APPLY DIETETIC PRINCIPLES

UNIT CODE: MED/OS/NUD/CR/6/5/A

Unit Description

This unit specifies the competencies required apply dietetic principles. It involves demonstrating understanding of modified diets in the management of non-communicable and communicable diseases, management of malnutrition and micronutrient deficiencies of public health concerns, enteral and parenteral nutrition, surgery, trauma and burns management and palliative and hospice care. It also includes ddemonstrating understanding of nutrient-drug interactions.

ELEMENTS AND PERFORMANCE CRITERIA

EMENT	PERFORMANCE CRITERIA
These describe the key outcomes	These are assessable statements which specify the
which make up workplace	required level of performance for each of the elements.
function.	Bold and italicized terms are elaborated in the range.
1. Identify terminologies in	1. 1 Terminologies in dietetics are identified and
dietetics	described as per resource materials, policies and
	guidelines
	1. 2 Normal and modified diets are described as per
	resource materials, policies and guidelines
2. Demonstrate	2.1 Diet modifications in the management of non-
understanding of modified	communicable disorders are described as per relevant
diets in the management	resource materials and work procedure.
of non-communicable and	2.2 Diet modification in the management of
communicable diseases	communicable disorders are described as per the
	relevant resource materials and work procedures
	2.3 Modified diets are produced as per work procedures
	and relevant resource materials
3. Demonstrate	3.1 Management of <i>SAM</i> and <i>MAM</i> are described as per
understanding in the	IMAM guidelines and other resource materials
management of	3.2 Management of overweight and other eating disorders
malnutrition and	is described as per work procedures, MOH, WHO and
micronutrient deficiencies	other relevant resource materials
of public health concerns	3.3 Roles of nutrient supplements and fortified foods in
	the management of micronutrient deficiencies of
	public health concerns are discussed as per relevant
	resource materials and work procedures

© TVET CDACC 2019 82

4. Demonstrate understanding in enteral nutrition	 4.1 Terminologies in enteral nutrition are identified and described as per resource materials, policies and guidelines 4.2 Tube feeding/enteral nutrition routes are identified and described as per resource materials, policies and guidelines 4.3 Types of enteral formulas are identified and described as per resource materials, policies and guidelines
5. Demonstrate	5.1 Terminologies in parenteral nutrition are identified
understanding in parenteral nutrition	and described as per resource materials, policies and guidelines 5.2 Parenteral nutrition routes are identified and described as per resource materials, policies and
	guidelines
	5.3 Administration of parenteral nutrition are identified and described as per resource materials, policies and guidelines
	5.4 Complications of parenteral nutrition and their
	nutritional management are identified and described
	as per resource materials, policies and guidelines
6. Demonstrate	6.1 Terminologies in surgery, trauma and burns are
understanding in	identified and described as per resource materials,
nutritional management of	policies and guidelines
surgery, trauma, and burn	6.2 Burns pathophysiology and their nutritional
	management are identified and described as per
	resource materials, policies and guideline
	6.3 Surgery nutrition implications of surgery and
	management are identified and described as per
	resource materials, policies and guidelines
7. Demonstrate	7.1 Terminologies in palliative and hospice care are
understanding of palliative	identified and described as per resource materials,
and hospice care	policies and guidelines
	7.2 Nutrition support during palliative and hospice care
	are identified and described as per resource materials,
	policies and guidelines.
8. Demonstrate	8.1 Terminologies in nutrient drug interactions are
understanding in nutrient	identified and described as per resource materials,
drug interactions	policies and guidelines
	8.2 Specific drug nutrient interactions with nutrition

© TVET CDACC 2019 83

implications are identified and described as per resource materials, policies and guidelines

RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

Variable	Range
	May include but not limited to:
1. Type of feeding	Normal
may include but	Modified kitchen feeds
are not limited to:	Enteral feeds
	Parenteral feeds
2. Implications may	Acute
include but are not	Chronic
limited to:	$\chi_{\mathcal{O}}$

REQUIRED KNOWLEDGE AND UNDERSTANDING

The individual needs to demonstrate knowledge of:

Knowledge

- Nutrition and disease
- Anatomy and physiology
- WHO guidelines
- MOH guidelines
- Macro and micro nutrients
- Biochemical analysis

Skills

The individual needs to demonstrate the following skills:

- ICT
- Communication
- Information technology
- Analysis
- Synthesis and evaluation
- Decision making

- Management
- Leadership

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1	Critical Aspects of	Assessment requires evidence that the candidate:
	Competency	Demonstrates;
		1. 1Ability to carry out client nutritional assessment
		1. 2Ability to identify client's condition
		1. 3Ability to design phases of the care process
		1. 4Ability to determine special dietary needs
		1. 5Ability to determine types of feeding
		1. 6Ability to carry out nutritional risk assessment
2	Resource Implications	The following resources must be provided:
		2.1 Skills lab
		2.2 Library
		2.3 Fully equipped kitchen
		2.4 Food lab
3	Methods of	Competency may be accessed through:
	Assessment	3.1 Written tests
		3.2 Oral questioning
		3.3 Third party reports
		3.4 Case studies
4	Context of Assessment	Competency may be assessed:
		4.1 On the job
		4.2 Off the job
		4.3 In work placement (attachment)
		Off the job assessment must be undertaken in a closely
		simulated workplace environment
5	Guidance information	Holistic assessment with other units relevant to the industry
	for assessment	subsector, workplace and job roles is recommended.

© TVET CDACC 2019 85