



Australian Government

Assessment Requirements for HLTAHA041 Support food services and dietetics in menu and meal order processing

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:

- distribute electronically or written menus to collect meal orders, check and process therapeutic diet meal orders for at least four people, two in simulation and two in the workplace
- process and deliver different nutritional supplements requirements for at least three people, one in simulation and two in the workplace.
- perform the activities outlined in the performance criteria of this unit during a period of at least 120 hours of allied health assistance work. At least 60% of this work must be carried out in an allied health workplace. The remaining 40% may be carried out in a simulated environment, if an allied health workplace is unavailable.

Knowledge Evidence

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

- Australian dietary guidelines
- standardised therapeutic diet specifications such as ACI Diet Specifications
- organisational policies and procedures in relation to:
 - confidentiality:
 - privacy
 - disclosure
 - duty of care
 - documentation:
 - reporting
 - recording data
 - written communication to Allied Health Professional
 - professional behaviour and presentation
 - infection control practices
 - work health and safety (WHS)
 - manual handling
- scope of role of the Allied Health Assistant and Dietitian
- supervision and delegation

- safe food handling
- inter-relationships:
 - food and nutrition services
 - dietetic departments concerning menu and meal order processing procedures
 - food production and delivery schedules
- range of menus, and menu items and different types of menu management systems
- various cultural requirements in relation to food
- processes for preparing other forms of nutritional support:
 - fortified breast milk
 - formula
- feedback channels processes or systems used within the organisation
- principles of empowering the older person
- principles of empowering people living with disability or serious mental illness
- changes related to ageing
- concepts of holistic health and wellbeing
- social determinants of health
- concepts of the medical model, the biopsychosocial models and the human rights-based approach of allied health interventions
- principles of choice and control
- concept of reablement
- allied health settings:
 - hospital
 - community health
 - mental health
 - disability sector
 - aged care sectors.

Assessment Conditions

Skills may be demonstrated in the workplace, or in a simulated environment, as per the conditions outlined in the performance evidence.

Assessment must ensure:

- access to suitable facilities, equipment and resources that reflect real working conditions and model industry operating conditions and contingencies
- access to individualised plans and any relevant equipment outlined in the plan
- access to organisational policies and procedures
- opportunities for engagement with real people accessing allied health services
- access to food safety and standards and procedures
- access to safety clothing and footwear.

Assessors must satisfy the Standards for Registered Training Organisations requirements for assessors, and:

- be a Certificate IV qualified Allied Health Assistant with a minimum of three years of professional experience in allied health services; or
- an Accredited Practising Dietitian (APD).

Links

Companion Volume implementation guides are found in VETNet -

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