UNIT CODE	HLTAHA043
UNIT TITLE	Support the provision of basic nutritional advice and education
APPLICATION	This unit describes the skills and knowledge required to provide assistance to an allied health professional. Work includes supporting the provision of basic nutrition education to individual as delegated by a dietitian.
	This unit applies to allied health assistants and should be performed under the direct, indirect or remote supervision and delegation of an Allied Health Professional (AHP)
	The skills in this unit must be applied in accordance with Allied Health Assistant Framework, Commonwealth and State/Territory legislation, Australian standards and industry codes of practice.
	No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication
PREREQUISITE UNIT	Nil
COMPETENCY FIELD	Allied Health
UNIT SECTOR	Health

ELEMENTS	PERFORMANCE CRITERIA
Elements describe the essential outcomes	Performance criteria describe the performance needed to demonstrate achievement of the element.
Receive delegation and gather information.	 1.1 Obtain written or verbal delegation for an allied health activity from the allied health professional. 1.2 Obtain information from relevant sources and delegating allied health professional, according to organisational policy and procedures. 1.3 Discuss and confirm with delegating dietitian educational requirements, process, timing, monitoring and evaluation.
2. Organise resources for dietary education.	 2.1 Confirm details regarding persons indicators that may need to be considered with the delegating dietitian. 2.2 Prepare educational materials and products as delegated by the dietitian. 2.3 Develop or modify resources as delegated by the dietitian. 2.4 Confirm materials and products are suitable for the person's setting with the delegated dietitian. 2.5 Determine persons availability.

3. Assist with the provision of written dietary and nutrition information or education to the person.	 3.1 Confirm the purpose of the information or education, based on the individualised plan with the person. 3.2 Support the person to make meal choices that are consistent with the individualised plan as delegated by the dietitian. 3.3 Provide practical dietary education to support meal and food choices consistent with individualised plan. 3.4 Use nutrition and dietetic resources and equipment. 3.5 Seek feedback on the person's understanding.
4. Monitor persons response to the information or education.	 4.1 Monitor person according to individualised plan. 4.2 Identify persons deviations from the individualised plan and report to delegating dietitian or allied health professional. 4.3 Identify and report indicators requiring dietary intervention to the delegating dietitian in line with organisational procedures. 4.4 Seek persons feedback on satisfaction with the dietetic service.
5. Comply with supervisory requirements.	 5.1 Provide assistance as delegated by the dietitian. 5.2 Provide feedback to the delegating dietitian regarding person's progress. 5.3 Seek assistance when person presents with needs or signs outside limits of scope of role. 5.4 Report persons difficulties and concerns to the delegating dietitian. 5.5 Implement variations to the education program and material as delegated by the dietitian.
6. Clean and store materials and equipment.	 6.1 Clean equipment according to manufacturer's requirements. 6.2 Store educational materials and equipment according to manufacturer's requirements and organisational procedures. 6.3 Report equipment faults in accordance with organisational procedures. 6.4 Report shortages of educational material in accordance with organisational procedures.
7. Document persons information.	7.1 Document and report information in line with organisational procedures.7.2 Document persons response to information or education in line with organisational procedures.7.3 Maintain persons records, according to organisational procedures.

FOUNDATION SKILLS		
Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.		
SKILLS	DESCRIPTION	
Reading skills to:	•	

Writing skills to:

Oral communication skills to:	•
Numeracy skills to:	
Learning skills to:	
Problem-solving skills to:	
Initiative and enterprise skills to:	
Teamwork skills to:	
Planning and organising skills to:	
Self-management skills to:	
Technology skills to:	

UNIT MAPPING INFORMATION	No equivalent unit.
LINKS	Companion Volume Implementation Guide

TITLE	Assessment Requirements for HLTAHA043 Support the provision of basic nutritional advice and education
PERFORMANCE EVIDENCE	 Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and: use materials and equipment and follow procedures to provide nutrition information or education to three different people, one in simulation and two in the workplace communicate effectively while providing nutritional information and education perform the activities outlined in the performance criteria of this unit during a period of at least 120 hours of work.

KNOWLEDGE EVIDENCE

Demonstrate the knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- allied health core competencies:
 - person-centred care
 - individual therapy
 - group therapy
 - communication of person information
 - equipment and environment
- anatomy and body systems
- nutrition principles
- cultural diets and restriction
- human behaviour and social or interpersonal behaviour
- the nutritional composition of food
- food safety
- organisation policy and procedures in relation to:
 - confidentiality
 - documentation
 - reporting
 - recording patient data
 - written communication to Allied Health Professional
 - o professional behaviour and presentation
 - infection control practices
 - occupational health and safety
 - manual handling
 - supervisory, delegation
 - food safety as related nutritional advice and education
- persons individualised plans, goals and limitations of diet therapy
- equipment, materials and resources
- legal and ethical considerations:
 - o privacy, confidentiality and disclosure
 - work health and safety
 - manual handling
- work role boundaries scope of practice for self and other allied health team members
- principles of empowering the older person
- principles of empowering people living with disability or serious mental illness
- changes related to ageing
- concepts of holistic health and wellbeing
- social determinants of health.
- concepts of the medical model, the biopsychosocial models and the human rights based approach of allied health interventions
- principles of choice and control
- concept of reablement
- allied health settings:
 - hospital
 - community health
 - mental health
 - disability sector
 - o aged care sectors.

ASSESSMENT CONDITIONS Skills must be demonstrated in the workplace or in a simulated environment. All aspects of the performance evidence must have been demonstrated using simulation prior to being demonstrated in the workplace. Assessment must ensure: • access to suitable facilities, equipment and resources that reflect real working conditions and model industry operating conditions and contingencies • access to individualised plans and any relevant equipment outlined in the access to organisational policies and procedures • opportunities for engagement with real people accessing allied health services. Assessors must satisfy the Standards for Registered Training Organisations requirements for assessors and be an allied health assistant with a minimum of three years of professional experience in allied health services or a recognised Allied Health Professional. LINKS Companion Volume Implementation Guide