



Australian Government

HLTFSE006 Prepare foods suitable for a range of client groups

Release: 1

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Modification History

Release	Comments
Release 1	This version was released in <i>HLT Health Training Package release 3.0</i> and meets the requirements of the 2012 Standards for Training Packages. Significant changes to the elements and performance criteria. New evidence requirements for assessment, including volume and frequency requirements. Significant change to knowledge evidence. Removed prerequisite. Supersedes HLTF302D

Application

This unit describes the skills and knowledge required to prepare and present meals in a manner that meets the nutritional requirements of client groups in a range of health and community services and food service settings.

This unit applies to food services staff with well developed skills where some discretion and judgement is required. Individuals will take responsibility for their own outputs and may have limited responsibility for the output of others.

The skills in this unit must be applied in accordance with Commonwealth and State/Territory legislation, Australian/New Zealand standards and industry codes of practice.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

Elements define the essential outcomes.

Performance criteria specify the level of performance needed to demonstrate achievement of the element.

1. Identify the *client groups* in a range of settings

1.1 Identify client groups

1.2 Identify and confirm the nutritional needs of the client groups in accordance with organisation procedures, dietitian and medical staff

1.3 Identify a range of *foods* that meet the nutritional needs of the client groups in accordance with

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organisational guidelines

2. Select appropriate foods for specific client groups

2.1 Select appropriate foods for menu items to meet the nutritional needs of specific client groups and to promote healthy eating

2.2 Select appropriate standard recipes

3. Prepare, cook and serve meals suitable for specific client group

3.1 Prepare food by accurately following standard recipes to ensure product consistency, nutritional integrity and to minimise wastage

3.2 Modify food texture to meet the needs of client groups and organisation standards

3.3 Use portion control equipment to plate meals in accordance with organisation requirements

3.4 Serve meals in an appealing and attractive manner

4. Follow procedures for safe food preparation

4.1 Monitor workplace safety and take action to identify and prevent hazards

4.2 Promptly rectify faults to equipment or refer promptly for remedial action

4.3 Use suitable food preparation and cookery methods to maximise nutritional value of foods prepared and maintain food safety

4.4 Use infection control and hygiene procedures according to legislative and organisation guidelines

4.5 Discard out-of-date food and ingredients

4.6 Comply with cleaning, sanitation and waste storage and disposal practices

4.7 Receive, store, prepare, cook, transport, serve and handle food to prevent deterioration, contamination and the growth of microorganisms

4.8 Store leftover food safely and hygienically and use within a safe period of time or discard according to organisation procedures

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5. Evaluate meals and work performance

5.1 Seek feedback from clients to determine levels of satisfaction

5.2 Evaluate meals against organisation standards and client satisfaction

5.3 Seek advice and feedback from colleagues and supervisor regarding client feedback and work performance

5.4 Use advice and feedback to identify areas for development and opportunities for continuous improvement of work standard

Foundation Skills

The Foundation Skills describe those required skills (language, literacy, numeracy and employment skills) that are essential to performance.

Foundation skills essential to performance are explicit in the performance criteria of this unit of competency.

Unit Mapping Information

No equivalent unit

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=ced1390f-48d9-4ab0-bd50-b015e5485705>