

Name: _____

Dietary Aide in Health Care Facilities

Directions:

Evaluate the student by entering the appropriate number to indicate the degree of competency.

Rating Scale (0-6):

- 0 No Exposure** – no experience/knowledge in this area; program/course did not provide instruction in this area
- 1 Unsuccessful Attempt** – unable to meet knowledge or performance criteria and/or required significant assistance
- 2 Partial Demonstration** – met some of the knowledge or performance criteria with or without minor assistance
- 3 Knowledge Demonstrated** – met knowledge criteria without assistance at least once
- 4 Performance Demonstrated** – met performance criteria without assistance at least once
- 5 Repetitive Demonstration** – met performance and/or knowledge criteria without assistance on multiple occasions
- 6 Mastered** – successfully applied knowledge or skills in this area to solve related problems independently

NOTE: The code in parentheses is the competency identification number used in computerized management systems.

The student has successfully completed the Health Care Assistant Core Competencies.

0	1	2	3	4	5	6	A. Introduction to Dietary Aide	Notes:
							1. Practice within the job description of your employer. (A001)	
							2. Follow the chain of command. (A002)	
							3. Explain the importance of following facility policies and procedures. (A003)	
							4. Identify consequences of failure to follow facility policies and procedures. (A004)	
							5. Exhibit hygiene and clothing for a dietary aide. (A005)	
							Other:	

0	1	2	3	4	5	6	B. Interpersonal Skills	Notes:
							1. Provide effective customer service. (B001)	
							2. Practice common courtesy for better customer relations. (B002)	
							3. Maintain client confidentiality. (B003)	
							Other:	

0	1	2	3	4	5	6	C. Infection Control and Safety	Notes:
							1. Maintain safe work environment. (C001)	
							2. Clean up spills according to facility policy. (C002)	
							3. Read and follow MSDS guidelines. (C003)	
							4. Use cleaning chemicals according to label directions. (C004)	
							5. Mix chemicals according to label directions. (C005)	
							6. Label secondary chemical containers. (C006)	
							7. Wear appropriate PPE when using/handling chemicals. (C007)	
							8. Use safety precautions when handling chemicals. (C008)	

								9. Dispose of chemicals according to facility policy. (C009)	
								10. Locate and read the policies/procedures for emergencies. (C010)	
								11. Respond appropriately to emergency situations. (C011)	
								12. Wear PPE that is appropriate for the situation and as determined by your health care facility. (C012)	
								13. Wash hands as needed to prevent cross-contamination. (C013)	
								Other:	

0	1	2	3	4	5	6	D. Nutrition, Diet, and Disease	Notes:
							1. Record telephone diet order. (D001)	
							2. Measure serving sizes accurately. (D002)	
							3. Estimate fluid intake. (D003)	
							4. Estimate food intake. (D004)	
							5. Record food and fluid intake according to facility policy. (D005)	
							Other:	

0	1	2	3	4	5	6	E. Food Handling and Preparation	Notes:
							1. Monitor and record temperatures of equipment. (E001)	
							2. Check and follow daily work assignments. (E002)	
							3. Receive and store food products. (E003)	
							4. Monitor and report inventory levels. (E004)	
							5. Prepare beverages. (E005)	
							6. Prepare condiment packages. (E006)	
							7. Sack bread. (E007)	
							8. Sack or wrap silverware. (E008)	
							9. Pour beverages. (E009)	
							10. Assist cook as directed. (E010)	
							11. Hold prepared foods during serving. (E011)	
							12. Assemble food trays according to diet orders. (E012)	
							13. Cool and store leftovers properly. (E013)	
							14. Prepare supplemental feedings and snacks according to diet orders. (E014)	
							15. Load the food carts accurately according to facility procedure. (E015)	

								16. Deliver correct tray to the right person. (E016)	
								17. Respect client rights. (E017)	
								Other:	

0	1	2	3	4	5	6	F. Clean-up Procedures	Notes:
							1. Report items needing maintenance or replacement. (F001)	
							2. Clean and sanitize food preparation surfaces as needed. (F002)	
							3. Clean and sanitize equipment as needed. (F003)	
							4. Pick up food trays. (F004)	
							5. Break down food trays. (F005)	
							6. Soak the silverware. (F006)	
							7. Operate garbage disposal according to manufacturer's directions and facility policy. (F007)	
							8. Operate dishwasher according to manufacturer's directions and facility policy. (F008)	
							9. Clean pots and pans. (F009)	
							10. Store clean items. (F010)	
							11. Clean floor areas according to correct procedures. (F011)	
							12. Clean floor mats according to correct procedures. (F012)	
							13. Clean walls and ceilings. (F013)	
							14. Clean and store cleaning equipment. (F014)	
							Other:	