

## PERFORM DIETETICS OPERATIONS

**UNIT CODE:** MED/OS/NUD/CR/10/6/A

### UNIT DESCRIPTION

This unit specifies the competencies required to perform dietetics operations. It includes identifying terminologies in dietetics, demonstrating understanding of modified diets, demonstrating understanding in enteral nutrition, demonstrating understanding in parenteral nutrition, demonstrating understanding in nutritional management of surgery, trauma, and burn, demonstrating understanding of palliative and hospice care and demonstrating understanding in nutrient drug interactions.

### ELEMENTS AND PERFORMANCE CRITERIA

<b>ELEMENT</b> These describe the <b>key outcomes</b> which make up <b>workplace function</b> .	<b>PERFORMANCE CRITERIA</b> These are <b>assessable</b> statements which specify the required level of performance for each of the elements. <i><b>Bold and italicized terms are elaborated in the range.</b></i>
1. Identify terminologies in dietetics	1.1 Terminologies in dietetics are identified and 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 understanding of modified diets	2.1 Factors to be considered when modifying a diet are identified and described as per resource materials, policies and guidelines 2.2 Therapeutic modification of normal diet is described and performed as per resource materials, policies and guidelines
3. Demonstrate understanding in enteral nutrition	3.1 Terminologies in enteral nutrition are identified and described as per resource materials, policies and guidelines 3.2 Tube feeding/enteral nutrition routes are identified and described as per resource materials, policies and guidelines 3.3 Types of enteral formulas are identified and described as per resource materials, policies and guidelines

<p>4. Demonstrate understanding in parenteral nutrition</p>	<p>4.1 Terminologies in parenteral nutrition are identified and described as per resource materials, policies and guidelines</p> <p>4.2 Parenteral nutrition routes are identified and described as per resource materials, policies and guidelines</p> <p>4.3 Administration of parenteral nutrition are identified and described as per resource materials, policies and guidelines</p> <p>4.4 Complications of parenteral nutrition and their nutritional management are identified and described as per resource materials, policies and guidelines</p>
<p>5. Demonstrate understanding in nutritional management of surgery, trauma, and burn</p>	<p>5.1 Terminologies in surgery, trauma and burns are identified and described as per resource materials, policies and guidelines</p> <p>5.2 Burns pathophysiology and their nutritional management are identified and described as per resource materials, policies and guideline</p> <p>5.3 Surgery nutrition implications of surgery and management are identified and described as per resource materials, policies and guidelines</p>
<p>6. Demonstrate understanding of palliative and hospice care</p>	<p>6.1 Terminologies in palliative and hospice care are identified and described as per resource materials, policies and guidelines</p> <p>6.2 Nutrition support during palliative and hospice care are identified and described as per resource materials, policies and guidelines.</p>
<p>7. Demonstrate understanding in nutrient drug interactions</p>	<p>7.1 Terminologies in nutrient drug interactions are identified and described as per resource materials, policies and guidelines</p> <p>7.2 Specific drug nutrient interactions with nutrition implications are identified and described as per resource materials, policies and guidelines</p>

### **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.

<b>Variable</b>	<b>Range</b>
1. Type of feeding	Normal Modified kitchen feeds Enteral feeds Parenteral feeds
2. Implications	Acute Chronic

## **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 Competency	Assessment requires evidence that the candidate: 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
----------------------------------	---

	<ul style="list-style-type: none"> <li>1. 5 Ability to determine types of feeding</li> <li>1. 6 Ability to carry out nutritional risk assessment</li> </ul>
2 Resource Implications	<p>The following resources must be provided:</p> <ul style="list-style-type: none"> <li>2.1 Nutrition books</li> </ul>
3 Methods of Assessment	<p>Competency may be accessed through:</p> <ul style="list-style-type: none"> <li>3.1 Written tests</li> <li>3.2 Oral questioning</li> <li>3.3 Third party reports</li> <li>3.4 Case studies</li> </ul>
4 Context of Assessment	<p>Competency may be assessed:</p> <ul style="list-style-type: none"> <li>4.1 On the job</li> <li>4.2 Off the job</li> <li>4.3 In work placement (attachment)</li> <li>4.4 Off the job assessment must be undertaken in a closely simulated workplace environment</li> </ul>
5 Guidance information for assessment	<p>Holistic assessment with other units relevant to the industry subsector, workplace and job roles is recommended.</p>

easytvvet.com