



Australian Government

Assessment Requirements for CHCCCS043 Support positive mealtime experiences

Release: 1

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Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- support three positive mealtime experiences that involve:
 - meeting individual needs and preferences
 - maintaining infection control and food safety principles
 - reflecting and reporting on mealtime experiences.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- person-centred care approaches that support individual needs, dignity, preferences and choice relevant to supporting positive mealtime experiences:
 - cultural relevance
 - social experience:
 - social connection
 - seating arrangements
 - right not to be social during mealtimes
 - dementia friendly design
 - dining environment:
 - location
 - table setting
 - type of seating
 - ambience
 - accessibility
 - food presentation:
 - appealing presentation
 - colour
 - temperature
 - variety
- positioning of the person for meal consumption:

- safety
 - comfort
 - dignity
- common individual needs and preferences:
 - meal timing
 - meal location
 - meal companions
 - seating arrangement
 - meal size
 - meal routines
 - meal, snack and beverage preferences
 - health condition
 - swallowing ability
 - chewing ability
 - condition of teeth and oral health, including dental prosthesis
 - use of utensils, including modified utensils
 - appetite
 - nutrition
 - hydration
 - cultural requirements around food, meal preparation and service
 - taste, texture and presentation
- practical mealtime support types and methods:
 - serving etiquette
 - prompting
 - purpose, types and safe use of assisted crockery and cutlery
 - maintaining safety
 - maintaining comfort
 - sitting position
 - access to food
 - access to utensils
 - size and pace of mouthfuls
 - assistance with eating
 - fluid intake
 - clothes protector
 - set trays
 - cleaning
- common issues with mealtime management and consumption
- organisational policies and procedures for:
 - reporting
 - mealtime management and consumption

- safe meal consumption
- recognising and reporting signs of deterioration
- work health and safety
- personal protective equipment (PPE)
- industry context relevant to mealtimes:
 - job role scope and functions
 - supervision requirements and limitations to job role
 - roles of inter-disciplinary team members
- individualised plan content relevant to mealtime management and consumption
- industry standards and frameworks relevant to mealtime management and consumption
- principles of the Australian Guide to Healthy Eating and the Australian Dietary Guidelines
- common feedback, observations and reporting process:
 - food refusal
 - food requests
- food safety principles.

Assessment Conditions

Skills must be demonstrated in the workplace or a simulated environment that reflects workplace conditions.

Assessment must ensure access to:

- facilities, equipment and resources that reflect real working conditions and model industry operating conditions and contingencies
- personal protective equipment (PPE)
- principles of the Australian Guide to Healthy Eating and the Australian Dietary Guidelines.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors.

Links

Companion Volume implementation guide are found in VETNet -

<https://vetnet.gov.au/pages/trainingdocs.aspx?q=5e0c25cc-3d9d-4b43-80d3-bd22cc4f1e53>