





Transforming the skill landscape



Participant Handbook

Sector Healthcare

Sub-Sector Allied Health & Paramedics

Occupation
Diet Assistant

Reference ID: HSS/ Q 5201, Version 1.0 NSQF level: 4

Diet Assistant

Published by: Healthcare Sector Skill Council

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Printed in India at

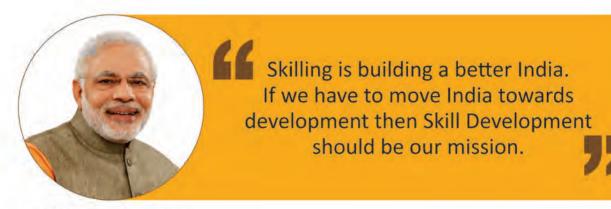
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Shri Narendra Modi Prime Minister of India







Certificate

COMPLIANCE TO QUALIFICATION PACK – NATIONAL OCCUPATIONAL STANDARDS

is hereby issued by the

HEALTHCARE SECTOR SKILL COUNCIL

for

SKILLING CONTENT : PARTICIPANT HANDBOOK

Complying to National Occupational Standards of

Job Role/ Qualification Pack: "Diet Assistant" QP No. "HSS/ Q 5201, NSQF Level 4"

Date of Issuance: Valid up to*: April 10th, 2018 *Valid up to the next review date of the Qualification Pack or the 'Valid up to' date mentioned above (whichever is earlier)

Authorised Signatory (Healthcare Sector Skill Council)

Acknowledgment

Healthcare Sector Skill Council (HSSC) acknowledges the contribution of all the individuals and organizations who have contributed to the preparation of this book.

We would like to thank Dr Naresh Trehan, Chairman, HSSC for his constant guidance and support.

We would also like to acknowledge the efforts of HSSC Governing Council and members of HSSC Content Approval Committee; Dr A K Agrawal, Dr Alexander Thomas and HSSC team who guided preparation of the book.

Sincere appreciation is extended to our industry partners, all experts for providing technical inputs and reviewing the individual modules. The efforts of Team Skill Tree Consulting Pvt. Ltd. is specially appreciated for supporting the development of the book.

The preparation of this book would not have been possible without the strong support of Healthcare Industry and their valuable feedback.

HSSC dedicates this book to youth of the country who desire to learn specialized skills, an invaluable asset for making a career in the Healthcare Sector and wish to be part of the most Nobel profession of saving life.

For Healthcare Sector Skill Council

Dr Shubnum Singh (Chairperson, HSSC Content Approval Committee) For Healthcare Sector Skill Council Mr. Ashish Jain (Chief Executive Officer)

- About this book -

This Participant Handbook is designed to enable training for the specific qualification Pack(QP). Each National Occupational (NOS) is covered across Unit/s.

Key Learning Objectives for the specific NOS mark the beginning of the Unit/s for that NOS.

- Maintain hygiene & food safety.
- Store food safely and prevent contamination.
- Handle food safely to avoid contamination.
- Select a therapeutic diet/ menu based on Diet prescription.
- Prepare food safely to maintain nutritive value and avoid contamination.
- Educate patient on dietary restrictions as per instructions from Diet.
- Act within the limits of your competence and authority.
- Maintain a safe, healthy and secure environment.
- Practice Code of conduct while performing duties.
- Follow biomedical waste disposal protocols.
- Follow infection control policies and procedures.

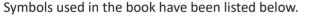




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