



Australian Government

Department of Education, Employment and Workplace Relations

HLTAH416B Support special diet requirements

Release: 1

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Modification History

Not Applicable

Unit Descriptor

Descriptor

This unit of competency describes the skills and knowledge required to make up formulas in aseptic conditions and educate clients and carers in preparation requirements

Application of the Unit

Application

Work performed requires a range of well developed skills where some discretion and judgment is required and individuals will take responsibility for their own outputs

Allied Health Assistants operate within the scope of their defined roles and responsibilities and under supervision of an Allied Health Professional

For training and assessment pathways, experience in workplace application of the skills and knowledge identified in this competency unit should be provided as required to support allied health professions

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Pre-requisite units

This unit must be assessed after successful achievement of pre-requisite units:

- HLTNA301C Provide assistance to nutrition and dietetic services
- HLTNA302C Plan and evaluate meals and menus to meet recommended dietary guidelines
- HLTNA303C Plan and modify menus according to nutrition dietary plans
- HLTNA304C Plan meals and menus to meet cultural and religious needs
- HLTNA305C Support food services in menu and meal order processing
- HLTFS207C Follow basic food safety practices

Employability Skills Information

Employability Skills

This unit contains Employability Skills

Elements and Performance Criteria Pre-Content

Elements define the essential outcomes of a unit of competency.

The Performance Criteria specify the level of performance required to demonstrate achievement of the Element. Terms in *italics* are elaborated in the Range Statement.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

- | | |
|--|---|
| 1. Prepare infant formulas in aseptic conditions | 1.1 Identify appropriate recipe to meet referral requirements |
| | 1.2 Seek clarification from dietitian or <i>referral source</i> if necessary |
| | 1.3 Wear <i>appropriate clothing</i> to work in aseptic conditions |
| | 1.4 Check measuring equipment for accuracy |
| | 1.5 Make up <i>formula</i> strictly according to the precise measurement requirements of the recipe |
| | 1.6 Decant formulas in aseptic conditions |
| | 1.7 Comply with infection control requirements according to organisation protocols |
| | 1.8 Deliver the formula to the appropriate location |
| 2. Clean and maintain formula room/area | 2.1 Clean all surfaces with appropriate products, and according to organisation protocols |
| | 2.2 Demonstrate OH&S procedures for chemicals |
| | 2.3 Check all equipment (including sterilising equipment) for proper operation |
| | 2.4 Report any faults or conditions that may affect aseptic conditions to the appropriate person |
| | 2.5 Maintain the imprest stock system required in the formula room/area |

ELEMENT**PERFORMANCE CRITERIA**

3. Educate client/carer in the preparation of special formulas

- 3.1 Determine a time for the education of client/carer
- 3.2 Gather all materials and products required for education and discharge
- 3.3 Prepare recipe instructions and details for aseptic preparation in a manner and style that will be practical for the home and understood by the client/carer
- 3.4 Demonstrate the preparation and aseptic requirements
- 3.5 Guide client/carer through the preparation if required
- 3.6 Check to ensure that the client/carer understands the requirements
- 3.7 Organise any necessary follow up arrangements or feedback to the referrer
- 3.8 Complete paper work and file accordingly

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This describes the essential skills and knowledge and their level required for this unit.

Essential knowledge:

The candidate must be able to demonstrate essential knowledge required to effectively do the task outlined in elements and performance criteria of this unit, manage the task and manage contingencies in the context of the identified work role

This includes knowledge of:

- Understanding of the importance of accurate formula preparation and needs for the correct formula
- Understanding of the importance of aseptic conditions
- Different formulas and their use, including but not limited to:
 - elemental
 - semi-elemental
 - polymeric
 - infant formulas
 - specialist
- Infection control requirements for the preparation of nutritional products
- Organisation referral procedures for nutritional products
- Educational requirements of clients/carers
- Organisation record keeping requirements

Essential skills:

It is critical that the candidate demonstrate the ability to:

- Make up special formulas according to prescribed recipe and using precise measurement as per referral
- Clean and maintain a formula room/area to ensure appropriate aseptic conditions
- Educate client/carer in the preparation of formulas in aseptic conditions
- Maintain record keeping requirements within organisation protocols

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the Performance Criteria, Required Skills and Knowledge, the Range Statement and the Assessment Guidelines for this Training Package.

Critical aspects for assessment and evidence required to demonstrate this competency unit:

- The individual being assessed must provide evidence of specified essential knowledge as well as practical skills
- Observation of workplace performance is essential for assessment of this unit
- Consistency of performance should be demonstrated over the required range of situations relevant to the workplace

Context of and specific resources for assessment:

- Assessment must be completed in the workplace.
- Relevant guidelines, standards and procedures
- Resources essential for assessment include:
 - Recipes and equipment for the preparation of formulas
 - Infection control procedures
 - Food Safety standards and procedures

Access and equity considerations:

- All workers in the health industry should be aware of access and equity issues in relation to their own area of work
- All workers should develop their ability to work in a culturally diverse environment
- In recognition of particular health issues facing Aboriginal and Torres Strait Islander communities, workers should be aware of cultural, historical and current issues impacting on health of Aboriginal and Torres Strait Islander people
- Assessors and trainers must take into account relevant access and equity issues, in particular relating to factors impacting on health of Aboriginal and/or Torres Strait Islander clients and communities

Range Statement

RANGE STATEMENT

The Range Statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Add any essential operating conditions that may be present with training and assessment depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts.

Supervision refers to:

- Instructing, advising, and monitoring another person in order to ensure safe and effective performance in carrying out the duties of their position
- The nature of supervision is flexible and may be conducted by various means including:
 - in person and
 - through use of electronic communications media such as telephone or video conferencing, where necessary
- Frequency of supervision will be determined by factors such as:
 - the task maturity of the person in that position or clinical placement
 - the need to review and assess client conditions and progress in order to establish or alter treatment plans in case of students and assistants
 - the need to correct and develop non clinical aspects such as time management, organisation requirements, communication skills, and other factors supporting the provision of clinical care and working within a team
- A person under supervision does not require direct (immediate) and continuous personal interaction, but the method and frequency will be determined by factors outlined above

RANGE STATEMENT

Referral sources may include

- Dietitian
- Medical and nursing staff

Appropriate clothing may include:

- Gown
- Mask
- Hair cover
- Gloves
- Covered shoes

Formula may include:

- Elemental
- Semi-elemental
- Polymeric
- Formula for low birth weight infants
- Specialist
- Low lactose
- Lactose free
- Standard infant formula
- Nutritional additions to formula
- Specialised infant formula
- Enteral formula

Organisation protocols for communicating referral may include:

- Formal referral
- Electronic referral
- Face to face communication

Unit Sector(s)

Not Applicable