







Model Curriculum

Diet Assistant

SECTOR: HEALTHCARE

SUB-SECTOR: ALLIED HEALTH & PARAMEDICS

OCCUPATION: DIET ASSISTANT

REF ID: HSS/Q5201, VERSION 1.0

NSQF LEVEL: 4















Certificate

CURRICULUM COMPLIANCE TO QUALIFICATION PACK – NATIONAL OCCUPATIONAL STANDARDS

is hereby issued by the

HEALTHCARE SECTOR SKILL COUNCIL

for the

MODEL CURRICULUM

Complying to National Occupational Standards of Job Role/ Qualification Pack: '<u>Diet Assistant</u>' QP No. '<u>HSS/Q 5201 NSQF Level 4</u>'

Date of Issuance:

November 30th, 2015

Valid up to:

November 29th, 2016

* Valid up to the next review date of the Qualification Pack

Authorised Signatory (Healthcare Sector Skill Council)









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CURRICULUM / SYLLABUS

This program is aimed at training candidates for the job of a "Diet Assistant", in the "Healthcare" Sector/Industry and aims at building the following key competencies amongst the learner

Program Name	<diet assistant=""></diet>		
Qualification Pack Name & Reference ID.	HSS/Q5201, version 1.0		
Version No.	1.0	Version Update Date	15 – 12 – 2015
Pre-requisites to Training	Class X		
Training Outcomes	 Class X After completing this programme, participants will be able to: Demonstrate knowledge and understanding about the role of diet assistant in the healthcare settings. Demonstrate the ability to perform clinical skills essential in providing basic diet services such as supervising preparation of food & serving meals to the patient. Demonstrate safe handling and management of food by following quality assurance process. Demonstrate understanding patient education on dietary requirements under supervision. Demonstrate techniques to show safe disposal of food waste. Practice infection control measures. Demonstrate maintenance and cleanliness of all equipment, utensils and tools coming in contact with food. Demonstrate techniques to maintain the personal hygiene needs Demonstrate professional behavior, personal qualities and characteristics of a Diet Assistant Demonstrate good communication and team worker ability in the role 		









This course encompasses $\underline{11}$ out of $\underline{11}$ National Occupational Standards (NOS) of " $\underline{\text{Diet Assistant}}$ " Qualification Pack issued by " $\underline{\text{SSC: Healthcare Sector Skill Council"}}$.

S.No	Module	Key Learning Outcomes	Equipment Required
1	Introduction To Healthcare Systems Theory Duration (hh:mm) 03:00 Practical Duration (hh:mm) 02:00 Corresponding NOS Code Introduction	 Basic Understanding of Healthcare Service Providers (primary, secondary & tertiary) Basic Understanding of Hospital Functions Basic understanding of Food and Dietetics Department and it's facilities 	Model healthcare systems, visit to healthcare facility
2	Role Of Diet Assistant Theory Duration (hh:mm) 04:00 Practical Duration (hh:mm) 06:00 Corresponding NOS Code Introduction	 To develop broad understanding of the functions to be performed by Diet Assistant To identify Food Storage Equipment, Kitchen Equipment and articles needs to be taken care by Diet Assistant To develop Understanding of Patient Comforts and Safety To develop understanding of Diet Regulations, Food Handling, Safety and Sanitary Standards To exhibit Ethical Behavior and understanding of certain administrative functions 	Self learning and understanding and E modules reference
3	Introduction To Human Body-Structure & Function Theory Duration (hh:mm) 04:00 Practical Duration (hh:mm) 01:00 Corresponding NOS Code Introduction	 Understanding different parts of body Basic Sensitization and understanding different types of body systems 	Mannequins









S.No	Module	Key Learning Outcomes	Equipment Required
4	Introduction To Food And Nutrition Theory Duration (hh:mm) 06:00 Practical Duration (hh:mm) 04:00 Corresponding NOS Code HSS / N / 5204, HSS/N 5201, HSSC/N 5206	 Introduction to Food , Nutrition and Dietetics Functions of Nutrients – Macro and Micro Balanced Diet and Food Groups 	Chart demonstration presentation, sample food and vegetable items, kitchen mock presentation
5	Introduction To Dietetics Related Medical Terminology Theory Duration (hh:mm) 04:00 Practical Duration (hh:mm) 02:00 Corresponding NOS Code HSS/N 5201, HSS/N 5202, HSS/N 5203, HSS/N 5205, HSS/N 5206	Understand appropriate use of Dietetics related medical terminology in daily activities with colleagues, patients and family	Reference E Modules
6	Personnel Hygiene Theory Duration (hh:mm) 05:00 Practical Duration (hh:mm) 03:00 Corresponding NOS Code HSS/N/9610, HSS/N/0301 & HSS/N/0303	 To develop understanding of the concept of Healthy Living To develop understanding & procedures of Hand Hygiene To develop techniques of Grooming To be equipped with Techniques of Use of PPE To ensure vaccination against common infectious diseases 	Self learning and understanding









S.No	Module	Key Learning Outcomes	Equipment Required
7	Role Of Diet Assistant-Sanitation , Safety & First Aid Theory Duration (hh:mm) 08:00 Practical Duration (hh:mm) 07:00 Corresponding NOS Code HSS/N 9606, HSS/N 5201, HSS/N 5202, HSS/N 5203	 To develop understanding and precautions to maintain food hygiene and safety Describe common emergency conditions and what to do in medical emergencies Describe basics of first aid To develop understanding and precautions to ensure self-safety 	Patient safety tools such as wheel chairs, trolleys, side rails, PPE, First Aid kit, betadine, cotton, bandages, sanitizers, disinfectants etc.
8	Bio Medical Waste Management Theory Duration (hh:mm) 03:00 Practical Duration (hh:mm) 03:00 Corresponding NOS Code HSS / N / 9609	 To gain understanding of importance of proper and safe disposal of bio-medical waste & treatment To gain understanding of categories of bio-medical waste To learn about disposal of bio-medical waste – colour coding, types of containers, transportation of waste, etc. To gain broad understanding of standards for bio-medical waste disposal To gain broad understanding of means of bio-medical waste treatment 	Different coded color bins, different variety of bio medical waste management, Visit to treatment plan of bio medical waste etc.
9	Basic Understanding of Emergency Medical Response - I Theory Duration (hh:mm) 02:00 Practical Duration (hh:mm) 03:00 Corresponding NOS Code HSS/N 9601	 Describe chain of survival Demonstrate CPR Rescue of a child Demonstrate two rescuer CPR 	Emergency tool kit, AED, patient trolley









S.No	Module	Key Learning Outcomes	Equipment Required
10	Soft Skills &	Understand Art of Effective Communication	Self learning and
	Communication - I	Able to handle effective Communication with Patients & Family	understanding
	Theory Duration (hh:mm) 03:00	Able to handle effective Communication with Peers/ colleagues using medical terminology in communication	
	Practical Duration (hh:mm)		
	02:00		
	Corresponding NOS Code Introductory		
11	Introduction To	Describe importance of Therapeutic Diet	Visit to dietetic
	Therapeutic Diets And It's Importance	Describe types of Therapeutic Diet	department, Use of internet to learn
	it's importance	Enlist and state the importance of various types of Therapeutic Diet	best practises across the world
	Theory Duration	Clear Liquid Diet	
	(hh:mm)	Full Liquid Diet	
	09:00	Semi solid/soft Diet	
	Practical Duration	Calorie Controlled Diet	
	(hh:mm)	Diabetic Diets	
	09:00	Sodium Restricted Diet	
		Low Fat/Cholesterol Diet	
	Corresponding NOS Code	High Fiber Diet /Low residue Diet	
	HSS/N 5204	Renal Diets	
		Tube Feedings.	
		 To develop broad understanding of religion, regional and cultural background during menu selection for the patient. 	
		To understand patient's nutritional requirement while menu selection	
12	Food Contamination; Prevention Methods	To develop understanding of Food Contamination	Self-learning and understanding,
	Theory Duration (hh:mm)	 To develop broad understanding of various sources which may lead to food contamination and impact of contaminated food to the patient 	Ways to prevent food contamination etc
	06:00	Understanding the impact of Air, Water and Soil in food contamination and ways to prevent it.	
		Understanding the impact of other	









S.No	Module	Key Learning Outcomes	Equipment Required
	Practical Duration (hh:mm)	environmental contaminants on food and ways to prevent it	
	07:00 Corresponding NOS Code HSS/N 5202, HSS/N 5203,	 Understanding the impact of food contamination which could occur due to materials used for packaging of food and alternative ways to prevent it 	
	HSS/N 5205	Practice hand hygiene and self hygiene	
		 Understanding basic concept of cross contamination of food due to various factors 	
		 To develop an understanding to find signs of decayed or contaminated food 	
13	Food Safety & Hygiene	Describe the nature of food item in term of raw, semi cooked or cooked meal	Visit to dietetic department, Use of
	Theory Duration (hh:mm) 07:00	Describe the importance of optimum temperature control for food safety and food hygiene	internet to learn best practises across the world
	Practical Duration (hh:mm)	Describe the importance of hygienic personal grooming and cleanliness of surrounding	
	06:00		
	Corresponding NOS Code HSS/N 5201, HSS/N 5202, HSS/N 5203, HSS/N 5205		
14	Food Storage Practices	Describe broad understanding of food classification as per storage practices	Refrigeration, preservatives,
	Theory Duration (hh:mm)	Describe types of storage practices	microwave etc, Visit to dietetic
	05:00	Describe types of storage practices	department, Use of internet to learn
	Practical Duration (hh:mm) 05:00		best practises across the world
	Corresponding NOS Code HSS/N 5202		
15	Food Handling	Describe correct food handling techniques and	Visit to dietetic
	Theory Duration (hh:mm) 05:00	serving practices so as to maintain optimum temperature to prevent bacterial growth and nutritional loss. Describe the need of personal hygiene while handling food	department, Use of internet to learn best practises across the world









S.No	Module	Key Learning Outcomes	Equipment Required
	Practical Duration (hh:mm) 05:00 Corresponding NOS Code HSS/N 5203	To understand the importance of checking expiry date of food products or items or decayed food.	
16	Soft Skills And Communication li Theory Duration (hh:mm) 05:00 Practical Duration (hh:mm) 06:00 Corresponding NOS Code HSS/N 5206	 Learn basic reading and writing skills Learn basic sentence formation Learn basic grammar and composition Learn how to enhance vocabulary Learn Goal setting, team building, team work, time management, thinking and reasoning & communicating with others 	Self learning and understanding
17	Food Preparation Practices Theory Duration (hh:mm) 05:00 Practical Duration (hh:mm) 10:00 Corresponding NOS Code HSS/N 5205	 Understand the need of preparing food (Raw food, cooked or uncooked food) Understand various techniques of food preparation To develop broad understanding of cooking practices as specified for different food items To identify food preparation technique as per patient's nutritional and medical requirement 	Visit to Hospital Dietitic department, gas bruner, microwave, refrigerator etc
18	Common Ailments Assosciated With Intake Of Contaminated Food Theory Duration (hh:mm) 10:00	 To develop broad understanding of common ailments/ symptoms associated with food contamination Understanding the interpretation of unusual symptoms associated with consumption of contaminated food To develop understanding for patient follow up for various activities To develop understanding of management 	Visit to Hospital, Use of internet to learn food related diseases









S.No	Module	Key Learning Outcomes	Equipment Required
	Practical Duration (hh:mm) 05:00 Corresponding NOS Code HSS/N 5202	of diet for liver disease due to contaminated food To develop understanding to rightly identify symptoms associated with electrolyte imbalance To develop understanding of identification of symptoms associated with gastro intestinal distress	
19	Inventory & Kitchen Management Theory Duration (hh:mm) 08:00 Practical Duration (hh:mm) 05:00 Corresponding NOS Code HSS/N 5202, HSS/N 9603	 To develop understanding about inventory management To develop understanding of need to manage kitchen articles To develop understanding of patient indents 	Visit to hospital kitchen, mock environments, utensils etc
20	Patients Right &Environment Theory Duration (hh:mm) 05:00 Practical Duration (hh:mm) 05:00 Corresponding NOS Code HSS / N 9606, HSS/N 9610	 Describe necessary arrangements to ensure patient safety and comfort while taking food Describe importance of cleanliness, and hygiene environment while preparing and serving food to the patients Understand sensitivities involved in patient's right Learn dietary assistant role in maintaining patient's rights 	E- modules references
21	Safety & First Aid Theory Duration (hh:mm) 05:00	 To develop understanding for precautions to ensure Patient's Safety To develop understanding regarding precautions to be taken to ensure food preservation while transporting Describe common emergency conditions encountered during food management of the 	Patient safety tools such as wheel chairs, trolleys, side rails, PPE, First Aid kit, betadine, cotton, bandages, sanitizers,









S.No	Module	Key Learning Outcomes	Equipment Required
	Practical Duration (hh:mm) 07:00 Corresponding NOS Code HSS/N 9606	patient. Identify common medical emergencies to raise an alarm. • Describe basics of first aid	disinfectants etc
22	Soft Skills And Communication lii Theory Duration (hh:mm) 05:00 Practical Duration (hh:mm) 05:00 Corresponding NOS Code HSS/N 5206	 Learn problem solving Understand need for customer service and service excellence in Medical service Understand work ethics in hospital set up Learn objection handling Learn Telephone and Email etiquettes Learn Basic computer working like feeding the data, saving the data and retrieving the data. Learn to analyze, evaluate and apply the information gathered from observation, experience, reasoning, or communication to act efficiently 	Self learning and understanding
23	Sensitization Towards Organization Policies & Procedure Theory Duration (hh:mm) 06:00 Practical Duration (hh:mm) 04:00 Corresponding NOS Code HSS/N 9603, HSS/N 9607	 Understand the need to follow organization policies and procedures Understand techniques to remove spills in accordance with policies and procedures of the organization 	Self learning and understanding, se of internet to learn best practises, visit to healthcare facility
24	Dietary Education Theory Duration (hh:mm) 07:00 Practical Duration (hh:mm) 08:00	 To develop an understanding regarding nutritional information of different food items To develop broad understanding of underlying medical condition of the patient and required diet Understand the importance of dietary prescription as stipulated by Dietician /Physician Understand common drug and nutrient interaction 	E-modules references









S.No	Module	Key Learning Outcomes	Equipment Required
	Corresponding NOS Code HSS/N 5206	 Understand the need of giving consideration to personal preferences, cultural aspects and religious restrictions while providing dietary education To develop an understanding to develop dietary menu and education brochures for patients in consultation with registered dietician 	
25	Observing AndReporting Theory Duration (hh:mm) 05:00 Practical Duration (hh:mm) 05::00 Corresponding NOS Code HSS/N 5201, HSS/N 5202, HSS/N 5203, HSS/N 5204, HSS/N 5205, HSS/N 5206	 Understand the importance of observing and reporting while food preparation and food handling Understanding the importance of verbally informing the person in authority 	Sample performa
26	Documentation & Records Theory Duration (hh:mm) 05:00 Practical Duration (hh:mm) 05:00 Corresponding NOS Code HSS/N 5201, HSS/N 5202, HSS/N 5204, HSS/N 5205, HSS/N 5206	 Understand guidelines for documentation Learn various types of records of importance for diet assistant Understand use and importance of records. Understand abbreviations and symbols Enter, transcribe, record, store, or maintain information in written or electronic/magnetic form 	Sample performa
27	Professional Behaviour In Healthcare Setting Theory Duration (hh:mm) 08:00	 How to maintain restful environment Learn General and Specific etiquettes to be observed on duty Understand need for compliance of organizational hierarchy and reporting Understand the legal and ethical issues 	Self learning and understanding









S.No	Module	Key Learning Outcomes	Equipment Required
	Practical Duration (hh:mm) 07:00 Corresponding NOS Code	Understand importance of conservation of resources	
	HSS/N 9607, HSS/N 9609, HSS/N 9610		
28	Basic Computer Knowledge	To gain broad understanding about Application of computers in	Computer with internet facility
	Theory Duration (hh:mm) 05:00	• Practice	
	Practical Duration (hh:mm) 10:00		
	Corresponding NOS Code Introduction		
	Total Duration	Unique Equipment Required:	
	Theory Duration (hh:mm) 158:00 Practical Duration (hh:mm)	Food preparation lab, Sinks for utensil washing, Food Tro cupboards, Refrigerator, Cooking gas and burners & light Dinning utensils, Measuring cups, Weight machine for for sensitivity, Blenderizers, Kitchen Utensils and Equipment-Measuring Spoons, Stadiometer, Measuring Tape, Gas bu Common House hold measures, Flip books and models for models for portion size -2 sets, Cutlery – cooking and serv Garbage bins at all cooking stations, Charts of food groun nutrient sources etc, Dry and fresh cooking ingredients of	ers, Microwave, od-10-50 gram cooking/processing, rner, Cylinder, or Food Groups, Food ving, Storage and ps , portion sizes , vith storage, Internet
	142:00 OJT Duration (hh:mm) 180:00	access, Computer, Teaching board (Preferably smart boar formats, Aprons and head scarfs, Gloves (disposable) – pa – packet, Liquid Soap Bottle, Nutritional brochures, Bio de (Red, Blue, Black and Yellow 10 each) with dustbins, Regis records etc.) Pens, Pencils Erasers, Sharpeners, Marker pe paper, drawing board etc, Dusters, Paper (Ream of 500), (Colin), Flip charts on diet preparation& management, Sc soap for cleaning utensils etc, Paper Tissues, Fire Extingui Weighing Machine, Replacement battery, Electric or Indu for emergency use)	ecket, Gloves (surgical) egradable Plastic Bags sters (attendance 2, ens 12 each, charts Cleaning Solution rubbers and Liquid sher 5 KG ABC type,
		Class Room equipped with following arrangements:	
		Interactive lectures & Discussion	
		Brain Storming	









S.No	Module	Key Learning Outcomes	Equipment Required
		Charts & Models	
		• Activity	
		Video presentation	
		Skill lab equipped with following arrangements:	
		 Unique equipment as enlisted at the last 	
		 Practical Demonstration of various functions 	
		Case study	
		Role play	
		Visit to Diagnostic Center & Hospital	
		Field assignment	

Grand Total Course Duration: 480:00 Hours (300 Hours for Class Room & Skill Lab Training + 180 Hours OJT/Internship/Clinical or Laboratory Training)

(This syllabus/curriculum has been approved by SSC: Healthcare Sector Skill Council)









Trainer Prerequisites for Job role: "Diet Assistant" mapped to Qualification Pack: "HSS/Q5201 version 1.0"

Sr. No	Area	Details
1	Description	To deliver accredited training service, mapping to the curriculum detailed above, in accordance with the Qualification Pack "HSS/Q5201".
2	Personal Attributes	Aptitude for conducting training, and pre/ post work to ensure competent, employable candidates at the end of the training. Strong communication skills, interpersonal skills, ability to work as part of a team; a passion for quality and for developing others; well-organised and focused, eager to learn and keep oneself updated with the latest in the mentioned field.
3	Minimum Educational Qualifications	Dietitians with at least two years of experience or B.Sc. (Nursing) with three years of experience in Dietary Department or
		GNM with five years of experience in Dietary Department
4a	Domain Certification	Certified for Job Role: " <u>Diet Assistant</u> " mapped to QP: " <u>HSS/Q5201 version 1.0"</u> with scoring of minimum 85%.
4b	Platform Certification	Recommended that the Trainer is certified for the Job Role: "Trainer", mapped to the Qualification Pack: "SSC/Q1402" with scoring of minimum 90%.
5	Experience	Minimum 2 years site experience with Dietetic Department or MS Ophthalmology or MBBS with two year of experience under MS Ophthalmology in ophthalmology department Or
		Minimum 3 years site experience for Diet Assistant Level 4 certified Diet Assistant HSS/Q5201, version 1.0









Annexure: Assessment Criteria

Assessment Criteria for Diet Assistant					
Job Role	Diet Assistant				
Qualification Pack Code	HSS/Q5201, version 1.0				
Sector Skill Council	Healthcare Sector Skill Council				

Sr. No.	Guidelines for Assessment
1.	Criteria for assessment for each Qualification Pack will be created by the Sector Skill Council. Each Performance Criteria (PC) will be assigned marks proportional to its importance in NOS. SSC will also lay down proportion of marks for Theory and Skills Practical for each PC
2.	The assessment for the theory part will be based on knowledge bank of questions created by the SSC
3.	Individual assessment agencies will create unique question papers for theory part for each candidate at each examination/training center (as per assessment criteria below)
4.	Individual assessment agencies will create unique evaluations for skill practical for every student at each examination/training center based on this criteria
5.	To pass the Qualification Pack, every trainee should score as per assessment grid.
6.	In case of successfully passing only certain number of NOS's, the trainee is eligible to take subsequent assessment on the balance NOS's to pass the Qualification Pack

Skills Practical and Viva (80% weig	ghtage)
	Marks Allotted
Grand Total-1 (Subject Domain)	400
Grand Total-2 (Soft Skills and communication)	100
Grand Total-(Skills Practical and Viva)	500
Passing Marks (80% of Max. Marks)	400
Theory (20% weightage)	
	Marks Allotted
Grand Total-1 (Subject Domain)	80
Grand Total-2 (Soft Skills and communication)	20
Grand Total-(Theory)	100
Passing Marks (50% of Max. Marks)	50
Grand Total-(Skills Practical and Viva + Theory)	600
Overall Result	Criteria is to pass in both theory and practical individually. If fail in any one of them, then candidate is fail
Detailed Break Up of Marks	Skills Practical & Viva
Subject Domain	Pick any 2 NOS each of 200 marks totaling 400









0		Total		Mar	ks Allocation
Assessable Outcomes	Assessment Criteria for the Assessable Outcomes	Marks (400)	Out Of	Viva	Skills Practical
1.HSS / N 5201: Maintain	PC1. Explain and implement temperature control techniques		20	10	10
hygiene & food safety	PC2. Maintain personal hygiene and ensure others maintain the same		10	2	8
	PC3. Maintain cleanliness of food handling, storage and serving areas		10	2	8
	PC4. Maintain cleanliness of all equipment, utensils and tools coming in contact with food		10	5	5
	PC5. Ensure food waste is removed promptly from food handling, storage and serving areas		20	2	8
	PC6. Ensure food waste is not allowed to contaminate other areas/ items in the food handling, storage or serving areas		10	5	5
	PC7. Follow cooking and serving practices as specified for different food items	200	20	5	5
	PC8. Follow proper disposal techniques for food waste, contaminated food or expired food		20	3	7
	PC9. Follow proper serving practices for cooked and raw food		10	3	7
	PC10. Prevent cross contamination or direct contamination of food		10	5	5
	PC 11. Keep hands clean and wash them after unhygienic activities		10	3	7
	PC 12. Maintain storage areas in a clean and hygienic condition		20	10	10
	PC 13. Report deliveries of food items promptly to the proper person		10	5	5
	PC 14. Deal with unexpected situations effectively and inform the proper person where appropriate		20	40	10
	Total		200	100	100
2. HSS / N 5202: Store food safely	PC1. Understand and implement different food storage practices for different types of foods		50	20	30
and prevent	PC2. Use and operate storage equipment		50	20	30
contamination	PC3. Follow hygiene and sanitation protocols	200	40	20	20
	PC4. Explain inventory management processes such as FIFO to prevent food wastage	200	30	10	20
	PC5. Identify signs of decay and contamination of food		30	10	20
	Total		200	80	120
3.HSS/ N 5203:	PC1. Explain temperature control techniques		50	15	35
Handle food safely to avoid	PC2. Maintain personal hygiene and ensure others maintain the same	200	40	15	25
contamination	PC3. Follow cooking and serving practices as		50	20	30









Acceptable	Assessment Criteria for the Assessable Outcomes N	Total		Mar	Marks Allocation	
Assessable Outcomes		Marks (400)	Out Of	Viva	Skills Practical	
	specified for different food items					
	PC4. Follow serving practices for cooked and raw food		30	10	20	
	PC5. Prevent cross contamination or direct contamination of food		30	10	20	
	Total		200	70	130	
4. HSS / N 5204: Select a	PC1. Understand patients' nutritional requirement and design a diet accordingly		50	20	30	
therapeutic diet/ menu	PC2. Understand patients' cultural and religious preference and modify diet accordingly		30	10	20	
	PC3. Avoid foods or products that can lead to allergies or intolerance among patients	200	30	15	15	
	PC4. Select menu and plan it in congruence with the medical treatment plan		40	15	25	
	PC5. Report progression and modify diet accordingly		50	20	30	
	Total		200	80	120	
5. HSS / N 5205:	PC1. Use different food preparation techniques		50	20	30	
Prepare food	PC2. Use kitchen utensils and equipment		30	10	20	
safely to maintain nutritive value	PC3. Maintain temperature control from the time to food is prepared to the time it is served		50	15	35	
and avoid contamination	PC4. Follow personal hygiene and protect the food from contamination	200	40	10	30	
	PC5. Record changes in colour, texture or odour of food being used for preparation and discard it as per specified guidelines.		30	10	20	
	Total		200	65	135	
6. HSS/ N 5206: Educate patient on dietary	PC1. Design dietary menu and educational brochures for a patient depending upon their health condition		100	30	70	
restrictions	PC2. Customise dietary education based on the food preferences of the patients	200	100	40	60	
	Total		200	70	130	
	Soft Skills and Communication				th parts each staling 100	









A		Total		Mar	rks Allocation	
Assessable Outcomes	Assessment Criteria for the Assessable Outcomes	Marks (100)	Out Of	Viva	Observation/ Role Play	
Part 1 (Pick one fi	eld randomly carrying 50 marks)					
1. Attitude				_		
HSS/ N 9603 (Act within the limits	PC1. Adhere to legislation, protocols and guidelines relevant to one's role and field of practice		1	0	1	
of one's competence and	PC2. Work within organisational systems and requirements as appropriate to one's role		1	0	1	
authority)	PC3. Recognise the boundary of one's role and responsibility and seek supervision when situations are beyond one's competence and authority		2	1	1	
	PC4. Maintain competence within one's role and field of practice	10	1	0	1	
	PC5. Use relevant research based protocols and guidelines as evidence to inform one's practice	-	1	0.5	0.5	
	PC6. Promote and demonstrate good practice as an individual and as a team member at all times		2	0	2	
	PC7. Identify and manage potential and actual risks to the quality and safety of practice		1	0	1	
	PC8. Evaluate and reflect on the quality of one's work and make continuing improvements		1	0	1	
	Total		10	1.5	8.5	
HSS/ N 9607 (Practice Code of	PC1. Adhere to protocols and guidelines relevant to the role and field of practice		1	0	1	
conduct while performing	PC2. Work within organisational systems and requirements as appropriate to the role		1	0	1	
duties)	PC3. Recognise the boundary of the role and responsibility and seek supervision when situations are beyond the competence and authority		1	0	1	
	PC4. Maintain competence within the role and field of practice	10	1	0	1	
	PC5. Use protocols and guidelines relevant to the field of practice		2	1	1	
	PC6. Promote and demonstrate good practice as an individual and as a team member at all times		1	0	1	
	PC7. Identify and manage potential and actual risks to the quality and patient safety		1	0	1	
	PC8. Maintain personal hygiene and contribute actively to the healthcare ecosystem		2	0	2	
	Total	,	10	1	9	
	Attitude Total	20	20	2.5	17.5	
2. Safety manage		1	1	1	1	
HSS/ N 9606 (Maintain a safe, healthy, and	PC1. Identify individual responsibilities in relation to maintaining workplace health safety and security requirements	10	1	0	1	
					L	









Assessable		Total		Marks Allocation	
Outcomes	Assessment Criteria for the Assessable Outcomes	Marks (100)	Out Of	Viva	Observation/ Role Play
secure working environment)	PC2. Comply with health, safety and security procedures for the workplace		1	0	1
	PC3. Report any identified breaches in health, safety, and security procedures to the designated person		2	0	2
	PC4. Identify potential hazards and breaches of safe work practices		1	0	1
	PC5. Correct any hazards that individual can deal with safely, competently and within the limits of authority		1	0	1
	PC6. Promptly and accurately report the hazards that individual is not allowed to deal with, to the relevant person and warn other people who may get affected		1	0	1
	PC7. Follow the organisation's emergency procedures promptly, calmly, and efficiently		1	0	1
	PC8. Identify and recommend opportunities for improving health, safety, and security to the designated person		1	0.5	0.5
	PC9. Complete any health and safety records legibly and accurately		1	0	1
	Total		10	0.5	9.5
HSS/ N 9610: Follow infection control policies	PC1. Preform the standard precautions to prevent the spread of infection in accordance with organisation requirements		1	0	1
and procedures	PC2. Preform the additional precautions when standard precautions alone may not be sufficient to prevent transmission of infection		1	0	1
	PC3. Minimise contamination of materials, equipment and instruments by aerosols and splatter		1	0	1
	PC4. Identify infection risks and implement an appropriate response within own role and responsibility		1	0	1
	PC5. Document and report activities and tasks that put patients and/or other workers at risk		1	0	1
	PC6. Respond appropriately to situations that pose an infection risk in accordance with the policies and procedures of the organization		1	0	1
	PC7. Follow procedures for risk control and risk containment for specific risks		1	0.5	0.5
	PC8. Follow protocols for care following exposure to blood or other body fluids as required		1	0.5	0.5
	PC9. Place appropriate signs when and where appropriate		1	0.5	0.5
	PC10. Remove spills in accordance with the policies	30	1	0.5	0.5









Accessible		Total		Mar	ks Allocation
Assessable Outcomes	Assessment Criteria for the Assessable Outcomes	Marks (100)	Out Of	Viva	Observation/ Role Play
	and procedures of the organization				
	PC11. Maintain hand hygiene by washing hands before and after patient contact and/or after any activity likely to cause contamination		0.5	0	0.5
	PC12. Follow hand washing procedures		0.5	0	0.5
	PC13. Implement hand care procedures		1	0	1
	PC14. Cover cuts and abrasions with water-proof dressings and change as necessary		1	0	1
	PC15. Wear personal protective clothing and equipment that complies with Indian Standards, and is appropriate for the intended use		1	0	1
	PC16. Change protective clothing and gowns/aprons daily, more frequently if soiled and where appropriate, after each patient contact		1	0	1
	PC17. Demarcate and maintain clean and contaminated zones in all aspects of health care work		1	0	1
	PC18. Confine records, materials and medicaments to a well-designated clean zone		1	0.5	0.5
	PC19. Confine contaminated instruments and equipment to a well-designated contaminated zone		1	0	1
	PC20. Wear appropriate personal protective clothing and equipment in accordance with occupational health and safety policies and procedures when handling waste		1	0	1
	PC21. Separate waste at the point where it has been generated and dispose of into waste containers that are colour coded and identified		1	0	1
	PC22. Store clinical or related waste in an area that is accessible only to authorised persons		1	0.5	0.5
	PC23. Handle, package, label, store, transport and dispose of waste appropriately to minimise potential for contact with the waste and to reduce the risk to the environment from accidental release		1	0.5	0.5
	PC24. Dispose of waste safely in accordance with policies and procedures of the organisation and legislative requirements		1	0.5	0.5
	PC25. Wear personal protective clothing and equipment during cleaning procedures		1	0	1
	PC26. Remove all dust, dirt and physical debris from work surfaces		1	0	1
	PC27. Clean all work surfaces with a neutral		1	0	1









A - -		Total		Mar	ks Allocation
Assessable Outcomes	Assessment Criteria for the Assessable Outcomes	Marks (100)	Out Of	Viva	Observation/ Role Play
	detergent and warm water solution before and after each session or when visibly soiled				
	PC28. Decontaminate equipment requiring special processing in accordance with quality management systems to ensure full compliance with cleaning, disinfection and sterilisation protocols		1	0	1
	PC29. Dry all work surfaces before and after use		1	0	1
	PC30. Replace surface covers where applicable	-	1	0	1
	PC31. Maintain and store cleaning equipment	1	1	0	1
	40	•	30	4	26
3. Waste Manage	ement				l
HSS/ N 9609 (Follow biomedical	PC1. Follow the appropriate procedures, policies and protocols for the method of collection and containment level according to the waste type	40	6	3	3
waste disposal protocols)	PC2. Apply appropriate health and safety measures and standard precautions for infection prevention and control and personal protective equipment relevant to the type and category of waste		6	2	4
	PC3. Segregate the waste material from work areas in line with current legislation and organisational requirements		4	2	2
	PC4. Segregation should happen at source with proper containment, by using different colour coded bins for different categories of waste		6	1	5
	PC5. Check the accuracy of the labelling that identifies the type and content of waste		2	1	1
	PC6. Confirm suitability of containers for any required course of action appropriate to the type of waste disposal		2	1	1
	PC7. Check the waste has undergone the required processes to make it safe for transport and disposal		4	2	2
	PC8. Transport the waste to the disposal site, taking into consideration its associated risks		4	1	3
	PC9. Report and deal with spillages and contamination in accordance with current legislation and procedures		4	2	2
	PC10. Maintain full, accurate and legible records of information and store in correct location in line with current legislation, guidelines, local policies and protocols		2	1	1
	Total		40	16	2
Grand	d Total-2 (Soft Skills and communication)			100	









Detailed Break Up of Marks	Theory	
1.HSS / N 5201:	PC1. Explain and implement temperature control techniques	1
Maintain hygiene &	PC2. Maintain personal hygiene and ensure others maintain the same	0
food safety	PC3. Maintain cleanliness of food handling, storage and serving areas	0
	PC4. Maintain cleanliness of all equipment, utensils and tools coming in contact with food	0
	PC5. Ensure food waste is removed promptly from food handling, storage and serving areas	1
	PC6. Ensure food waste is not allowed to contaminate other areas/ items in the food handling, storage or serving areas	1
	PC7. Follow cooking and serving practices as specified for different food items	0
	PC8. Follow proper disposal techniques for food waste, contaminated food or expired food	1
	PC9. Follow proper serving practices for cooked and raw food	0
	PC10. Prevent cross contamination or direct contamination of food	1
	PC 11. Keep hands clean and wash them after unhygienic activities	0
	PC 12. Maintain storage areas in a clean and hygienic condition	0
	PC 13. Report deliveries of food items promptly to the proper person	1
	PC 14. Deal with unexpected situations effectively and inform the proper person where appropriate	1
	TOTAL	20
3.HSS / N 5202: Store food safely and	PC1. Understand and implement different food storage practices for different types of foods	3
prevent	PC2. Use and operate storage equipment	0
contamination	PC3. Follow hygiene and sanitation protocols	2
	PC4. Explain inventory management processes such as FIFO to prevent food wastage	2
	PC5. Identify signs of decay and contamination of food	3
	TOTAL	10
	PC1. Explain temperature control techniques	3
	PC2. Maintain personal hygiene and ensure others maintain the same	2
HSS/ N 5203: Handle food safely to avoid contamination	PC3. Follow cooking and serving practices as specified for different food items	3
Contamination	PC4. Follow serving practices for cooked and raw food	1
	PC5. Prevent cross contamination or direct contamination of food	1
	TOTAL	10
1166 (11	PC1. Understand patients' nutritional requirement and design a diet accordingly	5
HSS / N 5204: Select a therapeutic diet/ menu	PC2. Understand patients' cultural and religious preference and modify diet accordingly	5
menu	PC3. Avoid foods or products that can lead to allergies or intolerance among patients	3









Detailed Break Up of Marks	Theory	
	PC4. Select menu and plan it in congruence with the medical treatment plan	5
	PC5. Report progression and modify diet accordingly	2
	TOTAL	20
	PC1. Use different food preparation techniques	5
HSS / N 5205: Prepare food safely to maintain nutritive	PC2. Use kitchen utensils and equipment	1
	PC3. Maintain temperature control from the time to food is prepared to the time it is served	2
value and avoid	PC4. Follow personal hygiene and protect the food from contamination	1
contamination	PC5. Record changes in colour, texture or odour of food being used for preparation and discard it as per specified guidelines.	1
	TOTAL	10
HSS/ N 5206: Educate patient on dietary restrictions	PC1. Design dietary menu and educational brochures for a patient depending upon their health condition	8
	PC2. Customise dietary education based on the food preferences of the patients	2
	Total	10
Soft Skills and Communication Domain	Select any 40 PCs each carrying 2 marks totalling 80	









Assessable	Assessment Criteria for the Assessable Outcomes	Marks Allocation
Outcomes		Theory
	PC1. Adhere to legislation, protocols and guidelines relevant to one's role and field of practice	0
	PC2. Work within organisational systems and requirements as appropriate to one's role	0
	PC3. Recognise the boundary of one's role and responsibility and seek supervision when situations are beyond one's competence and authority	1
HSS/ N 9603 (Act	PC4. Maintain competence within one's role and field of practice	0
within the limits of one's competence and	PC5. Use relevant research based protocols and guidelines as evidence to inform one's practice	0
authority)	PC6. Promote and demonstrate good practice as an individual and as a team member at all times	0.5
	PC7. Identify and manage potential and actual risks to the quality and safety of practice	0.5
	PC8. Evaluate and reflect on the quality of one's work and make continuing	0.5
	improvements	0
	TOTAL	2
	PC1. Adhere to protocols and guidelines relevant to the role and field of practice	0
	PC2. Work within organisational systems and requirements as appropriate to the role	1
	PC3. Recognise the boundary of the role and responsibility and seek supervision when situations are beyond the competence and authority	1
HSS/ N 9607 (Practice	PC4. Maintain competence within the role and field of practice	0
Code of conduct while performing duties)	PC5. Use protocols and guidelines relevant to the field of practice	0
performing duties,	PC6. Promote and demonstrate good practice as an individual and as a team member at all times	0
	PC7. Identify and manage potential and actual risks to the quality and patient safety	1
	PC8. Maintain personal hygiene and contribute actively to the healthcare ecosystem	0
	TOTAL	3
HSS/ N 9606 (Maintain a safe, healthy, and		
secure working environment)	PC1. Identify individual responsibilities in relation to maintaining workplace health safety and security requirements	1
	PC2. Comply with health, safety and security procedures for the workplace	0
	PC3. Report any identified breaches in health, safety, and security procedures to the designated person	0
	PC4. Identify potential hazards and breaches of safe work practices	1
	PC5. Correct any hazards that individual can deal with safely, competently and within the limits of authority	0









Assessable	Assessment Criteria for the Assessable Outcomes	Marks Allocation
Outcomes		Theory
	PC6. Promptly and accurately report the hazards that individual is not allowed to deal with, to the relevant person and warn other people who may get affected	1
	PC7. Follow the organisation's emergency procedures promptly, calmly, and efficiently	1
	PC8. Identify and recommend opportunities for improving health, safety, and security to the designated person	1
	PC9. Complete any health and safety records legibly and accurately	0
	TOTAL	5
	PC1. Preform the standard precautions to prevent the spread of infection in accordance with organisation requirements	0
	PC2. Preform the additional precautions when standard precautions alone may not be sufficient to prevent transmission of infection	0
	PC3. Minimise contamination of materials, equipment and instruments by aerosols and splatter	0
	PC4. Identify infection risks and implement an appropriate response within own role and responsibility	1
	PC5. Document and report activities and tasks that put patients and/or other workers at risk	0
	PC6. Respond appropriately to situations that pose an infection risk in accordance with the policies and procedures of the organization	0
	PC7. Follow procedures for risk control and risk containment for specific risks	0
	PC8. Follow protocols for care following exposure to blood or other body fluids as required	1
HSS/ N 9610: Follow	PC9. Place appropriate signs when and where appropriate	0
infection control policies and procedures	PC10. Remove spills in accordance with the policies and procedures of the organization	1
procedures	PC11. Maintain hand hygiene by washing hands before and after patient contact and/or after any activity likely to cause contamination	0
	PC12. Follow hand washing procedures	0
	PC13. Implement hand care procedures	0
	PC14. Cover cuts and abrasions with water-proof dressings and change as necessary	0
	PC15. Wear personal protective clothing and equipment that complies with Indian Standards, and is appropriate for the intended use	1
	PC16. Change protective clothing and gowns/aprons daily, more frequently if soiled and where appropriate, after each patient contact	0
	PC17. Demarcate and maintain clean and contaminated zones in all aspects of health care work	0
	PC18. Confine records, materials and medicaments to a well-designated clean zone	0
	PC19. Confine contaminated instruments and equipment to a well-	0









Assessable	Assessment Criteria for the Assessable Outcomes	Marks Allocation
Outcomes		Theory
	designated contaminated zone	
	PC20. Wear appropriate personal protective clothing and equipment in accordance with occupational health and safety policies and procedures when handling waste	0
	PC21. Separate waste at the point where it has been generated and dispose of into waste containers that are colour coded and identified	1
	PC22. Store clinical or related waste in an area that is accessible only to authorised persons	0
	PC23. Handle, package, label, store, transport and dispose of waste appropriately to minimise potential for contact with the waste and to reduce the risk to the environment from accidental release	0
	Dispose of waste safely in accordance with policies and procedures of the organisation and legislative requirements	0
	PC26. Remove all dust, dirt and physical debris from work surfaces	0
	PC27. Clean all work surfaces with a neutral detergent and warm water solution before and after each session or when visibly soiled	0
	PC28. Decontaminate equipment requiring special processing in accordance with quality management systems to ensure full compliance with cleaning, disinfection and sterilisation protocols	0
	PC29. Dry all work surfaces before and after use	0
	PC30. Replace surface covers where applicable	0
	PC31. Maintain and store cleaning equipment	0
	TOTAL	5
HSS/ N 9609 (Follow biomedical waste disposal protocols)	PC1. Follow the appropriate procedures, policies and protocols for the method of collection and containment level according to the waste type	1
	PC2. Apply appropriate health and safety measures and standard precautions for infection prevention and control and personal protective equipment relevant to the type and category of waste	0
	PC3. Segregate the waste material from work areas in line with current legislation and organisational requirements	1
	PC4. Segregation should happen at source with proper containment, by using different colour coded bins for different categories of waste	1
	PC5. Check the accuracy of the labelling that identifies the type and content of waste	0
	PC6. Confirm suitability of containers for any required course of action appropriate to the type of waste disposal	0
	PC7. Check the waste has undergone the required processes to make it safe for transport and disposal	1
	PC8. Transport the waste to the disposal site, taking into consideration its associated risks	0
	PC9. Report and deal with spillages and contamination in accordance with current legislation and procedures	1









Assessable Outcomes	Assessment Criteria for the Assessable Outcomes	Marks Allocation
		Theory
	PC10. Maintain full, accurate and legible records of information and store in correct location in line with current legislation, guidelines, local policies and	
	protocols	0
	TOTAL	5







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