

PROVIDE DIET THERAPY I

UNIT CODE: MED/OS/NUD/CR/08/6/A

UNIT DESCRIPTION

This unit addresses the unit of competency: provide diet therapy in diseases states involving GIT disorders; diarrhoea, nausea and vomiting, constipation, peptic ulcers, gastritis, diverticular disease, hiatal hernia, celiac disease. Febrile disorders; malaria, pneumonia, coughs, TB, measles and cancers.

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT These describe the key outcomes which make up workplace function .	PERFORMANCE CRITERIA These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the range.</i>
1. Identify terminologies in diet therapy I	1. 1Terminologies under diet therapy I are identified and described as per resource materials, policies and guidelines 1. 2The relationship between nutrition and disease and the roles of nutrition in disease management are clearly illustrated as per resource materials, policies and guidelines 1. 3The diet planning principles and objectives of diet therapy are identified and described as per resource material, policies and guidelines
2. Demonstrate understanding in nutrition management of GIT disorders	2.1 Terminologies under GIT disorders are identified and described as per resource materials, policies and guidelines 2.2 Disorders the upper GIT and nutrition management are identified and described as per resource materials, policies and guidelines 2.3 Disorders of the lower GIT and nutrition management are identified and described as per resource materials, policies and guidelines
3. Demonstrate understanding in nutrition management of the respiratory and febrile disorders	3.1 Terminologies under respiratory and febrile disorders are identified and described as per resource materials, policies and guidelines 3.2 Disorders of upper, lower respiratory tract, febrile disorders and their nutrition management are

	identified and described as per resource materials, policies and guidelines
4. Demonstrate understanding in nutritional management of cancers	<p>4.1 Terminologies in cancers are identified and described as per resource materials, policies and guidelines</p> <p>4.2 Pathophysiology of cancers are identified and described as per resource materials, policies and guidelines</p> <p>4.3 Types of cancers are identified and described as per resource materials, policies and guidelines</p> <p>4.4 Etiology of cancers are identified and described as per resource materials, policies and guidelines</p> <p>4.5 Cancer treatment and nutrition implications are identified and described as per resource materials, policies and guidelines</p> <p>4.6 Nutritional management of cancers are identified and described as per resource materials, policies and guidelines</p>
5. Demonstrate understanding in nutritional management of HIV and AIDS	<p>5.1 Terminologies in HIV and AIDS are identified and described as per resource materials, policies and guidelines</p> <p>5.2 Relationship between malnutrition and HIV and AIDS, and the roles of nutrition in management of HIV and AIDS Terminologies in cancers are identified and described as per resource materials, policies and guidelines</p> <p>5.3 Opportunistic infections are identified and their nutritional management described as per resource materials, policies and guidelines</p> <p>5.4 Knowledge on Infant and young child feeding in the context of HIV and AIDS is demonstrated as per resource materials, policies and guidelines</p> <p>5.5 Knowledge on nutrient drug interactions in ART is demonstrated as per resource materials, policies and guidelines</p>
6. Demonstrate understanding in nutritional management of	6.1 Childhood disorders are identified and described as per resource materials, policies and guidelines

childhood disorders	
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RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

Variable	Range
1. Type of feeding	<ul style="list-style-type: none"> • Normal • Modified kitchen feeds • Enteral feeds • Parenteral feeds
2. Implications	<ul style="list-style-type: none"> • Acute • Chronic

REQUIRED KNOWLEDGE AND UNDERSTANDING

The individual needs to demonstrate knowledge of:

Knowledge

Nutrition and disease

Anatomy and physiology

WHO guidelines

MOH guidelines

Macro and micro nutrients

Biochemical analysis

SKILLS

The individual needs to demonstrate the following skills:

- ICT
- Communication
- Information technology
- Analysis
- Synthesis and evaluation
- Decision making
- Management
- Leadership

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1. Critical Aspects of Competency	Assessment requires evidence that the candidate: Demonstrates; 2. 1 Ability to carry out client nutritional assessment 2. 2 Ability to identify client's condition 2. 3 Ability to design phases of the care process 2. 4 Ability to determine special dietary needs 2. 5 Ability to determine types of feeding 2. 6 Ability to carry out nutritional risk assessment
2. Resource Implications	The following resources must be provided: 2. 1 Nutrition books
3. Methods of Assessment	Competency may be accessed through: 3.1 Written tests 3.2 Oral questioning 3.3 Third party reports 3.4 Case studies
4. Context of Assessment	Competency may be assessed: 4.1 On the job 4.2 Off the job 4.3 In work placement (attachment) 4.4 Off the job assessment must be undertaken in a closely simulated workplace environment
5. Guidance information for assessment	Holistic assessment with other units relevant to the industry subsector, workplace and job roles is recommended.