Black Angus roast beef
- Swiss cheese
- Baguette
- Au jus



The Italian

- Black Forest ham
- Salami
- Provolone cheese
- Roasted peppers
- Spring mix
- Tomato
- Red onion

3. REPEAT



Staff recognize us and use what we taught them.

We can build on our past work.

FINAL

THOUGHTS

These boosts may seem small.

But the best way to make change is one person at a time.

