



Australian Government

Assessment Requirements for 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 HLTFS302D

Performance Evidence

The candidate must show evidence of the ability to complete tasks outlined in the elements and performance criteria of this unit, manage tasks and manage contingencies in the context of the job role. There must be evidence that the candidate has:

- selected appropriate recipes and prepared a different main meal suitable for each of the following clients:
 - client with a specific cultural requirement
 - client with an allergy
 - client with restricted diet due to drug-food interactions
 - client with swallowing issues requiring food texture modification.

Knowledge Evidence

The candidate must be able to demonstrate essential knowledge required to effectively complete tasks outlined in the elements and performance criteria of this unit, manage tasks and manage contingencies in the context of the work role. This includes knowledge of:

- food safety principles and regulations
- food safety hazards and risks
- food safety program requirements
- basic cookery methods, including the principles of bulk cooking

- client conditions and associated needs and requirements
- specific dietary requirements, including:
 - coeliac
 - diabetes
 - food allergies
 - food intolerances
 - swallowing problems requiring food texture modification
 - malnutrition
- current Australian Standards for texture modified food and fluids
- food and fluid texture modification techniques
- different cultural requirements relevant to client group and individuals, including:
 - halal
 - Hindu
 - kosher
 - vegetarian
 - vegan
- foods that promote good health and principles of nutrition, including food selection and cookery methods that comply with the current *Dietary Guidelines for Australians* for the general population, including adults, children and adolescents
- additional dietary guidelines for specific populations, including older people and unwell people
- key health and legal consequences of failing to address special requirements:
 - drug-food interactions
 - allergic reactions
 - anaphylaxis
 - food sensitivity or intolerance reactions
 - choking.

Assessment Conditions

Skills must have been demonstrated in a workplace or a simulated environment that reflects workplace conditions. The following conditions must be met for this unit:

- use of suitable facilities equipment and resources, including:
 - food service and food safety program policies and procedures
 - food service facilities, equipment and utensils for handling, preparing, storing, heating, transporting and disposing of food and beverages
 - menus, recipes and associated ingredients
 - appropriate clothing and footwear
 - personal protective clothing and wound dressings
 - food and beverages
 - cleaning equipment

- hand washing facilities and equipment
- manufacturers' manuals for kitchen equipment
- food packaging and storage requirements
- modelling of industry operating conditions.

Assessors must satisfy the Standards for Registered Training Organisations (RTOs) 2015/AQTF mandatory competency requirements for assessors.

Links

Companion Volume implementation guides are found in VETNet -

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